f r e n c h i s h menu additions

l'apero: **rosemary maple bourbon sour**

g r a z e p l a t e
whipped ricotta + toasties, roasted brussels sprouts,
celery root remoulade, castelvetrano olives

truffled potato leek **soup** gf 8

salad of *silver leaf* tuscan kale, dates, pecans, red dragon cheddar & autumn spice vinaigrette gf 15

moules tropicales
salt spring island mussels• steamed in an aromatic coconut broth with lime & *007farm* basil gf 38
[add frites & aïoli or two soft dinner rolls & butter +5]

roasted *silver leaf* **cabbage**
dunhill ranch lamb & tomato ragoût, sesame cream, dill gf 37

what's roger drinking?
jerome janodet 2023 moulin-à-vent
nose of raspberries, red currants, plums; layers of fruit on the palate, plush texture, layered, complex. deep, brooding & burgundian 18/gl

bow & arrow beers

Desert Standard	Japanese-Style Rice Lager 4.3% abv
Oktoberfest	Marzen-Style Lager 5% abv
Bolos & Bling	Belgian-Style Wheat Ale 5.2% abv
Ten Years in Concho Country	Hazy IPA 7.5% abv
I Like Big Buttes	DIPA 8% abv