

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

devilish egg•	2
marinated olives + cheese	5
chickpea fries, smokey harissa	8
simple salad	6
baby iceberg caesar salad	7
frites + aioli•	4
steak tartare• toast	12
fromage à trois	10
carrot dog•	6
skinny burger•	9
chocolate pot de crème	4

- 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
wines by the glass [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.)

APERITIFS

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	fin sherry + red vermouth + orange bitters + rock

ADDITIONAL WINES BY THE GLASS

laurent perrier nv brut, tours-sur-marne	18
gerard bertrand 2016 'cuvée thomas jefferson' rosé crémant de limoux	13
philippe viallet 2017 jacquere blend, savoie	11
ch. graville-lacoste 2017 sauvignon blanc blend, graves	12
faiveley 2016 chardonnay , mercurey	16
paul jaboulet aîné 2015 'les sauvagères' marsanne , saint-péray	14
do. carrel eugène et fils 2018 rosé of gamay , savoie	10
clos sainte magdeleine 2018 rosé of grenache/cinsault , cassis	22
do. du salvard 2017 'unique' pinot noir , val de loire	14
louis latour 2015 pinot noir , pommard	35
ch. greysac 2014 merlot blend, médoc	16
do. de durban 2017 grenache blend, beaumes-de-venise	15
stag's leap wine cellars 2014 'artemis' cabernet sauvignon blend, napa valley, ca	33

non-alcoholic BOISSONS

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