



## OYSTER & CHAMPAGNE SPÉCIAL

ENJOY A BOTTLE OF VEUVE CLIQUOT  
AND ONE DOZEN OYSTERS!

250

## SPRITZ SOIRÉE

MAKE YOUR OWN APEROL SPRITZ!

*bottle of prosecco, aperol, sparkling water  
served on a tray for groups of 3-4*

168

## CARAFE COCKTAILS

*serves 4-5*

PLUME STAR ..... 75  
*dillon's selby berry bliss, sparkling,  
passion fruit rosemary syrup, lemon*

THE PINK SLIP ..... 80  
*espolón tequila blanco, watermelon &  
jalapeño syrup, lime*

OUI, MADAME .....80  
*empress 1908 gin, basil syrup, lime*

## TABLE PACKAGES

**CABRIOLE** . . . . . 500  
*bottle of belvedere vodka &  
veuve clicquot brut champagne*

**LOIRE** . . . . . 700  
*bottle of belvedere vodka & two bottles of  
veuve clicquot brut champagne*

**IT'S NOT NICE, IT'S NICE!** . . 700  
*bottle of casamigos blanco tequila, ketel one  
vodka & veuve clicquot brut champagne*

**NAPOLÉON** . . . . . 700  
*bottle of hennessy usop cognac & two  
bottles of veuve clicquot brut champagne*

**MAGNUM** . . . . . 950  
*bottle of don julio 1942 tequila & two  
bottles of veuve clicquot brut champagne*

**IMPÉRIAL** . . . . . 1200  
*bottle of don julio 1942 tequila & two bottles  
of veuve clicquot brut rosé champagne*

**BALTHAZAR** . . . . . 1850  
*bottle of don julio 1942 tequila & two  
bottles of cristal brut champagne*

### CHAMPAGNE BOTTLES

*Veuve Clicquot Rosé (2)* . . . . . 500  
*Veuve Clicquot Rosé (3)* . . . . . 700  
*Dom Pérignon (2)* . . . . . 1500  
*Dom Pérignon (3)* . . . . . 1800  
*Ace of Spades Gold (2)* . . . . . 1800  
*Ace of Spades Gold (3)* . . . . . 2100

## PREMIUM BOTTLES

### VODKA

*Ketel One* . . . . . 250  
*Cîroc Red Berry* . . . . . 340  
*Belvedere* . . . . . 350

### RUM

*Captain Morgan Spiced* . . . . . 220

### WHISKY

*Crown Royal* . . . . . 220  
*Woodford Reserve* . . . . . 350

### SCOTCH

*Johnnie Walker Black Label* . . . . . 360  
*Johnnie Walker Blue Label* . . . . . 800

### COGNAC

*Hennessy VSOP* . . . . . 350  
*Hennessy XO* . . . . . 900

### GIN

*Tanqueray No. 10* . . . . . 330

### TEQUILA

*Casamigos Blanco* . . . . . 420  
*Casamigos Reposado* . . . . . 450  
*Don Julio 1942* . . . . . 700

### CHAMPAGNE

*Veuve Clicquot Brut* . . . . . 240  
*Veuve Clicquot Rosé* . . . . . 270  
*Dom Pérignon* . . . . . 850  
*Cristal Brut* . . . . . 950  
*Ace of Spades Gold* . . . . . 1150

