

f r e n c h i s h

menu additions & notes

l'apéro: **Bee's Knees Spritz**

los poblanos western dry gin, lemon, honey syrup &
limonata soda

what's roger drinking?

château la genestière 2024 'les galets' pays d'oc rosé

"a mineral nose dotted with fresh red fruits and flowers.
strawberries, and light red fruits abound." 14/gl

bow & arrow beers

Czech Out Mesa Verde

Czech-Style Amber Ale 5.5% abv

Desert Standard

German-Style Pilsner 4.7% abv

Oktoberfest

German-Style Marzen Lager 5.7%

abv

Southwesty

West Coast-Style IPA 7% abv

All the Pretty Horses

Hazy IPA 7.5% abv

Out of the Blue Clear Sky

Hazy IPA 7.5% abv

carrot **soup** with garam masala carroutons gf/df 8

silver leaf **graze plate**

blistered shishitos

blistered red chile

roasted & whipped eggplant

grilled & marinated zucchini gf 13

caesar salmon burger

wild columbia river king salmon burger

topped with our caesar salad on a toasted brioche bun

(or no bun, just a big caesar salad=gf) 31

moules burqueñas gf

white wine—steamed *salt spring island* mussels

with roasted fresh *silver leaf* red chile, basil & butter 36

[add frites & aioli +4 or a petit pain & butter +3]

chocolate zucchini **bundt cake** 9

farmer's = *vida verde* mizuna, pears, almonds, ricotta
salata & bourbon barrel—aged maple syrup vinaigrette