boisson

LE COCKTAIL $10

THE FRENCHIE
vodka, lemon, lavender sorbet, brut rose

BEET GOES ON
mezcal, kümmel, lemon, beet sugar

REACH AROUND
gin, lillet blanc, salers, grapefruit, ginger, absinthe rinse

GIRL NEXT DOOR
gin, génépy, sfumato, radish, hellfire bitters, honey syrup

PURA VIDA
white rum, spiced rum, escubac, yuzu, banana

BUDS
cognac, violet liqueur, raw sugar, peychauds, absinthe rinse

NO VOODOO
rye, cardamaro, alpine pine liquor, smoke

THE LESS I KNOW THE BETTER *tell ya later*

ELIXIRS $8

ROSÉ SPRITZ
hibiscus, tropical & citrus fruits, chamomile, fizz

FRENCH SODA
strawberry, beet sugar, cream, fizz

VINS BLANCS

CHRISTOPHE PACALET $32
beaujolais blanc, burgundy

KARINE LAUVERJAT $40
sancerre, loire valley

DOMAINE DES HUARDS $32
romorantin, loire valley

CHÂTEAU HAUT DAMBERT $36
bordeaux

MOURGUES DU GRÈS $36
rhône, rhône valley

BERNARD DEFAIX $38
petit chablis, burgundy

ROSÉS

MAS DE CADENET $36
côtes de provence

KARINE LAUVERJAT $40
sancerre rosé, loire valley

VIN MOUSSEUX

PERRIER JOUET $100
blanc de blancs, champagne

LAURENT PERRIER 375/750ml $36/65
brut, champagne

LAURENT PERRIER $140
brut rosé

ABSINTHE FORWARD $12

ROUX NEGRONI
letherbee aged, dolin dry & blanc, campari

NICE FIZZ
absinthe cream, suze, yellow chartreuse, rose + orange flower water

BITTER REMEDY
pernod absinthe, cynar, sfumato, strawberry jam, lemon

SOFTEN THE BLOW
absinthe verte, vernal gin, mezcal, peychauds

'MOS DEF'
absinthe rouge, byrrh, lillet blanc, peach, strega, sauvignon blanc

ABSINTHE

FAIRY⟶	ORIGIN	DRIP
ST. GEORGE VERT 60°	CALIFORNIA	10
MANSINTHE 66.6°	SWITZERLAND	11
VIEUX PONTARLIER 65°	FRANCE	11
LARUSEE 65°	SWITZERLAND	18
DUPLAIS 68°	SWITZERLAND	11
GRANDE 68°	FRANCE	11
ORDINAIRE	FRANCE	8
GOLDEN MOON REDUX 65°	COLORADO	13
LETHERBEE CHARRED OAK 63°	CHICAGO	10
GERMAIN ROBIN 45°	CALIFORNIA	11
PERNOD 68°	FRANCE	11
VILYA SPIRITS 68°	MONTANA	12
LA MUSE VERTE 68°	FRANCE	10
ST. LAWRENCE °	NY	10
DOC HERSONS 66°	NY	10
DOC HERSONS ROUGE 66°	NY	10
KÜBLER 53°	SWITZERLAND	10

VINS ROUGES

JEAN CHARTRON 2016 $32
clos de la combe, burgundy

DOMAINE DUPEUBLE 2017 $36
gamay, beaujolais

ANTHONY THÉVENET 2016 $75
morgon, burgundy

DOMAINE LA MONTAGNETTE 2017 $36
côtes du rhône, rhône valley

COMPLICES DE LOIRE 2017 $42
"la petite timonerie" cabernet franc, loire valley

ROGER PERRIN 2015 $65
châteauneuf-du-pape, rhône valley

GÈRARD BERTRAND 2015 $32
tautavel, languedoc

CHÂTEAU VIEUX CHEVROL $56
bourdeaux

Roux

bonsoir.

· SUR Le POUCE ·

butter & radishes	$6
dish of olives	$6
pommes frites & aïoli	$5
add truffle, basil & pecorino $5	
vegetables à la grecque	$7
chicken & foie pâté	$16
smoked trout rillettes	$15
plat de fromage	$16

WINES BY THE GLASS $9/36

VINS ROUGES	*VINS BLANCS*
GASPARD *loire valley, pinot noir*	**DOMAINE LA PÉPIÈRE** *loire, muscadet*
LA VIGNEREUSE *duras, syrah*	**BERNARD DEFAIX** *burgundy, aligoté*
DOMAINE LA REMEJEANNE *côtes du rhône*	**GASPARD** *loire, sauvignon blanc*
LES GRAVIÈRES DE LA BRANDILLE *bordeaux supérieur*	**DOMAINE COLLIN** *crémant de limoux*

· *CARAFE OF HOUSE ROUGE, BLANC OR ROSÉ* **18** ·

· GOURMANDISES ·

escargot maison	*snail butter, maldon salt, parsley, baguette*	$11
charred artichoke	*lemon & caper gremolata, buttered crumbs, aïoli*	$13
salade roux	*local lettuces, snap peas, radish, bûcheron, pink peppercorn*	$11
moules marinières	*dijon cream broth, thyme, shallots, toasted baguette*	$17
grated carrot salade	*radish, pistachio, cilantro, curry vinaigrette*	$10
salt roasted beets	*crème fraîche, puffed quinoa, green herb oil*	$11
lump crab cake	*celeriac remoulade, spring pea salad, lemon, espelette*	$18

· PLATS PRINCIPAUX ·

duck confit	*warm french lentils du puy, watercress, carrot ginger purée*	$23
arctic char	*fingerling potatoes, crème fraîche, dill, charred lemon*	$24
steak frites	*bistro steak, maître d' hôtel butter, caramelized shallots, fries*	$29
spring risotto	*seasonal vegetables, grated pecorino*	$18
mcCann's lamb merguez	*tumeric couscous, almonds, tim's harissa, torn herbs*	$21
roux burger	*brioche bun, lettuce, tomato jam, dill pickle, aïoli, pommes frites*	$15
	add aged gruyère, house bacon, roquefort or fried egg $3	
les croques:monsieur	*grilled ham & aged gruyere on brioche with sauce mornay*	$15
madame	*with local farm fried egg $16*	

Sous Chef: Nicolas Woollacott *Chef de Cuisine: Ashley Swan* *Pâtisserie: Brenda Poole*

merci.