

Wine, Beer & Cocktails

BEERS

KRONENBOURG 1664 FRANCE 5%	6
HACKER-PSCHORR Germany 5.5%	6
CORONA Mexico 4.6%	5
WHITE CLAW FLAVORS VARY	5

CIDERS

ANGRY ORCHARD CRISP APPLE	7
2 FOOLS TART CHERRY CIDER DRY CIDER BASE WITH TART MICHIGAN CHERRY JUICE	8

COCKTAILS

KIR CREME DE CASSIS AND CHARDONNAY	8
KIR ROYALE CREME DE CASSIS AND BLANC DE BLANC	8
FRENCH 75 GIN, LEMON JUICE AND BLANC DE BLANC	9
SWEET TEA SANGRIA PEACH TEA, BLACKBERRY FLAVORING, TRIPLE SEC AND MOSCATO	9
ST. GERMAIN & CRANBERRY ELDERFLOWER LIQUEUR, VODKA AND CRANBERRY JUICE	10
FRENCH MARTINI VODKA, CHAMBORD AND PINEAPPLE JUICE	10
PARISIAN MULE VODKA, CREME DE CASSIS, LIME JUICE AND GINGER BEER	10
SERENDIPITY APPLE BRANDY, APPLE JUICE AND BLANC DE BLANC	10
PARISIAN DAIQUIRI ELDERFLOWER LIQUEUR, WHITE RUM AND LIME JUICE	10
APPLE-RITA ANGRY ORCHARD, TEQUILLA, GRENADINE AND LIME JUICE	10
CHERRY & LIME SPRITZER CHERRY CIDER, LIME JUICE AND GRENADINE	11
COFFEE WITH BAILEYS CAFE RICHARD COFFEE WITH A SINGLE SHOT OF BAILEYS	6

SPARKLING WINES

BARON D' ARIGNAC BLANC DE BLANCS, BRUT	8	30
BARON D' ARIGNAC DEMI-SEC ROSE	8	30
ABRAU-DURSO SEMI-DRY ROSE	10	36
MONTAUDON CHAMPAGNE, FRANCE	-	70

REDS

PINOT NOIR

UNDERWOOD OREGON, 2019	9	32
FLEUR CARNEROS, CA 2018	11	40
HAHN SLH SANTA LUCIA HIGHLANDS, CA 2016	12	46

MERLOT & BORDEAUX

DECOY BY DUCKHORN CALIFORNIA, 2019	11	40
CHATEAU MEZAIN BORDEAUX, FRANCE 2018	10	36
CHATEAU DUMAS CENOT BORDEAUX SUPERIEUR, FRANCE 2018	11	40

CABERNET SAUVIGNON

SMITH & HOOK CENTRAL COAST, CA 2019	12	44
KATHERINE GOLDSCHMIDT SONOMA COUNTY, 2019	14	50
QUILT NAPA VALLEY, CA 2018	-	65

MALBEC

GEORGES VIGOUROUX GOULEYANT, FRANCE 2019	8	30
GEORGES VIGOUROUX MALBEC ROSE GOULEYANT, FRANCE 2020	8	30
CATENA MENDOZA, ARGENTINA 2017	12	44

INTERESTING REDS

SEGHESEO ZINFANDEL SONOMA COUNTY, 2019	12	44
CHEMIN DES PAPES CHATEAUNEUF-DU-PAPE FRANCE, 2019	-	90

WHITES

SAUVIGNON BLANC

MANU NEW ZEALAND, 2020	9	32
CHATEAU MEZAIN BORDEAUX SAUVIGNON FRANCE, 2017	9	32
PONGA NEW ZEALAND, 2021	10	36

CHARDONNAY

PEDRONCELLI SONOMA COUNTY, 2020	9	32
PARS NAPA VALLEY, 2019	12	44

INTERESTING WHITES

MARY HILL RIESLING WASHINGTON STATE, 2018	9	32
DRY CREEK CHENIN BLANC CLARKSBURG, 2020	10	36
LO LUCE MOSCATO D' ASTI ITALY, 2020	11	40
VIGNETTI PINOT GRIGIO ITALY, 2020	11	40





Pizzas

FRIDAY & SATURDAY ONLY

**HOMEMADE
THIN CRUST
12" OR 16"
AVAILABLE**

PISSALADIERE 24

*PUFF PASTRY, TOMATOES, CARMELIZED ONIONS,
ANCHOVIES, NICOISE OLIVES, AND SWISS CHEESE
(ONE SIZE ONLY)*

TAKES 20-25 MINUTES TO BAKE

MARGHERITA 22 / 26

*TOMATO BASIL SAUCE, TOMATOES, MAZZARELLA, SEA
SALT AND OLIVE OIL*

TARTE FLAMBE SMOKED SALMON 24 / 28

*CREME FRAICHE, SMOKED SALMON, GREEN ONION, AND
SWISS CHEESE*

TARTE FLAMBE HAM & CHEESE 24 / 28

CREME FRAICHE, HAM, ONION AND SWISS CHEESE

GOAT CHEESE & ONION 24 / 28

*CREME FRAICHE, CARMELIZED ONION, AND GOAT
CHEESE*

BBQ CHICKEN 24 / 28

*TOMATO BASIL SAUCE, BBQ CHICKEN, BACON, CHEDDAR,
MOZZARELLA AND RED ONION*

UN PEU DE TOUT 24 / 28

*TOMATO BASIL SAUCE, SAUSAGE, MUSHROOMS, ONIONS
AND PEPPERS*

ADDITIONAL TOPPINGS \$2 EACH:

*SAUSAGE, HAM, PEPPERONI, ANCHOVIES,
MUSHROOMS, ONIONS, BELL PEPPERS,
TOMATOES, GARLIC, SPINACH, ARTICHOKE
HEARTS AND NICOISE OLIVES*

