

· BISTRO ·
DU JOUR

COCKTAILS

Colette's Punch 7

Mango-Infused Vodka, Rhubarb Liqueur,
 Cassis, Ginger, Lemon, Bubbles
 Pitcher (serves 5) 39



French 75 8

Citadelle Gin, Lemon Verbena,
 Lemon, Bubbles

L'APÉRITIF 8

Kir

Crème De Cassis, White Wine

Kir Royale

Crème De Cassis, Bubbles

Americano

Campari, Dolin Sweet Vermouth, Soda

Aperol Spritz

Aperol, Bubbles, Soda

Hugo Spritz

St. Germain, Mint, Bubbles



VINS

BY THE CARAFE 5OZ 7 | 8OZ 10

White Blend Côté Mas, Sud de France, FR

Grenache Rosé Côté Mas, 'Aurore', Provence FR

Syrah Blend Côté Mas, Sud de France, FR

L'HEURE DE L'APÉRO

HAPPY HOUR

DAILY 3 - 6 PM

Gougères 4

Warm Cheese Puffs, Gruyere



Macaron Au Foie 2 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Pain Et Beurre 3

French Baguette, Whipped Butter

Soupe À L'Oignon 10

French Onion Soup, Gruyère,
 Baguette Crouton

Quiche Du Jour 10

Mixed Greens

Burger Américaine 15

Double Patty, American Cheese,
 Special Sauce, French Fries

Pommes Frites 4

☘ = Vegan ♻ = Vegetarian 🌿 = Gluten Free

BIÈRE 6

DRAFT BEER

Atlas District Common Lager DC / 5%

Right Proper Raised by Wolves Pale Ale DC / 5%

Aslin Power Moves IPA VA / 5.5%

Denizens Southside IPA MD / 7.2%

Evolution Exile Red Ale MD / 5.9%

RAR Groove City Hefeweizen MD / 5.2%



A **KNEAD** Restaurant

Le Chef Executif: Pablo Senovio

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Service @ **DUJOUR**

Parties of 5+ will be charged a 20% gratuity. In addition, a 3.5% Fee is added to all checks to help offset the recent 50% increase in the tipped minimum wage. This fee will be used to help pay our servers, bartenders, and support staff and is not a gratuity. Please, no more than 4 credit cards per table.

Please Notify Us Of Any Allergies

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions