

frenchish
happy hour & a half
5:00 – 6:30pm

devilish egg•	2
marinated olives + cheese	5
chickpea fries, smokey harissa	8
simple salad	6
frites + aioli•	4
pork rillettes, pickles, mustard	10
steak tartare• toast	12
fromage à trois	10
carrot dog•	6
skinny burger•	9

• Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. please, no loud cell phones. **restrooms are on the blue side.**

20% service charge may be added to parties of 6 or more guests; 20% service charge may be added to separate checks.

apéritif du jour	7
vins [sparkling, blanc, rosé, et rouge]	6 (6oz.)
la cumbre beers [elevated IPA, Ryeot IPA, beer lager, malpais stout, slice of hefen wheat ale]	5 (16oz.)
miller high life pony	2 (7oz.)

A P E R I T I F S

9

white port & tonic	white port + tonic + fresh lime
champagne cocktail	bubbles + raw sugar cube + bitters
french kiss	bérto + red vermouth + dry white vermouth + lemon twist
adonis	fino sherry + red vermouth + orange bitters + rock

a d d i t i o n a l W I N E S B Y T H E G L A S S

laurent perrier nv brut, tours-sur-marne	18
cuvée jean phillipe ²⁰¹⁶ rosé crémant de limoux	12
philippe viallet ²⁰¹⁷ jacquere blend, savoie	11
ch. argadens ²⁰¹⁷ sauvignon blanc blend, bordeaux	11
ch. de trinquedel ²⁰¹⁷ rosé of grenache blend, tavel	12
joseph drouhin ²⁰¹⁶ 'laforêt' pinot noir, burgundy	11
ch. la graves ²⁰¹⁶ malbec, cahors	13
henriques ²⁰¹⁶ 'altitudes' carignan/grenache blend, côtes du roussillon	10

n o n - a l c o h o l i c B O I S S O N S

eldermint sparkler	elderflower + mint + lemon + soda	5
nob hill swizzle	pomegranate + lime + soda	5
sparkling mint espresso	espresso + mint + soda	5