f r e n c h i s h

menu additions

l'apero: **peach bourbon smash**
bourbon + peaches + simple syrup + lemon + soda

what's roger drinking?

mon p'tit pithon 2023 côtes catalanes

grenache gris/grenache blanc/macabeu blend

A pale lemon wine with a fruity, floral nose. Creamy with hints of fresh almonds & stone fruits. Made in stainless tanks, the palate is clean & aromatic. 16/gl

vichyssoise [chilled potato leek soup] gf 8

007 farm tomatoes, *silver leaf* peaches & basil, brown butter gf 15

pastrami-spiced carrot dog with gruyère, dijon mustard, sauerkraut & mustard caviar V 15

roasted *silver leaf* eggplant
over brown rice with tomato+caper sauce & fresh dill gf/vegan 29

pork• burger
with *silver leaf* peaches, grilled poblano peppers & cheddar gf+ 20

grilled 140z. nm prime NY strip steak with charred local shallots gf 49

brown sugar–bruléed *silver leaf* peach with crème fraiche 9

bow & arrow beers

Desert Standard Series	German-Style Pilsner 4.7% abv
Dos Arrows	Mexican-Style Lager 5% abv
Bolos & Bling	Belgian-Style Wheat Ale 5.2% abv
See Canyons Broken by Cloud	Hazy IPA 7.5% abv
I Like Big Buttes	DIPA 8% abv