

f r e n c h i s h

menu supplement

l'apéro: **strawberry lemon lillet fizz**

lillet blanc + strawberry syrup + san pellegrino limonata

moules au lait de coco aromatique

salt spring island mussels steamed in an aromatic
coconut broth with fresh herbs & jalapeños ^{gf/df} 36

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

suggested wine pairing: pascal biotteau ²⁰²³ chenin blanc, anjou 12/48

carrot dog ^V 14

what's roger drinking?

sainte eulalie ²⁰²³ **pinot noir**, languedoc roussillon

rich cherry fruit balanced with pinot earthiness & hints of garrigue.

luscious & fruity—but restrained—this is a perfect summer red. 10/gl

bow & arrow beers

Southwesty

Desert Standard

Southwest Society

Nine

Rancho Light

West Coast-Style IPA 7% abv

German-Style Pilsner 4.7% abv

Kolsch-Style Ale 4.2% abv

Czech-Style Pilsner 4% abv

Lager 4% abv