



“We celebrate dining traditions and the classic arts of culinary, music and photography”

LE BAR

COCKTAIL MENU

Proudly serving a full bar of Premium Brand wine spirits in celebration of the Art of the Cocktail. Relax and enjoy our outdoor Bistro setting for cocktails, informal dining, parents and pups, or simply sun sipping.

VINTAGE COCKTAILS

12

PARISIAN

gin, dry vermouth, crème de cassis

DAQUIRI

white rum, lime, sugar

MARGARITA

Tequila, triple sec, lime

COSMOPOLITAN

vodka, triple l'orange, cranberry, lime

SIDECAR

cognac, triple l'orange, lemon

PINK PANTHER

coconut rum, grenadine, cream

SINGAPORE SLING

gin, grenadine, sweet & sour

FRENCH CONNECTION

cognac, amor di Verano almond

DESSERT MARTINI'S

12

CHOCO NOIR

vodka, choco noir liquer

TARTE TARTIN

vodka, apple cider, caramel

CRÈME CARAMEL

irish cream, vodka, caramel, salt

RASPBERRY CHEESECAKE

irish cream, amor di Verano almond, raspberry

TIRAMISU

marsala, choco noir, coffee, cream

KEY LIME PIE

coconut rum, vodka, vanilla, pineapple, lime

ESPRESSO

espresso, coffee liquer, vodka, simple syrup

BANANA SPLIT

rum, banana, choco noir, berry

WINES BY THE GLASS

Veuve DuBarry Brut NV 10

Sparkling Brut, Lively Bubbles, Honeysuckle, Apple, Pear

“Ruby Red” Sparkling Rosé 12

Crafted Crisp Sparkling Rosé Infused with Grapefruit

Brut de Peche, Guillaume T 12

Sparkling Brut Semi Sweet with Natural Peach Essence

Chateau Montaud Rosé 10

Classic Cotes Rosé, Dry, Crisp, Refreshing, Fruity

Dutoit Chardonnay “Vielles Collines” 10

Chardonnay, Full Bodied, Peach, Pear, Spice

Chateau Fage, Graves de Vayres Blanc 12

Sauvignon Blanc with Semillon Bouquet, Citrus, Fruit

Domaine de Bila Haut by Chapoutier 10

Cotes de Roussillon Blend, Cherry, Plum, Fig, Chocolate

Chateau de Ribebon, Bordeaux 12

Classic Full Body, Dark Berries, Florals, Earthy

A Standard 20% Gratuity Is Added On To All Bistro Checks