

# Happy Hour

## COLD

### **CHARCUTERIE – 14**

*Chef Selection of Cheese, Saucisson, Patè, Jambon, Cornichons*

### **CHILLED OYSTERS – 10**

*Market Oysters, French 75 Mignonette, Cucumber*

### **EGGS JEANETTE – 10**

*Seared Deviled Eggs, Cornichons, Caviar,  
Dijon, Parsley Vinaigrette*

## HOT

### **OYSTERS CLASSIQUE – 12**

*Broiled Market Oysters, Butter, Garlic, Shallots,  
Parsley, French Baguette*

### **CHEESESTEAK MORNAY – 14**

*Seared Tenderloin, Fried Shallots, Gruyère Cream Sauce, Ficelle*

### **PETITE CROQUE MONSIEUR – 11**

*French Ham, Gruyere, Béchamel, Brioche*

### **FRITES AU POIVRE – 14**

*Fries, Seasoned Tenderloin, Classic Peppercorn Sauce*

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## COCKTAILS

### MINI-TINIS

*8 each or flight of three – 21*

**PASSION**, *Vanilla Vodka, Passion Fruit Liqueur,  
Lime, Simple*

**CITRON**, *Citron Vodka, Lemon, Simple*

**FRENCH**, *Tito's, Chambord, Pineapple Juice, Lemon*

**CAFE**, *American Harvest Vodka, Espresso*

**PAPER PLANE**, *Maker's Mark, Amaro, Aperol, Lemon*

**IMPÉRATRICE**, *Empress Gin, St-Germain, Lemon, Simple*

**LAST WORD**, *Bombay Sapphire, Green Chartreuse,  
Marachino Liqueur, Lime*

## SEASONAL CLARIFIED MILK PUNCH

### **LAIT FRANÇAIS – 12**

*Courvoisier VSOP, Grand Marnier,  
Earl Grey Tea, Star Anise*

### **LAIT D'ÉTÉ – 12**

*Gin, Cucumber, Mint, Lime*