

Blanc

CHAMPAGNE BAR

EAT

THE GRAZING BOARD 15

Chef's selection of three meats, whole-ground mustard, pickled vegetables and bread

FROMAGE AND FRUIT 14

Chef's selection of four cheeses, fruit, honey and crackers

CRUDITES AND SPREADS 14

Seasonal fresh vegetables, hummus, evoo

BEEF CARPACCIO 10

Shaved ribeye, capers, arugula salad, lemon

CHIPS AND FRENCH ONION DIP 8

Truffle-seasoned, house-fried chips served with homemade French onion dip

MARINATED OLIVES 6

House-marinated olives

DRINK

FRENCH 75 10

*A true classic
Gin / lemon / simple / bubbles*

PEAR-ISIAN SPICE 10

*Winter flavors meet rum and cognac in this spiced milk punch
Cognac / rum / spiced pear / lemon / brown sugar /
baking spices / milk clarity*

ON THE TERRACE 10

*To be enjoyed on (and off) the beach - tropical and tart
Aperol / pink peppercorn / passion fruit / coconut /
grapefruit / bubbles*

BUBBLE DU JOUR 6

House bubbles

WINE DU JOUR 7

House wine

MILLER HIGH LIFE 4

Happy Hour

WEDNESDAY - FRIDAY

“ —
| The best hour is
| *happy hour!*”