

**SPECIALTY COCKTAILS**

<p><b>APEROL SPRITZ</b> <i>Aperol, Sparkling Wine</i> 15</p> <p><b>ROMARIN</b> <i>Rosemary Infused Grapefruit Vodka, St. Germain, Lemon</i> 15</p> <p><b>SIDECAR</b> <i>Old Overholt Rye Whiskey, Boulevard Calvados, Orange, Lemon</i> 15</p> <p><b>MON CHÉRI DE NORMANDIE</b> <i>Hennessy VS Cognac, Amaro Nonino Quintessentia, Cidre Rosé de Normandie, Lemon</i> 16</p> <p><b>BASILIC</b> <i>Citrus Vodka, Cucumber, Basil, Perrier</i> 15</p> <p><b>CÔTE D'AZUR</b> <i>Orange Infused Scotch, Honey, Black Pepper, Laphroaig 10</i> 16</p>	<p><b>THE HUMMINGBIRD</b> <i>Sparkling Wine, St. Germain, Perrier</i> 14</p> <p><b>FLEUR DE LIS</b> <i>Cazadores Reposado Tequila, Prunier Pineau des Charentes Rouge, Bonal Gentiane-Quina</i> 15</p> <p><b>ROSÉ NEGRONI</b> <i>Hendrick's Gin, Lustau Vermut Rosé, Aperol</i> 15</p> <p><b>PAMPLEMOUSSE</b> <i>Pamplemousse Liqueur, Grapefruit, Sparkling Wine</i> 14</p> <p><b>MANHATTAN NOIR</b> <i>Bulleit Rye Whiskey, Amaro Averna, Orange Bitters</i> 15</p> <p><b>FROSÉ</b> <i>Côte Mas Rosé, St. Germain, Watermelon, Strawberry, Mint</i> 15</p>
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**DRAUGHT BEER**

<b>KRONENBOURG 1664 European Pale Ale (France, 5.5%)</b> . . . 7.50
<b>UNIBROUE BLANCHE DE CHAMBLY</b> <i>Belgian Style Wheat Ale (Quebec 5%)</i> . . . 7.50
<b>VONN TRAPPIENNA LAGER</b> <i>Vienna Style Amber Lager (Vermont, 5.2%)</i> . . . 7.50
<b>VICTORY CLOUD WALKER HAZY IPA</b> <i>New England IPA (Pennsylvania 6.8%)</i> . . . 8.50
<b>ROTATING SEASONAL BEER</b> . . . 9

**BOTTLED BEER**

<b>TROEG'S SUNSHINE PILSNER</b> . . . 8 <i>Pilsner (Pennsylvania 4.5%)</i>
<b>YARDS PALE ALE</b> . . . 8 <i>Pale Ale (Pennsylvania, 4.6%)</i>
<b>SICERA MARIANE</b> . . . 13 <i>Cidre Rosé (Normandie, 4.0%)</i>
<b>STELLA ARTOIS</b> . . . 7.50 <i>Lager (Belgium, 5%)</i>
<b>SAISON DUPONT</b> . . . 9.50 <i>Farmhouse Saison (Belgium, 6.5%)</i>

**PASTIS & ABSINTHE**

<b>RICARD PASTIS</b> . . . 16
<b>ABSINTHE PERNOD</b> . . . 21
<b>ABSINTHE VIEUX CARRÉ</b> . . . 22

**BEVERAGE**

<b>CITRON PRESSÉ</b> . . . 4
<b>ICED TEA</b> . . . 4.50
<b>MILKSHAKE</b> <i>vanilla or chocolate</i> . . . 9
<b>COFFEE</b> . . . 4
<b>AGUA PANNA</b> . . . 8
<b>PERRIER</b> . . . 8
<b>HOT CHOCOLATE</b> . . . 4.50

**WINE BY THE GLASS**

*Sparkling*

<b>CRÉMANT</b> . . . 16 <i>Victorine de Chastenay N.V. Blanc de Blancs Brut, Burgundy</i>
<b>ROSÉ FRIZANT</b> . . . 19 <i>Mas de Daumas Gassac, Languedoc-Roussillon</i>
<b>CHAMPAGNE</b> . . . 31 <i>A. Margaine, 1er Cru, 'Le Brut,' N.V. Montagne de Reims</i>

*White*

<b>SAUVIGNON BLANC</b> . . . 20 <i>Farella, 'La Luce' Coombsville, Napa Valley 2020</i>
<b>SAUVIGNON BLANC</b> . . . 17 <i>Fernand et Fils, Coteaux du Giennois, Loire Valley 2018</i>
<b>RIESLING</b> . . . 16 <i>Pierre Sparr, Alsace 2019</i>
<b>PINOT GRIS</b> . . . 15 <i>Domaine Jean-Pierre Herr, Alsace 2019</i>
<b>CHARDONNAY</b> . . . 17 <i>Novellum, Languedoc-Roussillon 2020</i>

*Rosé*

<b>GRENACHE, CINSAULT &amp; SYRAH</b> . . . 14 <i>La Croix de Peyrassol, Provence 2020</i>
<b>CABERNET FRANC</b> . . . 17 <i>Lieu Dit, Santa Barbara 2020</i>

*Red*

<b>PINOT NOIR</b> . . . 15 <i>Domaine de L'Évêché, Burgundy 2018</i>
<b>CÔTES-DU-RHÔNE ROUGE</b> . . . 16 <i>Domaine des Gravennes, Rhône Valley 2020</i>
<b>MALBEC</b> . . . 16 <i>Mary Taylor, 'Odile Delpon' Cahors 2018</i>
<b>BORDEAUX SUPÉRIEUR</b> . . . 15 <i>Château Font-Merlet, Bordeaux 2016</i>
<b>CABERNET SAUVIGNON</b> . . . 18 <i>Lapostolle, Valle del Rapel, Chile 2019</i>
<b>SAINT-ÉMILION</b> . . . 22 <i>Château Vieux Faurie, Bordeaux 2016</i>

*Les Vins Demi Bouteilles  
half-bottles (375ml)*

*Blancs*

<b>D6 CHAMPAGNE</b> . . . 60 <i>Laurent Perrier, 'La Cuvée', N.V., Tours-sur-Marne</i>
<b>D3 CHARDONNAY</b> . . . 63 <i>Trefethen, 2020, Napa Valley, California</i>
<b>D2 SANCERRE</b> . . . 51 <i>Karine Lauverjat, 2020, Loire Valley</i>
<b>D4 POUILLY-FUMÉ</b> . . . 39 <i>Domaine Alain Caillbourdin, 'Les Cris', 2020, Loire Valley</i>

*Rouges*

<b>D11 PINOT NOIR</b> . . . 55 <i>Duckhorn, 'Migration', 2017, Sonoma Coast, California</i>
<b>D12 CÔTES-DU-RHÔNE</b> . . . 45 <i>E. Guigal, 2016, Northern Rhone</i>
<b>D13 MERLOT</b> . . . 68 <i>Duckhorn, 2018, Napa Valley, California</i>