

# HAPPY HOUR

from 3pm to 5pm

## FOOD

<b>olives fumées</b> – smoked and marinated castelvetrano olive	\$7	<b>tartare de bison</b> – bison tartare, gribiche sauce, egg yolk, crostini	\$23
<b>frites</b> – kennebec potatoes, aioli	\$7	<b>salade niçoise</b> – tuna, green beans, confit potatoes, cherry tomatoes, green olives, egg, wholegrain mustard vinaigrette	\$22
<b>soupe à l'oignon</b> – caramelized onion, crouton, gruyère	\$18	<b>quiche du jour</b> – served with fries and salad	\$15
<b>la foccacia</b> – topped with horseradish whipped cream cheese, mushroom duxelle, pickled enoki	\$14	<b>les moules</b> – ½ lb mussels, marinière sauce & baguette	\$15
<b>le burger</b> – wagyu beef patty, burger sauce, gruyère, arugula, onion jam, fries & salad, or soupe du jour + sub blue cheese +\$5	\$24	<b>la corbeille de pain</b> – bread selection from bad dog bakery, whipped foie gras butter	\$12

### la planche

– selection of cheese and cured meat –  
\$30

## DESSERT

<b>mousse au chocolat</b> – traditional chocolate mousse	\$8
<b>crème brûlée</b> – traditional crème brûlée	\$9
<b>tarte tatin</b> – served with buttermilk ice, salted caramel	\$12
<b>glaces &amp; sorbets du jour</b> – seasonal ice cream & sorbet	\$4 scoop

## DRINKS

### BEERS - 480ML

<b>four winds huftgold pilsner</b>	\$7
<b>strange fellows guardian ipa</b>	
<b>seasonal tap</b>	

### COCKTAILS - 2OZ

<b>french 75</b> – citadelle gin, lemon, sugar, sparkling wine	\$10
<b>aperol spritz</b> – aperol, sparkling wine, soda water	
<b>coquette sangria</b> – odd society crème de cassis, rosé house wine, orange juice, grenadine	

### WINE - GLASS 5OZ/BOTTLE

<b>house red wine</b> – pays d'oc, france, 2021 + grenache, merlot, carignan, syrah	\$9/\$40
<b>house white wine</b> – pays d'oc, france, 2021 + sauvignon blanc, colombard, grenache	
<b>house rosé wine</b> – pays d'oc, france, 2021 + cinsault, syrah	