

**HAPPY HOUR IS SERVED TUESDAY TO SUNDAY
FROM 4.30 TO 7.00PM (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** 4
Bread and butter
- BEIGNET D'HARICOT VERT** 8
Fried green beans tempura, tomato-basil aioli**
- BEIGNET DE CHAMPIGNONS** 10
Mushroom tempura, tomato-basil aioli**

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

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

CREVETTES AU CITRON VERT 13
Seared lime infused shrimp, risotto cake, arugula pesto

TERRINE DE PORC ET PISTACHES 10
House made pork and pistachio pâté, pickled vegetables, Dijon mustard**

TARTE FINE FIGUE ET PROSCIUTTO 12
Flat bread, fig and prosciutto, onion compote, burrata, basil

RAVIOLIS AUX CHAMPIGNONS 12
Homemade mushroom ravioli, white truffle oil, parmesan, port and mushroom sauce

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

FOUGASSE PROVENÇALE ET TARTINADES 12
Warm fougasse bread, tapenade, bell pepper hummus, goat cheese-zucchini tartinaade**

SIDE OF FRIES** 4

SIDE OF TRUFFLE & PARMESAN FRIES** 8

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

MISSION IPA DRAFT / 8

U.S.A./ IPA / 6.8%

Complex hops, strong citrus and fruit flavor

1664 DRAFT / 9

France / Pale Lager / 5%

Fruity aroma with notes of citrus peel and spices

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

** Dish containing nuts

HAPPY COCKTAILS

TEQUILA MOCKINGBIRD 10

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

CUCUMBER GIMLET 9

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

HUCKLEBERRY BOURBON 11

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

STRAWBERRY HEAT 10

Crater Lake Pepper Vodka, Fresh Strawberry, Strawberry Giffard, Fresh Basil, Lemon

RIVIERA MULE 9

Blue Ice Vodka, Passion Fruit Purée, Home Made Ginger Syrup, Lime Juice, Splash of Ginger Beer

HAPPY WINES

RED

BEAUJOLAIS-VILLAGES 9
Gamay, France, Beaujolais

CÔTES DU RHÔNE 9
Grenache, France, Rhône

CH. DES GRAVIÈRES 10
Merlot, Bordeaux, Entre-Deux-Mer

AUSTERITY 9
Cabernet, California, Paso Robles

SUD DE FRANCE 8
Grenache-Merlot, France, Languedoc

GOLDEN WEST 8
Pinot Noir, Washington state

WHITE

CLAUDE VAL 8
Grenache Blanc-Vermentino, France, Languedoc

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

STORYPOINT 8
Chardonnay, California, Russian River Valley

SCHEID 9
Sauvignon Blanc, California, Monterey

ROSÉ

DOMAINE DE LAUZADE 10
Grenache rosé, France, Provence

CRÉMENT DE BOURGOGNE ROSÉ 11
Pinot Noir, France, Burgundy

SPIRITS 7

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