

BISTRO HILARY

BAR

BOTTLE BEER

STELLA ARTOIS — \$5.25

MICHELOB ULTRA — \$4.5

TWP BLOOD ORANGE & GRAPEFRUIT RADDLER — \$6

SCOFFLAW BASEMENT IPA — \$5.5

CREATURE COMFORTS TROPICALIA IPA — \$6.5

LEFT HAND MILK STOUT — \$6.5

DRAFT

ARCHES BREWING SOUTHERN BEL — \$6.5
cask aged belgian style ale

3 TAVERNS ROWDY AND PROUD — \$6.5
american IPA

COCKTAILS

SIDECAR — \$10
*brandy, lemon juice, dry curacao, simple syrup, luxardo cherry,
orange wedge*

PARIS MANHATTAN — \$10
bourbon, dry vermouth, st. germain, bitters, luxardo cherry

GIMLET — \$9.5
vodka, sweetened lime juice, fresh lime juice, lime wedge

LAVANDE DE PROVENCE — \$10
*immature brandy, grand marnier, lemon juice, wine syrup, herbs de
provence sugar rim*

FRENCH MARTINI — \$10
chambord, vodka, pineapple juice, lemon twist

LA POIRE FIZZ — \$11
grey goose pear, fresh oj, st. germain, simple syrup, sage leaf

ST. GERMAIN MARGARITA — \$11
blanco tequila, fresh lime, st. germain, agave, lime wedge

FRENCH QUARTER 75 — \$10.5
*gin, lemon juice, simple syrup, st. germain, champagne, luxardo
cherry, orange wedge*

CAFÉ OLD FASHIONED — \$11
bourbon, cold brew, kahlua, simple syrup, bitters, orange twist

THE FRENCHIE — \$9.50
vodka, st. germain, fresh grapefruit juice

18% gratuity added to parties of 6 or more.

BISTRO HILARY

BISTRO MID DAY

PLAT PRINCIPAL

MELTED RACLETTE CHEESE — \$8
sweet pepper piperade/toasted baguette

ROASTED ALMONDS — \$4

EGGS DIJON — \$8
crispy deviled eggs

SALMON RILLETES — \$12
smoked salmon spread/dill/horseradish toasted baguette

TOMATO BISQUE — \$9
en croûte

CRISPY SHRIMP — \$10
remoulade sauce

MACARONI AU GRATIN — \$8.9
petite salad

BISTRO SALAD — \$8
bibb lettuce/fines herb/ radish/dijon vinaigrette/ brioche crouton
~ add blue cheese \$1 ~

*BURGER AMÉRICAIN 6OZ — \$12
bistro sauce/lettuce/American cheese/frites
~ bacon \$2.50 ½ avocado \$2.50 ~

COQUILLES ST. JACQUES — \$26
scallop casserole

CAJUN CHICKEN — \$14/\$19
beurre blanc sauce/frites

Monday-closed
Lunch-Tuesday - Friday 11-2
Saturday lunch-11-3
Dinner-Tuesday - Sunday 5-9
Brunch-Sunday 10:30-3
Mid Day Menu Sat-Sun 3-5

*ITEM MAY BE COOKED TO ORDER.
CONSUMING RAW OR UNDER-COOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

18% gratuity added to parties of 6 or more.