

RM 12:20 Cocktails

Lunch & Dinner Cocktails:

Sunset on the French Riviera \$11
Vodka, seasonal cordial, fresh berries, champagne

Un Gin Tonic \$11
Gin, dehydrated berries, tonic, herbs

The Bitter Frenchman \$12
3 amaros, citrus oils, absinthe, bitters

12:20 Boulevardier \$12
Bourbon, tea-infused Campari, sweet vermouth, citrus oils

Bonne Chance \$15
Armagnac, sherry, sugar, citrus oils

Sidecar \$11
Cognac, Cointreau, citrus, sugar

French 75 \$11
Gin, citrus, sugar, champagne

Kir \$9
Dry white wine, Cassis

Calvodos and Tonic \$11
Apple brandy and house tonic syrup

Black Currant Vieux Carre \$13
Rye, cognac, fortified wine, bitters, black currant

Dessert Cocktails:

Café Liegeois \$12
Freshly brewed coffee, ice cream, whipped cream, Amaro Nonino, chocolate shavings- served hot or iced

Rue Saint-Antoine \$12
Aperol, champagne, seasonal sorbet

Brunch Cocktails:

12:20 Bloody Mary \$11
Vodka, spices, bullion, tomato, celery

50/50 Martini \$11
Gin or vodka, dry vermouth, citrus oils
Add 3 oysters on the half shell MKT

Bubbles & Seasonal Juice Flight \$44
Bottle of bubbles
3 fresh pressed juices

Mimosa Options \$11
Grapefruit and thyme

Pomegranate and peach

Pear and cardamom

Spritz Options \$11
Peach-infused Aperol, prosecco, charged water

Lillet Blanc, Kina, Cocchi Rosa, sparkling rosé, charged water

Lillet Blanc, ginger tincture, champagne

Aperitif and Digestif:

Lillet Blanc \$7
Aperol \$7
Peychaud's \$7
Fernet-Branca \$7
Campari \$7
Averna \$7
Suze \$7
Ramazzotti \$7
Montenegro \$8
Amaro Nonino \$8
Meletti Amaro \$7
Amaro Sibilla \$9