

New Cocktails

French Martini

*Luksusowa potato vodka, pineapple,
black currant liqueur 9*

St. Germain Cocktail

*St. Germain, prosecco, melon liqueur,
club soda 10*

Strawberry Basil La Poire

*Luksusowa potato vodka infused with pear,
100% agave nectar, muddled strawberries
and basil, topped with champagne 12*

Straight Up Margarita

*Patron Silver tequila, agave nectar,
Cointreau, fresh lime juice 11*

Dutch Mudslide

*Van Gough espresso, Kailua, Bailey's,
chocolate drizzle 11*

Sazerac (a classic!)

*Bulleit rye whiskey, Peychaud's bitters,
club soda, hint of absinth,
orange peel 12*

Strawberry Shortcake

*Stoli vanilla vodka, cointreau, muddled
strawberries, lime 11*

Favorite Cocktails

la P Margarita

*Corralejo Reposado 100% Blue Agave tequila, 100% agave nectar, fresh lime –
a simple traditional recipe for outstanding taste 11*

Lemon Drop OR Paul's Famous Lemon Drop

*Luksusowa potato vodka with fresh squeezed lemons, a dash of Cointreau and sugar 11
(Paul's Famous Lemon Drop recipe with Grey Goose add \$3)*

Peach Mojito

*Bacardi peach rum, fresh mint and peach
simple syrup and topped off
with soda water 9*

French Mojito

*Luksusowa potato vodka infused with pear,
St. Germain, fresh lime juice, simple syrup,
muddled mint topped with club soda 10*

Blood Orange Drop

*Absolut Mandarin, Cointreau, blood orange
juice, lime juice, served with sugared rim 11*

Paris in Manhattan

*Knob Creek 9 year small batch bourbon,
Noilly Prat sweet vermouth, splash of
cherry juice and two cherries 10*

Paris in Spring

*Amaretto Disaronno, Malibu rum,
pineapple and orange juice for a perfect
refreshing elixir 9*

Hendrick's Cucumber Martini

*Hendrick's gin, sliced cucumber, mint,
lime juice and sugar, shaken and
served to perfection 12*

Pomegranate Martini

*Luksusowa potato vodka, Cointreau,
pomegranate and lime juice 10*

Martini Provençal

*Luksusowa potato vodka served chilled up with
muddled fresh thyme, dry French vermouth
and bleu cheese stuffed olives 10*

Specialty Beverage List

<u>Non-Alcoholic</u>	<u>Les Bières</u>
<p>Soft Drinks 2.75 <i>Barq's Rootbeer, Coke, Diet Coke, Mr. Pibb, Sprite, Soda Water, Tonic Water</i></p> <p>Iced Tea 2.75</p> <p>Eco Pyramid Tea Bags 2.75 <i>Decaffeinated: Earl Grey Creme, Chamomile</i></p> <p><i>Caffeinated: Mint Green, Organic English Breakfast, Green Pomegranate or Tali's Masala Chai</i></p> <p><i>*Honey upon request</i></p>	<p>Draught <i>La Provence Seasonal House Beer 2.50 (please inquire) Stella Artois, Sierra Nevada Pale Ale, 5.50 Blue Moon, Newcastle Brown Ale, Lagunitas IPA</i></p> <p>Imports, Micros and Domestic Bottles <i>Budweiser, Coors Light, Michelob 4.25 Ultra, Heineken, St. Pauli Girl, St. Pauli Non-Alcohol</i></p> <hr/> <p><i>Guinness Draught, Corona, Bison Hop 5 Cuvée, Grand Teton Howling Wolf, Grand Teton Sweetgrass APA, Ace Cider Honey, Ace Cider Perry Hard, Lakefront Oktoberfest</i></p> <hr/> <p style="text-align: center;"><u>Ports and Dessert Wines by the Glass</u></p> <p><i>Fonseca Bin #27 5 Taylor Fladgate Tawny 10y 7 Cockburn Tawny 20y 9 Castelnau de Suduiraut 13 Banyuls 2012 (500 ml) (3 oz. pour) 13 Heitz Ink Grade (3 oz. OR 375 ml btl.) 13/33 Taylor Fladgate Tawny 30y 27</i></p> <p style="text-align: center;"><u>Cognac - Armagnac and Calvados</u></p> <p><i>Couvoisier VSOP Cognac 14 Remy Martin VSOP Cognac 14.50 Courvoisier XO Cognac 18 Adrien Camut-Calvados Pays d'Auge 18y 30</i></p> <p style="text-align: center;"><u>Single Malt Scotch</u></p> <p><i>Glenlivet 12y 9 The Macallan 12y 10.50 Oban 14y 11.50 Lagavulin 16y 14.50 Balvenie Portwood 21y 25</i></p>
<p>Juice <i>Apple, Cranberry, Pineapple, Tomato</i></p> <p><i>Grapefruit or Orange</i> Small 3.25 Large 4.75</p> <p>Still and Sparkling Beverages <i>Badoit Eau Minérale Naturelle 6 Sparkling or Acqua Panna Natural Spring</i></p> <p style="text-align: center;"><u>Coffee / Espresso</u></p> <p><i>Graffeo Coffee, French Roast and Swiss Water Decaf Coffee (regular or decaffeinated) 2.75 Espresso 2.50 Noisette 2.50 Cappuccino 2.75 Latte 2.75 Ghirardelli Chocolate Mocha 3.25 Ghirardelli White Mocha 3.25 *Flavored syrup upon request</i></p>	