

# ET VOILÀ!

FRENCH BISTRO

## HAPPY HOUR MENU

**BAGUETTE ET BEURRE** ..... 2  
Bread and butter

**OLIVES MARINÉES AUX HERBES**..... 5  
Marinated black and green olives

**BEIGNET D'HARICOT VERT** ..... 7  
Fried green beans tempura, tomato-basil aioli

**BEIGNET DE CHAMPIGNONS** ..... 7  
Mushroom tempura, tomato-basil aioli

**CROUSTILLANT DE REBLOCHON** ..... 12  
Warm and crispy phyllo dough stuffed with reblochon cheese, baby gems greens, orange jam, apple cider vinaigrette

**ESCARGOTS À L'AIL ET PASTIS** ..... 10  
Burgundy snails, garlic and parsley butter

**TERRINE DE PORC ET PISTACHES** ..... 9  
House made pork and pistachio pâté, pickled vegetables, Dijon mustard

**TARTE FINE MÉDITERRANÉENNE**..... 11  
Flat bread, garlic cream, pancetta, onion compote, reblochon cheese

**MOULES MARINIÈRE** ..... 13  
Washington State Penn Cove mussels, garlic, parsley butter and white wine

**MOULES AU BLEU** ..... 13  
Washington State Penn Cove mussels, white wine, cream, shallots, garlic, bleu cheese

**MOULES AU CHORIZO** ..... 13  
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

**ROULADE DE SAUMON FUMÉ ET CRABE** . 10  
Smoked salmon and blue crab roulade, mango tartar, avocado tempura, crème fraîche, pumpernickel crisp

**SLIDERS D'AGNEAU, PANISSE** ..... 13  
Lamb sliders, brioche buns, bell pepper, harissa aioli

**SIDE OF FRIES** ..... 4

**SIDE OF TRUFFLE & PARMESAN FRIES** ..... 6

### ASSIETTE DE FROMAGE

~FOURME D'AMBERT~

~MONTBOISSIER~

~CAMEMBERT~

~CREMEUX~

~REBLOCHON~



Served with fig country bread and garnitures

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

Chef owner: Vincent Viale

Et Voilà! French Bistro | 3015 Adams Avenue | San Diego CA 92116

## HAPPY COCKTAILS

### TEQUILA MOCKINGBIRD 8

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

### CUCUMBER GIMLET 8

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

### HUCKLEBERRY BOURBON 9

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

### SWEET TEA SMASH 8

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

### RIVIERA MULE 8

Skyy Vodka, Ginger Syrup, Lime Juice, Passion Fruit Purée

### STRAWBERRY COOLER 7

Flavored Skyy Vodka, Ginger Syrup, Lime Juice, Passion Fruit Purée

## ON DRAFT

### MISSION IPA / 7

U.S.A./ IPA / 6.8%

Hops complex, strong citrus and fruit flavor

1664 / 8

France / Pale lager / 5%

Fruity aroma with notes of citrus peel and spices

## WINES BY THE GLASS

**BEAUJOLAIS-VILLAGES**..... 6  
Gamay, France, Beaujolais

**BENTON LANE** ..... 10  
Pinot Noir, Oregon, Willamette Valley

**DOM. ROCFONTAINE** ..... 8  
Cab Franc, France, Loire Valley

**CH. DU GRAND CAUMONT** ..... 7  
Carignan-Syrah, Languedoc, Corbière

**KYSTIN OPALINE** ..... 4  
Hard Cider, Normandy, France

**MUSCADET SÈVRE ET MAINE**..... 7  
Melon de Bourgogne, France, Loire Valley

**STORYPOINT** ..... 7  
Chardonnay, California, Russian River Valley

**FLINT AND STEEL** ..... 8  
Sauvignon Blanc, California, Napa

**PINE RIDGE** ..... 6  
Chenin Blanc-Viognier, California, Clarksburg

## WINE FLIGHTS 16

FOUR 2 OZ TASTINGS

SELECTED BY OUR SOMMELIER

4 WHITES | 2 WHITES/2 REDS | 4 REDS

## SPIRITS 6

Skyy Vodka, New Amsterdam Gin, Old Forester Bourbon, Rittenhouse Rye, DonQ Rum, El Jimador Blanco Tequila