# COCKTAILS

- PLUME STAR** 4oz .....17  
*dillon's selby berry bliss, sparkling,  
passion fruit rosemary syrup, lemon*  
SWEET, TART, EFFERVESCENT 🍷
- PLUME NEGRONI** 2oz .....17  
*dillon's selby gin, campari, sweet vermouth,  
lillet blanc, strawberry syrup, orange bitters*  
BOOZY, BITTER, FRUITY ■
- LE PAPILLON** 3.25oz ..... 18  
*pisco el gobernador, aperol, sparkling,  
raspberry syrup, lime*  
FLORAL, CITRUS, EFFERVESCENT 🍷
- OUI, MADAME!** 2oz .....19  
*lavender-infused empress 1908 gin, basil syrup,  
lime, black pepper*  
HERBAL, HINT OF SPICE, EFFERVESCENT ■
- ESPRESSO MARTINI** 2oz .....17  
*ketel one vodka, kahlúa, cold brew*  
SWEET, CREAMY, COFFEE 🍷
- WHEN IN RHUM** 2oz .....16  
*appleton estate v/x rum, root beer bitters,  
cherry syrup*  
WARM, BUTTERY, FRAGRANT, SMOOTH ■
- DIRTY SIENNE OF A...** 2oz ..... 18  
*olive oil washed grey goose vodka,  
dolin dry vermouth, olive brine*  
SMOOTH, SOFT, SLIGHTLY SAVOURY 🍷
- LA COQUETTE** 2oz. ....18  
*mezcal, st-germain elderflower liqueur,  
sweet vermouth, lemon, orange bitters*  
FLORAL, BOOZY, VIBRANT 🍷
- APEROL SPRITZ** 3.5oz .....17  
*aperol, sparkling, lemon*  
CLASSIC, CITRUS, EFFERVESCENT 🍷
- ÉPIQUE!** 2.25oz ..... 21  
*woodford reserve bourbon, tawny port, havana  
club añejo reserva rum, spiced raspberry syrup,  
lime, nutmeg, angostura bitters*  
BOOZY, FRUITY, PUNCHY ■
- PERSIAN GOLD** 3.5oz ..... 18  
*wild turkey bourbon, sparkling, lemon,  
honey saffron syrup*  
REFRESHING, EFFERVESCENT 🍷
- NOIR MANHATTAN** 3oz. ....19  
*orange pekoe infused amaro averna,  
cocchi di torino, wild turkey bourbon*  
BOOZY, WARM, TOUCH OF TEA ■
- PARIS SMOOTH** 2.25oz ..... 25  
*el dorado 12 year old rum, bruichladdich scotch  
whisky, amaro montenegro, agave*  
SMOKY, BOOZY ■

## NO & LOW COCKTAILS

<b>EAU DE VIE</b> . . . . . 10	<b>ESPRESSO NO-TINI</b> . . . . . 12
<i>undone no. 8 white vermouth 0.3%, grapefruit, lavender &amp; thyme syrup</i>	<i>seedlip notas de agave 0.0%, vanilla syrup, cold brew</i>
<b>POMPOM</b> . . . . . 12	<b>BLUEBERRY ZIP</b> . . . . . 8
<i>monday gin 0.05%, lemon, pomegranate syrup</i>	<i>blueberry, mint, lime</i>
<b>FREE BIRD</b> . . . . . 12	<b>PINEAPPLE FALL PUNCH</b> . . . . . 12
<i>seedlip spice 94 0.0%, agave, lime, passion fruit syrup</i>	<i>pineapple, cinnamon, herbs</i>
<b>TROPICAL FIZZ</b> . . . . . 8	
<i>pineapple, apple, ginger ale</i>	

## BIÈRES ET CIDRE

<b>DRAUGHT</b> . . . . . 16oz	<b>BOTTLE &amp; CAN</b> . . . . . 473ml
<i>Henderson's Best</i> . . . . . 9.25	<i>Eastbound 'Tasti' Kölsch 355ml</i> . . . . . 9
<i>Lost Craft 'Lost Light' Lager</i> . . . . . 9.25	<i>Pommies Farmhouse Cider</i> . . . . . 9.75
<i>Unibroue 'Blanche de Chambly'</i> . . . . . 9.75	<i>Collective Arts 'Jam Up The Mash'</i> . . . . . 10.95
<i>Lost Craft 'Coastal Wave' IPA</i> . . . . . 9.95	<i>Dry Hopped Sour</i>
<i>Kronenbourg 1664</i> . . . . . 10.75	<i>Collingwood 'Orange Ya Glad It's Honey Wheat' Ale</i> . 10.95
<b>NON-ALCOHOLIC</b> . . . . . 355ml	<i>Great Lakes 'Octopus Wants to Fight' IPA</i> . 10.95
<i>Collective Arts 'Gauva Gose'</i> . . . . . 9	<i>Collingwood 'Happy Tails' Session IPA</i> . . . 10.95
<i>Collective Arts Hazy Pale Ale</i> . . . . . 9	

# WINS AU VERRE

## SPARKLING

		50z	
NV	<i>Bernard Fouquet Brut, Vouvray - Loire Valley, FR</i>		22
NV	<i>Michel Mailliard Cuvée Gregory 1er Cru Brut - Champagne, FR</i>		38

