

ET VOILÀ!

FRENCH BISTRO

HAPPY HOUR MENU

HAPPY COCKTAILS

TEQUILA MOCKINGBIRD 10

El Jimador Tequila, Orange Curaçao, Agave, Lime Juice, Passion Fruit and Raspberry Purée, Habanero Bitters

CUCUMBER GIMLET 9

New Amsterdam Gin, Giffard Elderflower Liquor, Ginger Syrup, Muddled Lime, Cucumber and Tarragon

HUCKLEBERRY BOURBON 11

Old Forester Bourbon, Lemon, Infused Agave-Maple-Huckleberry Nectar

SWEET TEA SMASH 9

Sweet Tea Vodka, Ginger Syrup, Lemon Juice, Muddled Raspberries and Mint Leaves, Soda Water

MINT TO BE 9

Blue Ice Vodka, Blood Orange Purée, Ginger Beer, Mint, Lime Juice

HAPPY BEERS

MISSION IPA DRAFT / 8

U.S.A. / IPA / 6.8%
Hops complex,
strong citrus and fruit flavor

1664 DRAFT / 9

France / Pale Lager / 5%
Fruity aroma with notes of citrus peel

HINANO BOTTLE / 6

Tahiti / Lager / 6.5%
Light, crisp, refreshing
with pronounced bitterness

GAVROCHE BOTTLE / 9

France / Red Ale / 8.5%
Deep malt flavor and brisk hoppiness

HAPPY FOOD

- BAGUETTE ET BEURRE** 3
Bread and butter
- OLIVES MARINÉES AUX HERBES**..... 5
Marinated black and green olives
- BEIGNET D'HARICOT VERT** 8
Fried green beans tempura, tomato-basil aioli
- BEIGNET DE CHAMPIGNONS** 8
Mushroom tempura, tomato-basil aioli
- CROUSTILLANT DE REBLOCHON** 12
Warm crispy phyllo dough stuffed with reblochon cheese, baby greens, orange jam, apple cider vinaigrette
- ESCARGOTS À L'AIL ET PASTIS** 10
Burgundy snails, garlic and parsley butter
- PECHES RÔTIES AU CRÉMEUX**..... 10
Roasted peaches, crèmeux de Bourgogne cheese, honey
- TERRINE DE PORC ET PISTACHES** 9
House made pork and pistachio pâté, pickled vegetables, Dijon mustard
- TARTE FINE FIGUE ET SERRANO HAM** .. 12
Flat bread, fig, Serrano ham, onion compote, burrata
- MOULES MARINIÈRE** 16
Washington State Penn Cove mussels, garlic, parsley butter and white wine
- MOULES AU BLEU** 16
Washington State Penn Cove mussels, white wine, cream, shallots, garlic, bleu cheese
- MOULES AU CHORIZO** 16
Steamed mussels with diced chorizo, green onion, dried cherry tomatoes, romesco sauce
- RAVIOLIS AUX CHAMPIGNONS** 12
Homemade mushroom ravioli, white truffle oil, parmesan, port and mushroom sauce
- DUO DE MELONS ET PROSCIUTTO**..... 11
Watermelon and cantaloupe duo, feta cheese, mint oil, prosciutto
- BEEF BURGER, ONION COMPOTE** 16
Beef burger, jalapeño-avocado aioli, chorizo, onion compote, sharp cheddar
- SIDE OF FRIES**..... 4
- SIDE OF TRUFFLE & PARMESAN FRIES**.... 6

FROMAGES

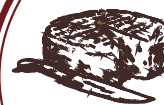
~FOURME D'AMBERT~

~MONTBOISSIER~

~CAMEMBERT~

~CRÉMEUX~

~REBLOCHON~



ONE.....5 TWO.....7 THREE.....10

Served with fig country bread
and garnitures

HAPPY HOUR EVERY DAY

SUNDAY TO FRIDAY
4.30PM TO 7PM
SATURDAY 4.30PM TO 6PM

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TUESDAY NIGHT DATE NIGHT

EVERY TUESDAY ALL NIGHT
DATE NIGHT MENU
\$43/PERSON INCLUDING A BOTTLE
OF WINE FOR TWO TO SHARE

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WINE WEDNESDAY

EVERY WEDNESDAY 30% OFF
ON ALL BOTTLES OF WINE UNDER
\$100

• • • •

BRUNCH

EVERY SUNDAY
JOIN US FROM 9.30AM TO 2PM
TO ENJOY OUR BRUNCH AND OUR
BOTTLE OF CHAMPAGNE WITH
BOTTOMLESS JUICES FOR \$20

WINES BY THE GLASS

RED

BEAUJOLAIS-VILLAGES..... 7
Gamay, France, Beaujolais

CÔTES DU RHÔNE..... 8
Grenache, France, Rhône

CH. DES GRAVIÈRES..... 9
Merlot, Bordeaux, Entre-Deux-Mers

AUSTERITY 10
Cabernet, California, Paso Robles

SUD DE FRANCE..... 7
Grenache-Merlot, France, Languedoc

WHITE

CLAUDE VAL..... 7
Languedoc, IGP Pays d'Oc

MUSCADET SÈVRE ET MAINE..... 8
Melon de Bourgogne, France, Loire Valley

STORYPOINT..... 8
Chardonnay, California, Sonoma

FLINT AND STEEL 8
Sauvignon Blanc, California, Napa

DOMAINE DES LAURIERS 7
Picpoul de Pinet, France, Languedoc

ROSÉ

DOMAINE DE LAUZADE..... 9
Grenache Rosé, France, Provence

CRÉMENT DE BOURGOGNE ROSÉ..... 11
Pinot Noir, France, Burgundy

SPIRITS 7

Blue Ice Vodka,
New Amsterdam Gin,
Old Forester Bourbon,
Old Overholt Rye,
Don Q Rum,
El Jimador Blanco Tequila

In support of the rising minimum wage, a 3% surcharge will be added to all checks. It helps improve the pay for our kitchen employees while continuing to provide the same wonderful food and great service you enjoy so much when coming to Et Voila!