



## L'APÉRO (BAR)

Tuesday-Friday 5:00PM-7:00PM

### COCKTAILS FOR L'APÉRO (BAR)

#### **FRENCH 75 6**

French Brandy (CÍROC VS) with lemon juice and champagne

#### **MAISON BLANCHE 6**

Génépi herbal liqueur, muddled orange, pepper-corned with a splash of soda

#### **GIN GIN MULE 6**

House Gin, freshly squeezed Lime, and Sugar with Fresh Mint leaves

#### **MOSCOW MULE 6**

Pinnacle vodka, a hint of lime topped off with ginger beer

#### **PALOMA 12**

Cimarron Reposado tequila, a splash of grapefruit soda, with a salted rim

#### **MAITAI 7**

Clément silver rum, orgeat syrup, lime juice topped with Myer's dark rum

#### **MAURESQUE 10**

Ricard, orgeat syrup

~ This classic cocktail is very popular in the south of France, originally created by French soldiers. "Like an iron fist in a velvet glove" ~

### TO SHARE (OR NOT)

#### **Perfection of Cheese 22**

Chef, hand-selected variety of cheeses: Roths Private Reserve, Roelli House Select, Green Hill Bri, Creamy Goat Cheese (Bijou), Gruyère, and the finest Blue Cheese, paired with jam\*

#### **\*Portfolio of Charcuterie\* 24**

"Jambon de Bayonne, mortadella, Paris ham, salami"

### DELIGHTS

#### **Croque Monsieur 7**

#### **Truffle Fries 7**

#### **Frog Legs, ail et persil (garlic and parsley) 8**

Oeuf Mimosas, Provencal style, topped with in house made aioli, (four or six) **6 or 8**

"Snapper Ceviche", marinated in lime, jalapenos, chives, and tomatoes **8**

#### **Jumbo Prawn with Aioli 8**

"Rising Sourdough", parsley pesto, escargot, watercress, Cremini mushroom and shaved Summer Truffle **17**

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.