## WHITE

		50z	80z
2022	<i>Domaine Haute Fèvrier Muscadet - Loire Valley, FR</i>	15	22
2022	<i>Perlage Pinot Grigio - Veneto, IT</i>	16	25
2023	<i>Château Haut Grelot Sauvignon Blanc - Bordeaux, FR</i>	18	28
2021	<i>Westcott 'Estate' Chardonnay - Niagara Escarpment, ON</i>	21	33
2021	<i>Domaine Dyerhoff Sauvignon Blanc, Reuilly - Loire Valley, FR</i>	24	38
2022	<i>Domaine Hamelin Chablis - Burgundy, FR</i>	27	43

## ROSÉ

2022	<i>Domaine La Grande Bauquière - Provence, FR</i>	16	25
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## RED

2022	<i>Boutinot Cuvée Jean-Paul - Rhône Valley, FR</i>	15	22
2018	<i>Château Nicoleau Merlot, Côtes de Bourg - Bordeaux, FR</i>	17	27
2020	<i>Illicit Cabernet Sauvignon - CA</i>	19	30
2022	<i>Collovray &amp; Terrier 'Notre Côté Sud' Pinot Noir - Languedoc, FR</i>	20	32
2022	<i>Yves Cuilleron Syrah - Northern Rhône, FR</i>	21	33
2016	<i>Château Bernadotte Cabernet Sauvignon - Bordeaux, FR</i>	28	45

## BAR BITES

<b>GRISSINI</b> .....6 <i>poppy seed &amp; sea salt breadsticks</i>	<b>SCALLOP TARTARE</b> ..... 26 <i>yuzu, sansho, tamari, nori</i>
<b>WARM MARINATED OLIVES</b> .....9 <i>olive oil, chilies, herbes de provence</i>	<b>FOIE GRAS &amp; RÔTISSERIE CHICKEN TERRINE</b> .....19 <i>pickles, haskap mustard, sourdough</i>
<b>MICHE</b> .....10 <i>frescobaldi extra virgin olive oil, apple balsamic</i>	<b>MUSHROOM TARTARE</b> .....18 <i>braised portobello, cremini, truffle cream</i>
<b>SALUMI &amp; GRISSINI</b> .....16 <i>jésus de lyon &amp; rosette de lyon saucisson, guindilla peppers</i>	<b>BELGIOIOSO BURRATA</b> .....19 <i>heirloom beets, pickled radicchio, rhubarb chutney, olives</i>
<b>PREMIUM OYSTERS</b> ... 6pc 26 / 12pc 50 <i>market selection, red wine mignonette, lemon, horseradish, tabasco</i>	<b>TEMPURA SHRIMP, ZUCCHINI &amp; GREEN BEANS</b> ..... 20 <i>sauce au raifort, espelette peppers, lemon</i>
<b>TRUFFLED DÉLICE DE BOURGOGNE</b> ...21 <i>cherry jam, buckwheat crackers</i>	<b>RÔTISSERIE CHICKEN SALAD SLIDER</b> .....18 <i>harissa mayonnaise, pickled zucchini</i>
<b>CONSERVAS</b> SERVED WITH HOUSE CRISPS & CROSTINI	<b>FRENCH ONION BEEF SLIDER</b> ...22 <i>gruyère, dijon &amp; rosemary aioli, caramelized onion</i>
<i>white anchovies marinated in vermouth (50g) . .22</i>	<b>TRUFFLE FRITES</b> .....12 <i>truffle aioli, parmigiano-reggiano</i>
<i>cantabrian anchovies (48g) . . . . . 30</i>	
<i>octopus marinated in paprika (120g) . . . . . 30</i>	
<b>BEEF TARTARE CROSTINI</b> ..... 20 <i>dijon mustard, shallots, capers, parsley, egg yolk, harissa</i>	

## SWEETS

<b>DARK CHOCOLATE MOUSSE</b> .....14 <i>guayaquil 64% dark chocolate, sweet clover chantilly, salt</i>	<b>GÂTEAU BASQUE FOR TWO</b> ..... 20 <i>cherries, marcona almonds, crème anglaise</i>
<b>45% CRÈME BRÛLÉE</b> .....16 <i>sheldon creek dairy double cream, berries, sablé breton</i>	<b>MACARON</b> ..... 5 each <i>earl grey &amp; dark chocolate</i>
<b>PARIS-BREST FOR TWO</b> ..... 20 <i>hazelnuts, orange, praline cream</i>	<b>BLACK FOREST BONBON</b> ..... 3 each <i>dark chocolate, kirsch brandy ganache, cherry jam</i>