

· BISTRO · DU JOUR®

COCKTAILS

Colette's Punch 7.00

Mango-Infused Vodka, Rhubarb Liqueur,
Cassis, Ginger, Lemon, Bubbles



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

Elderflower Spritz

St. Germain, Bubbles



VINS

BY THE CARAFE 5OZ 7.00 | 8OZ 10.00

Sauvignon/Vermantino 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

MONDAY - FRIDAY | 3 - 6 PM

Gougères 4.00

Warm Cheese Puffs, Gruyère



Macaron Au Foie 2.00 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Pain Et Beurre 3.00

French Baguette, Whipped Butter

Mousseline De Foie De Volaille 14.00

Chicken Liver Mousse, Fig Jam, Pickled Onions,
Toasted Brioche

Soupe À L'Oignon 9.00

French Onion Soup, Gruyère, Baguette Crouton

Escargots De Bourgogne 13.00

Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

Burger Américaine 14.00

Double Patty, American Cheese, Special Sauce, French Fries

Moules Frites 17.00

PEI Mussels, White Wine-Garlic Butter, French Fries

Crudités 7.00

Chilled Veggies, Blue Cheese Dressing,
Basil Pistou, Toasted Baguette

Pommes Frites 4.00

☘ = Vegan ☐ = Vegetarian ☙ = Gluten Free

BIÈRE EN BOUTEILLE

BOTTLED BEER

Kronenbourg 1664 6.00

Lager, France

Kronenbourg Blanc 6.00

Wheat Beer, France



A **KNEAD** Restaurant

Le Chef Executif: Cristian Sosa

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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.

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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.