

**SPECIALTY COCKTAILS**

**MARTINI NIÇOISE**  
*Stateside Vodka, Carpano Bianco, Niçoise Olives & Brine*  
 16

**WHISKEY NOIR**  
*Old Overholt Rye, Dolin Rouge & Bonal, Vieux Carre Rinse*  
 16

**LADY MARMALADE**  
*Cazadores Blanco, Orange Marmalade, Lime*  
 16

**CAFÉ PARC**  
*Vanilla-Infused Revivalist Vodka, Amaro, Caffè Borghetti*  
 16

**KEPI BLANC**  
*Tanqueray Sevilla Orange, Salers Apertif, Faccia Brutto Centerbe, Dolin Blanc*  
 16

**NOUVEAU BASILIC**  
*Beekeeper Dry Gin, Dolin Genepy, Cucumber, Basil, San Pellegrino Sparkling Water*  
 15

**MS. PIAF**  
*Hennessy VS Cognac, Sparkling Rosé Cider, Lemon, Bitters*  
 16

**SPRITZ ROYALE**  
*Aperol, Combier Pamplemousse, Grapefruit, Sparkling Water.*  
 14

**ROMARIN**  
*Rosemary-Infused American Harvest Vodka, St. Germain, Grapefruit, Lemon*  
 15

**À CÔTÉ**  
*Domaine de Montreuil Calvados 'Reserve,' Monkey Shoulder Scotch, Grand Marnier, Lemon*  
 16

**FROSÉ**  
*Côté Mas Aurore Rosé, Watermelon, Mint, St. Germain*  
 15

**DRAUGHT BEER**

KRONENBOURG 1664 Blanc French Witbier (France, 5%) . . . 8

SHACKSBURY ROSÉ CIDER . . . . . 8  
*Rosé Cider (Vermont, 5.5%)*

CONSHOCKEN RING THE BELL . . . . . 8  
*American Lager (Pennsylvania, 4.8%)*

TONWOOD FUEGO . . . . . 9  
*American IPA (New Jersey, 6.2%)*

WORKHORSE WEST COAST IPA . . . . . 9  
*West Coast Style IPA (Pennsylvania, 7%)*

**BOTTLED BEER**

VON TRAPP BOHEMIAN PILSNER . . . . . 8  
*Pilsner Can (Vermont, 5.4%)*

ITHACA FLOWER POWER . . . . . 9  
*American IPA (New York, 7.2%)*

SAISON DUPONT . . . . . 13  
*Farmhouse Saison (Belgium, 6.5%)*

STELLA ARTOIS . . . . . 8  
*Lager (Belgium, 5%)*

STELLA LIBERTÉ . . . . . 8  
*Non-Alcoholic Lager (Belgium, 0%)*

SINGLECUT KIM . . . . . 12  
*Hibiscus Sour Can (New York, 4.2%)*

ANXO PENNSYLVANIA DRY . . . . . 8  
*Cider Can (DC, 5.4%)*

**PASTIS & ABSINTHE**

RICARD PASTIS, France . . . . . 22

AELRED PASTIS 1889, France . . . . . 14

ST. GEORGE VERTE, California . . . . . 20

ABSINTHE ORDINAIRE RESERVE, France . . . . . 18

ABSINTHE PERNOD, France . . . . . 23

ABSINTHE VIEUX CARRÉ, Pennsylvania . . . . . 25

**BEVERAGE**

**CITRON PRESSÉ** . . . . . 4

**ICED TEA** . . . . . 5

**MILKSHAKE** *vanilla or chocolate* . . . . . 9

**COFFEE** . . . . . 5

**GOLD BREW** . . . . . 6

**ACQUA PANNA** . . . . . 8

**SAN PELLEGRINO** . . . . . 8

**HOT CHOCOLATE** . . . . . 6

**BOTANIQUE**  
*Lemon, Cucumber, Basil,*  
*Sparkling Water*  
 8

**CAFÉ DE FLORE**  
*Grapefruit Cordial, Lemon,*  
*Fever Tree Elderflower Tonic*  
 8

**WINE BY THE GLASS**

*Sparkling*

CRÉMANT DE LIMOUX . . . . . 16  
*Domaine Collin, Languedoc, N.V.*

CRÉMANT DE BOURGOGNE . . . . . 17  
*Victorine de Chastenay, 'Rosé Brut,' Bourgogne, N.V.*

CHAMPAGNE . . . . . 35  
*Moët & Chandon, 'Impérial Brut,' Épernay, N.V.*

*White*

CÔTES DU RHÔNE BLANC . . . . . 17  
*Mont-Redon, Rhône Valley, 2022*

MUSCADET . . . . . 15  
*Château de la Ragotière, 2022*

SANCERRE . . . . . 20  
*Champ-Perroy, Loire, 2023*

CHARDONNAY . . . . . 17  
*Domaine Chene, Burgundy, 2022*

RIESLING . . . . . 17  
*Dr. Hermann, Mosel Germany, 2022*

*Rosé*

GRENACHE, SYRAH . . . . . 19  
*Domaine Gavoty, Cotes de Provence, 2022*

GRENACHE, SYRAH . . . . . 16  
*Mas la Chevalier, Languedoc-Roussillon, 2022*

*Red*

BEAUJOLAIS . . . . . 15  
*Jean-Marc Burgaud, 2022*

PINOT NOIR . . . . . 19  
*Domaine Guy Mardon, Loire Valley, 2023*

MALBEC . . . . . 17  
*Clos Siguier, Cahors, 2019*

MERLOT, CABERNET SAUVIGNON . . . . . 17  
*Château Peyrat, 2021*

BORDEAUX . . . . . 25  
*Barons de Rothschild, 'Les Legendes Medoc', 2019*

CÔTES DU RHÔNE . . . . . 17  
*Domaine du Jas, Rhône Valley, 2021*

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

*Blancs*

D3 CHAMPAGNE . . . . . 69  
*Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.*

D1 CHARDONNAY . . . . . 63  
*Trefethen, Napa Valley, California 2020*

*Rouges*

D11 PINOT NOIR . . . . . 63  
*Schug, Carneros, California 2021*

D13 MERLOT . . . . . 68  
*Duckhorn, Napa Valley, California 2019*