

BRASSERIE *Monroe*

HAPPY HOUR FALL/WINTER | 3 PM-5 PM DAILY

SEAFOOD RAW BAR

Sauces^{GF}: Cocktail, Mignonette, Tabasco & Lemon.

Iced Mussels^{GF} 1.5

Oysters on the Half Shell^{*GF} 1.5

Bay Scallops on the Half Shell^{*GF} 3.5

Littleneck Clams on the Half Shell^{*GF} 1

Jumbo Wild Mexican Shrimp Cocktail^{GF} 2

CAVIAR & ROE

Served with Blinis, Chives, & Crème Fraîche.

American White Sturgeon Caviar* 30g 60

Royal Ossetra Caviar* 30g 100

Smoked Trout Roe* 30g 15

APPETIZERS

Pain d'Épi 5

A wheat-shaped baguette, paired with rich, salted European butter.

Warm Olives^{GF} 5

Olives de Nice, Lucques du Languedoc, Green Picholine, and Niçoises marinated in Provençal herbs.

Yellowfin Tuna Socca^{*GF} 11

Crisp chickpea flatbread topped with tuna carpaccio, lemon-cayenne crème, chives, capers, and tomato.

Cheese Fondue 11

Melted Gruyère, Comté & white wine, served with cubed baguette, jambon de paris and cornichons.

Steak Tartare* 11

Hand-chopped raw filet mignon, seasoned with egg yolk, capers, cornichons, shallots, parsley, chives, and mustard, served with sliced baguette.

*Items contain raw/uncooked products. State health code requires us to inform you that eating raw, undercooked, or cooked-to-order meat, fish, or eggs may cause foodborne illness. GF - Gluten Friendly – made with ingredients that do not naturally contain gluten. Items may contain traces of gluten, as our kitchen is not a gluten-free environment. Please use caution.

COCKTAILS

Lillet Spritz - Your choice of Lillet (blanc, rosé, or rouge), club soda, orange slice **10**

French 75 - Citadelle Gin, Château Gaudrelle Crémant de Loire Brut, and lemon. **10**

French Martini - Grey Goose Le Citron Vodka, Chambord and pineapple. **10**

Mauresque - Ricard Pastis de Marseille, lemon, orgeat, and tarragon **8**

French Riviera - Rhum Clément Select Rum, Hennessy VS Cognac, apricot, lemon, fresh mint, and orange twist. **11**

WINE

Sparkling

Château Gaudrelle Crémant Brut | Loire Valley **12/25**

Louis Bouillot 'Perle d'Aurore' Crémant Rosé | Burgundy **16/30**

Moët & Chandon Impérial Brut | Champagne **16/30**

White

Domaine Vacheron | Sancerre, Loire Valley **16/30**

Château Ducasse Blanc | Bordeaux **16/30**

Domaine Huet 'Le Haut-Lieu' Sec | Vouvray, Loire Valley **16/30**

Rosé

La Vieille Ferme Rosé | Côtes du Rhône, Rhône Valley **16/30**

Château d'Esclans 'Whispering Angel' | Provence **12/25**

Red

Château de Pizay 'La Centenaire' | Morgon, Beaujolais **16/30**

Domaine Bernard Baudry 'Les Granges' | Chinon, Loire Valley **16/30**

Domaine des Remizières | Crozes-Hermitage, Rhône Valley **16/30**

Domaine Lafage 'Nicolas' | Languedoc-Roussillon **16/30**

Château de Parenchère | Bordeaux Supérieur **16/30**

BEER & CIDER

Draft Beer

Kronenbourg 1664 | Euro Pale Lager | Alsace | 5.5% **10**

Curated Bottled Beer

United Dutch Monastère | Blond Ale | Hauts-de-FR | 3.5% (750ml) **15**

Fischer Amber | European Dark Lager | Alsace | 6.5% (750ml) **25**

Bottled Hard Cider

Galipette Brut | Brittany | 4.5% (11.2oz) **10**

Domaine Dupont Cidre Bouché | Normandy | 5.5% (750ml) **30**
