

**HAPPY HOUR IS SERVED TUESDAY TO THURSDAY
FROM 4.30 TO 7.00PM (FRIDAY & SATURDAY 6PM)
AT THE BAR AND FRONT PATIO ONLY**

WE DO NOT ACCEPT RESERVATIONS

FOR HAPPY HOUR

THANK YOU

ET VOILÀ!

FRENCH BISTRO

HAPPY HOUR MENU

- BAGUETTE ET BEURRE** 5
Bread and butter
- BEIGNET D'HARICOT VERT** 9
Fried green beans tempura, tomato-basil aioli**
- BEIGNET DE CHAMPIGNONS** 10
Mushroom tempura, tomato-basil aioli**

CROUSTILLANT DE REBLOCHON 13
Warm and crispy phyllo dough stuffed with reblochon cheese, baby gem greens, orange jam, apple cider vinaigrette**

ESCARGOTS À L'AIL ET PASTIS 11
Burgundy snails, garlic and parsley butter**

CREVETTES AU CITRON VERT 14
Seared lime infused shrimp, risotto cake, arugula pesto

TERRINE DE PORC ET PISTACHES 11
House made pork and pistachio pâté, pickled vegetables, Dijon mustard**

TARTE FINE FIGUE ET PROSCIUTTO 13
Flat bread, fig and prosciutto, onion compote, burrata, basil

RAVIOLIS AUX CHAMPIGNONS 13
Homemade mushroom ravioli, white truffle oil, parmesan, port and mushroom sauce

CÔTES D'AGNEAU GRILLÉES 16
Grilled lamb chops, rosemary yogurt, golden raisin chutney

MOULES MARINIÈRE 19
Washington State Penn Cove mussels, garlic, parsley butter and white wine

SIDE OF FRIES** 5

SIDE OF TRUFFLE & PARMESAN FRIES** 9

ASSIETTE DE FROMAGE

~BLEU D'Auvergne~

~MONTBOISSIER~CAMEMBERT~

~BRILLAT SAVARIN~ REBLOCHON~

Served with fig country bread and garnitures

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

SPLIT CHARGE \$2.5

HAPPY BEERS

BOONT DAYLIGHT AMBER / 7

USA / Amber / 5.8%

Hints of sun toasted grain, toffee, noble hop aromas

1664 DRAFT / 9

Belgium / Pilsner / 5.2%

A light flavored beer, smooth and malty

KRONENBOURG 1664 BLANC / 9

France / Witbier / 5%

Light citrus aroma with a touch of sweet coriander

DELIRIUM TREMENS/11

Belgium / Strong Pale Ale / 8.5%

Round, long lasting finish, dry-bitter aftertaste

** Dish containing nuts

HAPPY COCKTAILS

TEQUILA MOCKINGBIRD 11

Tosco Blanco Tequila, Orange Curaçao, Agave, Lime Juice, Passion Fruit and Raspberry Purée, Habanero Bitters

CUCUMBER GIMLET 10

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

HUCKLEBERRY BOURBON 12

Benchmark Bourbon, Lemon, Infused Agave-Maple-Huckleberry Nectar

RASPBERRY BLOSSOM 11

New Amsterdam Gin, Lemon Juice, Guava Juice, Simple Syrup, Raspberry Giffard, Champagne

RIVIERA MULE 10

Pinnacle Vodka, Passion Fruit Purée, House Made Ginger Syrup, Lime Juice, Ginger Beer

HAPPY WINES

RED

BEAUJOLAIS-VILLAGES 9
Gamay, France, Beaujolais

CÔTES DU RHÔNE 10
Grenache, France, Rhône

PETITE MARINE 11
Merlot, Bordeaux, Entre-Deux-Mer

R COLLECTION 10
Cabernet, California, Paso Robles

JUGGERNAUT 10
Pinot Noir, California, Russian River

WHITE

CLAUDE VAL 9
Grenache Blanc-Vermentino, France, Languedoc

FESS PARKER 10
Riesling, California, Santa Barbara

STORYPOINT 10
Chardonnay, California, Russian River Valley

SCHEID 10
Sauvignon Blanc, California, Monterey

ROSÉ

DOMAINE DE LAUZADE 11
Grenache rosé, France, Provence

CRÉMENT DE BOURGOGNE ROSÉ 14
Pinot Noir, France, Burgundy

SPIRITS 8

Pinnacle Vodka, New Amsterdam Gin, Benchmark Bourbon, Old Overholt Rye, Tosco Blanco Tequila