

frenchish

T O S T A R T

devilish egg•	2
chickpea fries, smokey harissa	8
steak tartare• toast	14
carrot dog•	8
baby iceberg lettuce, herbs, champagne vinaigrette, roquefort	10
salad of fresh figs, hazelnuts, greens, sheep's milk feta & sweet red onion vinaigrette	11.

P L A T S P R I N C I P A U X

sautéed duck• breast, cherries, toasted hazelnuts, kale	28
sautéed halibut, saffron rice, corn broth, tomatoes	34
jennifer's grilled NM beef ribeye•	38
tuna niçoise: pepper-crust, seared, chilled & sliced tuna, haricots verts, tomatoes, potatoes, niçoise olives, cured egg yolk, roasted garlic vinaigrette	27
french onion burger• [nm beef burger, caramelized onions, gruyère & lettuce on a toasted brioche bun (or not)]	11
skinny burger• [nm beef burger (cooked through), american cheese, special sauce•, dill pickles & lettuce on a toasted brioche bun (or not)]	11

C H E E S E

fromage à trois	12
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P R I X - F I X E \$ 2 5

simple salad
4 oz. petit filet• + frites + aioli•
chocolate pot de crème

O N T H E S I D E

frites w/ aioli• or "french" fry sauce•	4
mexican corn mac & cheese	8
vegetable du jour	6
petit pain & butter	2.20

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	
new mexico tea company looseleaf tea [crimson ceylon (black), monkey king jasmine (green), provence (rooibos)]		4	
michael thomas coffee french press [duke's runners blend (caffeinated) or sumatra (decaffeinated)]		6 / 8	
espresso [hot or iced]	3	lavender honey steamer	5

- 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.