

BRASSERIE

Artisanal

WINEBAR

Happy Hour

Afternoons from 3 - 6pm

\$4 DRAFTS

- Kronnenbourg 1664
- Victory Prima Pils Pilsner
- Rogue Dead Guy Ale
- Red Hook ESB

\$5 SANGRIA

- RED**
Leblon Cachaca, Red Wine,
Apples & Oranges
- WHITE**
St. Germain, White Wine
Peach

\$6 WINES

- 09 Torrontes, Zolo
- 06 Macon Laboure Roi
- 08 Mas de la dame
- 06 Cotes du Rhone Blanc JL Colombo
- 06 Cotes du Rhone JL Colombo
- 06 Chateau Saint Sulpice
- 06 Malbec, Zolo

\$7 SPARKLERS

- Artisanal Royal**
Hibiscus Flower
- Mon Cheri**
St. Germain, Dubonnet Red
- Strawberry Fields**
Crème Fraîse
- Français**
Pineapple, Chambord

TO SHARE

Serves 2 or more

**ARTISANAL
FONDUE**
16.50

CHARCUTERIE BOARD
Country Pate, Speck, Rillettes
15.50

**PACIFIC NW
OYSTERS**
Bakers Dozen
13.50

CHEESE & CHARCUTERIE
A sampling
20.50

SNACKS

- Gougeres ~ 5.50
- Smoked Paprika Popcorn ~ 2.50
- Hawaiian Blue Prawns ~ 3.50 ea
- Marinated Olives & Marcona Almonds ~ 6.50
- Warm Parmesan Potato Chips ~ 3.50
- Grilled Cheese Bites ~ 5.50
- Tuscan Frites ~ 4.50
- Duck & Foie Gras Rillettes ~ 9.50

SMALL PLATES

- Croque Monsieur ~ 8.50
- Cheese Plate ~ 12.50
- Artisanal Sliders ~ 4.50 ea
- Steak Tartare ~ 11.50
- Fish Frites ~ 12.50
- Steak Frites ~ 15.50
- Penn Cove Mussels ~ 10.50

PIZZA

MARGHERITA

Buffalo Mozzarella, Tomato-Basil
11

SAUSAGE

Peppers, Housemade Mozzarella
12

SALUMI

Pepperoni, Coppa, Speck
15

GRILLED VEGETABLES

Goat Cheese, Tapenade
12

WILD MUSHROOM

Grilled Onion, Fontina
14

BIANCA

Ricotta, Fontina, Mozzarella, Parmesan
11