Cocktails

Olivette — 17
Olive Oil-Washed Gin, Dry Vermouth, Elderflower

Point of Origin— 17
Tequila, Lime, Smoked Sage, Agave, Stardust

Afterglow— 17
Reposado Tequila, Carrot, Nixta, Bitters

The Grove— 17
Bourbon, Vanilla, Citrus
Served Hot or Chilled

Cherry Pie Mai Tai — 17
Rum Blend, Licor 43, Cherry

Apple Fizz— 17
Mezcal, Green Apple, Lemon

Hummingbird— 17
Vodka, Strawberry, Elderflower, Egg White

SPIRIT FREE

St. Agrestis Phony Negroni — 12

Lychee Cobbler — 13
Seedlip Spice, Lychee, Orgeat, Lime

Beer

Michelob Ultra Light Lager 4.2%, MO — 6

Eureka Heights Buckle Bunny Ale 4.5%, TX — 6

Weihenstephaner Hefeweizen 5.4%, Germany — 8

Karbach Crawford Bock Bock Lager 4.5%, TX — 7

Athletic Upside Dawn Golden Ale <.5%, CT — 6

Sierra Nevada Trail Pass IPA <.5%, NC— 6

DRAFT

Eureka Heights Business Casual IPA, 6.6%, TX — 8

Seasonal Draft Selection— 8

Wine *By the Glass / By the Bottle*

SPARKLING

Prosecco
NV Lamberti, IT — 15 / 60

Cava Rosé
2022 Raventós 'De Nit', ESP — 19 / 83

Champagne
NV Drappier 'Brut Nature', FR—33 / 127

Oddbird Sparkling Rosé — **10**

WHITE

Pinot Grigio
2024 Dipinti, IT — 15 / 60

Sauvignon Blanc
2025 Chateau Briot, FR — 15 / 60

Sauvignon Blanc
2025 Domaine Bizet, Sancerre, FR — 25 / 99

Chardonnay
2023 Daou, CA — 18 / 72

ROSÉ

Rose Gold
2023 Côtes de Provence, FR — 18 / 72

RED

Pinot Noir
2024 Siduri, OR — 17 / 68

Sangiovese
2023 Bonacchi, IT — 15 / 60

Cabernet Sauvignon
2023 Ride & Ridden, CA— 18 / 72

All Day

Available 11am - 10pm

Fishwife Tinned Fish— 39
Choice of Salmon with Chili Crisp
or Sardines with Preserved Lemon
Served with Caper Cream, Charred Lemon, Fried Crackers, Red Onion.

Warmed Olives — 14
Garlic, Parsley, Sourdough

Red Pepper Feta Dip — 17
Mint, Pita

Tuna Tartine* — 26
Tomato Bean Purée, Capers, Castelvetrano Olives, Sourdough, Bottarga

Smoked Salmon Dip* — 18
Everything Spice, Housemade Potato Chips

Cheese & Charcuterie Plate — 31
Candied Walnuts, Dried Fruits, Quince Paste, Sourdough Toast

Wagyu Hot Dog — 22
Brioche, Whole Grain Mustard Aioli, Housemade Potato Chips

Burger Sliders* — 21
Russian Dressing, Balsamic Red Onion, Brioche
Add Frites +7

BLT — 21
Thick-Cut Bacon, Avocado, Bibb Lettuce, Sourdough

Pommes Frites — 13

Cookie Plate — 13
Chocolate Chip, Amaretti, Snickerdoodle

** Consuming raw or undercooked meats, poultry, or seafood may increase your risk of developing a foodborne illness.*

Happy Hour

Everyday
*2pm - 5pm**

**Sunday and Monday 'til Close*

FOOD — $7 EACH

Red Pepper Feta Dip
Mint, Pita

Smoked Salmon Rillettes Crostini
Everything Bagel Spice, Sourdough

Mini Crawfish Corn Dogs
Cajun Aioli, Creole Mustard

Burger Slider
Russian Dressing,
Balsamic Red Onion, Brioche

Pommes Frites

DRINKS — $7 EACH

Mini Freezer Martinis
Vodka or Gin

Select Wines

Beers & Seltzers

MONDAY BURGER NIGHT — $20

Special Burger with Fries
Available every Monday beginning at 5 PM

L'Apéro Lounge

AVAILABLE EVERY THURSDAY
5 PM – 7 PM

DRINKS — $13 EACH

French Dip
House made Amer Picon shot with 1664 Pale Lager Beer

Between the Sheets
Cognac, Rum, Lemon, Orange Liqueur

Lillet Spritz
Lillet Blanc, Prosecco, Soda

Le Midi
Gin, Orgeat, Pernod

BITES

Escargots en Croûte — 13
Parsley, Garlic

Bonne Bouche Cheese — 15
Membrillo, Pickled Apricot, Sourdough

Pâté de Campagne — 16
Pickles, Onion Jam

House-made Potato Chips — 5

Fishwife Tinned Fish — 39
Choice of Salmon with Chili Crisp or
Sardines with Preserved Lemon
Served with Fried Crackers, Charred Lemon,
Caper Cream, Red Onion

Augustine Pissaladière — 16
Anchovies, Taggiasca Olives,
Caramelized Onion