

· BISTRO ·  
**DU JOUR**

## COCKTAILS

Colette's Punch 7.00

Mango-Infused Vodka, Rhubarb Liqueur,  
 Cassis, Ginger, Lemon, Bubbles  
 Pitcher (serves 5) 39.00



French 75 8.00

Citadelle Gin, Lemon Verbena,  
 Lemon, Bubbles

## L'APÉRITIF 8.00

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 7.00 | 8OZ 10.00

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 4.00

Warm Cheese Puffs, Gruyere



Macaron Au Foie 2.00 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Pain Et Beurre 3.00

French Baguette, Whipped Butter

Soupe À L'Oignon 10.00

French Onion Soup, Gruyère,  
 Baguette Crouton

Quiche Du Jour 10.00

Mixed Greens

Burger Américaine 15.00

Double Patty, American Cheese,  
 Special Sauce, French Fries

Pommes Frites 4.00

☘ = Vegan ☑ = Vegetarian 🌿 = Gluten Free

## BIÈRE 6.00

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%