Entrees

SALMON 26

*WITH VEGETABLE RISOTTO AND A
CHAMPAGNE SAUCE*

WHITE FISH 26

*WITH JASMINE RICE, VEGETABLES AND AN
ALMONDINE SAUCE*

SHRIMP & SCALLOPS 30

*WITH VEGETABLE RISOTTO AND A
CHAMPAGNE SAUCE*

LAMB SHANK 26

*BRAISED WITH MASHED POTATOES AND
VEGETABLES*

PORK TENDERLOIN 22

*BREADED PORK WITH MASHED POTATOES,
VEGETABLES AND A DIJON MUSTARD SAUCE*

BEEF TENDERLOIN 34

*WITH GRATIN DAUPHINOIS AND A
BORDELAISE SAUCE*

HANGER STEAK 28

*WITH GARLIC ROASTED POTATOES,
VEGETABLES AND A BORDELAISE SAUCE*

BEEF BOURGUIGNON 28

WITH MASHED POTATOES AND VEGETABLES

DUCK BREAST 28

*WITH CELERY ROOT PUREE, VEGETABLES
AND A GREEN PEPPERCORN SAUCE*

CHICKEN CORDON BLEU 24

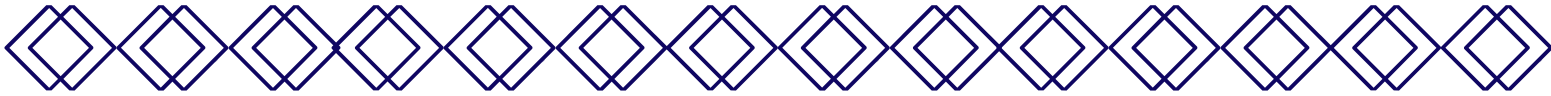
*WITH SWISS CHEESE, PROSCIUTTO,
A DIJON MUSTARD SAUCE, GRATIN
DAUPHINOIS AND VEGETABLES*

SHRIMP LINGUINE 22

*WITH GARLIC, OLIVE OIL AND CHAMPAGNE
SAUCE*

CHICKEN & SPINACH PENNE PASTA 18
WITH A CREAM SAUCE





Appetizers

BAKED GOAT CHEESE 12

*WITH TOMATO BASIL SAUCE
AND PITA CHIPS*

ESCARGOT 14

*COOKED WITH GARLIC PERNOD
BUTTER AND PARSLEY*

DUCK QUESADILLA 14

SERVED WITH GUACAMOLE

MUSSELS CONCASSES 16

*STEAMED WITH GARLIC, WHITE WINE,
SHALLOTS AND TOMATOES*

SCALLOPS & SHRIMP 16

*WRAPPED IN BACON AND SERVED
OVER GUACAMOLE*

CHARCUTERIE BOARD 20

*ASSORTMENT OF CURED MEATS,
CHEESES AND FRUIT*

****FRIDAYS & SATURDAYS ONLY****

8" PISSALADIERE 18**

*PUFF PASTRY, TOMATOES, CARMELIZED ONIONS,
ANCHOVIES, NICOISE OLIVES AND SWISS CHEESE
*TAKES 20-25 MINUTES TO BAKE**

8" TARTE FLAMBE SMOKED SALMON 18**

*CREME FRAICHE, GREEN ONION
AND SWISS CHEESE*

8" TARTE FLAMBE HAM & CHEESE 18**

CREME FRAICHE, SWISS CHEESE, AND ONION

Soups & Salads

SOUP OF THE DAY 4

*ASK YOUR SERVER
FOR DETAILS*

HOUSE SALAD 4

*MIXED GREENS, SHREDDED CARROTS AND TOMATO
WITH OUR HOUSE VINAIGRETTE*

CAPRESE SALAD 12

*TOMATO SLICES, FRESH MOZZARELLA
AND BASIL DRIZZLED WITH OLIVE OIL*

FRENCH ONION SOUP 8

*SAVORY BROTH, CARMELIZED ONIONS, BAGUETTE
AND MELTED SWISS CHEESE ON TOP*

BEET & BLUE CHEESE SALAD 14

*MIXED GREENS, BEETS, PECANS AND BLUE CHEESE
WITH OUR HOUSE VINAIGRETTE*

WARM GOAT CHEESE SALAD 14

*MIXED GREENS, STRAWBERRIES, DRIED
CRANBERRIES AND ALMONDS WITH
OUR HOUSE VINAIGRETTE*

ADD A PROTEIN

CHICKEN - \$4 STEAK - \$5

SALMON - \$5 SHRIMP - \$5

Beverages

SODA 3

COKE, DIET COKE, SPRITE, LEMONADE

UNSWEETENED ICED TEA 3

REGULAR OR PEACH

HOT TEA 3

VARIETY OF FLAVORS AVAILABLE

COFFEE 3

FRENCH SODA 4

POMEGRANATE, PINK LEMONADE, BLOOD ORANGE

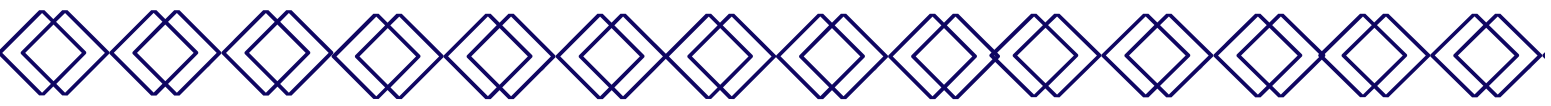
ORANGINA 4

SPARKLING ORANGE JUICE

PERRIER 3

SPECIALTY COFFEES

ASK YOUR SERVER FOR DETAILS



Taste of Paris



Dinner Menu

