

Marie Louise

BISTRO & CATERING

Dinner Beverages

COCKTAILS

French Pear 13

Pear Grey Goose, Elderflower, Cava

Black Manhattan 13

Makers Mark, Averna Amaro, Angostura

The Durwood 14

El Silencio mezcal, Lemon & Grapefruit,
Anchos Reyes, Crème De Pamplemousses

Chamomile Gin Fizz 14

Barr Hill Gin, Chamomile Tea
Honey, Lemon, Egg White

Lavender Collins 12

Bombay Sapphire, Lavender Tea
Lime, Elderflower

410 12

Makers Mark, Paris Tea, Lemon
Honey, Fernet-Branca

Boulevardier 12

Bulleit Rye, Campari, Red Vermouth

Express Train 13

Tito's, Van Gogh Double Espresso Vodka
Kahlua, Baileys, shot of Espresso

Death in the Afternoon 12

Brut, Absinthe, Cardamom Syrup, Lime

DRAFT BEER 8

Stella Artois Belgium - 5% ABV

Allagash White Belgium Style, Maine - 5.1% ABV

Manor Hill IPA Maryland - 6.8% ABV

Kronenbourg 1664 Pale Lager, France - 5.5% ABV

DC Brau, Joint Resolution, Hazy IPA 5.5% ABV

HOUSE WINES 8 / 29

Sauvignon, Pierre Henri

Chardonnay, Bellvue

Cotes du Rhone, St. Luc

Rose

SPARKLING WINES 9 / 32

Rose, Francois Montand

Brut, Francois Montand

Brut Cava, Dibon

Prosecco, Conca d'Oro

WHITE WINE 9 / 32

Vinho Verde, Broadbent

Pino Grigio, Sortesele

Riesling, Carl Graff

RED WINE

Bourgogne, Domaine De Rochebin 15 / 55

Cote Du Rhone, Domaine Solitude 12 / 45

Cabernet Franc, Domaine Joulin 9 / 32

Malbec, Anne De Joyeuse 9 / 32

Rioja, Tempranillo, Beronia 10 / 38

Montepulciano D'Abruzzo, Monti 9 / 32

Chianti Classico, Felsina 15 / 55

Ask your server for daily specials that
may not be listed on the menu!

à votre santé