

f r e n c h i s h
menu supplement

l'apéro: **cherry lemon lillet fizz**

lillet blanc + cherry syrup + san pellegrino limonata [also available non-alcoholic]

spicy red **gazpacho** with garlic croutons & evoo^{df} 8

carrot dog^V 14

moules au curry

salt spring island mussels

steamed in a light madras curry cream with fresh herbs^{gf} 36

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

grilled nm prime beef• **ribeye**

grilled *silver leaf* zucchini & fresh jalapeño relish^{gf/df} 57

perfect peach

peeled+chilled *silver leaf* peach half with fresh basil ice cream^{gf} 10

what's roger drinking?

Ch. Sainte-Eulalie 2024 'Printemps D'Eulalie' Minervois Rosé

an exuberant nose redolent of strawberries followed by flavors of red currants
& watermelon with a hint of licorice and a refreshingly dry finish. 12/gl

bow & arrow beers

Southwesty

Desert Standard

Southwest Society

West Coast-Style IPA 7% abv

German-Style Pilsner 4.7% abv

Kolsch-Style Ale 4.2% abv

TOMATO = fresh peaches, french ewe's milk feta, basil