BISTRO DU JOUR®

MENU

BEVERAGE

COCKTAILS

Colette's Punch 11.50
Mango-Infused Vodka, Rhubarb Liqueur,
Cassis, Ginger, Lemon, Bubbles

Amere Blanc 14.50
Citadelle Gin, Suze, Lillet Blanc

French 75 13.50
Citadelle Gin, Lemon Verbena, Lemon, Bubbles

Champs Élysées 14.50
Maison Rouge VSOP Cognac,
Green Chartreuse, Lemon, Angostura Bitters

Air Mail 14.50
Brugal Seco White Rum,
Dos Maderas 5+5 Rum, Lemon, Honey

Manhattan 16.50
Knob Creek Rye, Dubonnet Rouge,
Bènedictine, Bitters

L'APÉRITIF 12.50

RICARD PASTIS

Dubonnet

Lillet Blanc

Lillet Rosé

Bonal Quinquina

Pernod Absinthe

Pineau des Charentes

Suze

Dolin Dry

Dolin Rouge

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

BIÈRE EN BOUTEILLE

BOTTLED BEER

Kronenbourg 1664 8.25
Lager, France

Kronenbourg Blanc 8.25
Wheat Beer, France

Houblon Chouffe 9.25
India Pale Ale, Belgium

A KNEAD Restaurant
Directeur Des Boissons: Darlin Kulla
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Service @ DU JOUR
A 20% gratuity is customary and appropriate. Parties of 5+ will be charged a 20% 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

BISTRO DU JOUR

VINS

BY THE CARAFE

LES VINS ÈFFERVESCENTS

SPARKLING

	5 OZ | 8 OZ
Blanc De Blancs Charles De Fère, 'Reserve', NV, *FR*	11.50 | 18.50
Crémant Rosè Domaine Paul Buisse, NV, *Loire, FR*	12.50 | 19.50
Brut J Vineyards, 'Cuvée 20', NV, *CA*	17.50 | 26.50
Champagne Brut Boizel, 'Réserve', NV, *Èperney, FR*	25.75 | 38.50

LES VINS BLANCS

WHITES

	5 OZ | 8 OZ
Sauvignon/Vermentino Côté Mas, 2021, *Sud de France, FR*	9.25 | 14.50
Sauvignon Blanc Saget La Perrière, 2022, *Loire Valley, FR*	12.50 | 19.50
Chenin Blanc Charles Bove 2021, *Vouvray, Loire Valley, FR*	13.50 | 20.75
Chardonnay Joseph Drouhin, 2021, *Mâcon, FR*	19.50 | 31.00

ROSÉ

	5 OZ | 8 OZ
Grenache Blend Côté Mas, 'Aurore', *2022, Provence FR*	9.25 | 14.50

LES VINS ROUGES

REDS

	5 OZ | 8 OZ
Syrah Blend Côté Mas, *2021, Sud de France, FR*	9.25 | 14.50
Pinot Noir Jeff Carrel, 'En Coteaux', *2021, Burgundy FR*	14.50 | 21.75
Syrah Domaine Francois Villard, *2021, Rhône Valley, FR*	13.50 | 20.75
Malbec Château Haut-Monplaisir, *2021, Cahors, FR*	14.50 | 21.75
Cabernet Sauvignon/Merlot Légende, *2020, Bordeaux, FR*	15.50 | 23.75

BY THE BOTTLE

LES VINS ÈFFERVESCENTS

SPARKLING

Champagne Brut Besserat de Bellefon, *NV, Aÿ, FR*	96.00
Champagne Brut Gosset, 'Grande Réserve, *NV, Aÿ, FR*	129.00
Champagne Brut Veuve Clicquot, 'Yellow Label', *NV, Reims, FR*	159.00
Champagne Brut Rosè Charles Orban, *NV, Marne, FR*	93.00
Champagne Brut Rosè Boizel, 'Réserve', *NV, Eperney, FR*	102.00
Champagne Extra Brut Rosè Geoffroy, 'Saignée', *NV, Eperney, FR*	134.00
Champagne Brut Rosè J M Sélèque, NV, *Pierry, FR*	198.00
Prosecco Scarpetta, *2022, Friuli-Venezia Giulia, IT*	42.00
Cap Classique Graham Beck, *NV, Western Cape, ZA*	51.00
Metodo Classico Ferrari, Brut 375ML, *NV, Trento, IT*	48.00
Cava Gramona, 'Gran Cuvée', *2019, Catalonia, SP*	62.00
Brut Rosé Markus Huber, 'Hugo', *NV, Niederösterreich, AU*	38.00
Brut Rosé Schramsberg Vineyards, *2018, North Coast, CA, US*	102.00
Cidre Eric Bordelet, 'Poire Authentique', *2019, Normandy, FR*	60.00

LES VINS BLANCS

WHITES

Melon de Bourgogne Domaine Claude Branger, *2022, Loire, FR*	40.00
Chenin Blanc Bernard Fouquet, *2021, Vouvray, FR*	62.00
Sauvignon Blanc 2022 *Sancerre, FR*	88.00
Sauvignon Blanc Château Haut-La Péreyre, *2022, Bordeaux, FR*	45.00
Marsanne/Roussanne David Reynaud, *2018, Rhône, FR*	72.00
Chardonnay Xavier Monnot, 'Le Limozin', *2020, Mersault, FR*	182.00

ROSÉ

Cinsault Blend Pas de l'Escalette, 'Ze Rozé', *2022, Languedoc, FR*	52.00
Grenache Blend Peyrassol, *2022, Provence, FR*	62.00
Grenache Blend Domaines Ott, 'Château de Selle', *2020, FR*	102.00

LES VINS ROUGES

REDS

Gamay Marine Descombe, *2021, Beaujolais-Villages, FR*	46.00
Gamay La Grosse Pierre, 'Chiroubles', *2022, Beaujolais, FR*	64.00
Pinot Noir Chanzy, *2022, Bourgogne, FR*	68.00
Pinot Noir Trimbach, 'Réserve Personnelle', *2020, Alsace, FR*	88.00
Pinot Noir Domaine Collotte, *2020, Marsannay, Burgundy, FR*	92.00
Pinot Noir Coffinet-Duvernay, 'Les Voillenots,' *2017, Montrachet, FR*	104.00
Cabernet Franc Charles Joguét, 'Cuvée Terroir', *2020, Chinon, FR*	68.00
Carignan Blend Domaine de Fontsainte, *2021, Corbières, FR*	52.00
Grenache Blend Domaine du Pégau, *2019, Rhône, FR*	126.00
Grenache/Syrah Château Pesquié, *2020, Rhône, FR*	64.00
Merlot Blend Château Odilon, *2018, Bordeaux, FR*	72.00
Cabernet Sauvignon Blend Château Batailley, *2016, Bordeaux, FR*	148.00
Cabernet Sauvignon Blend Château Canon, *2016, Bordeaux, FR*	159.00

LES VINS DOUX

SWEET WINES

Sauternes

Château Les Justices, 2018, Bordeaux, FR 18.50 glass | 86.00 750ML

Banyuls

Domaine Du Mas Blanc, NV, Languedoc, FR 10.50 glass | 64.00 500ML