

#### Available Daily From 4:00 pm to Close

Hamburger Provençal ½ lb. Angus beef patty with caramelized onions, lettuce, tomato, pickle and choice of cheese, on a house-made bun, with hand-cut fries **22** 

### Marinated Olives 🕑 🗸 5

**Pistachio Olive Tapenade** ♥ *Y with flatbread* **11** 

Soupe du Jour 7/10 French Onion Soup 11

French Fries or Sweet Potato Fries **1** 6 (Garlic Fries - add 2 ~ Truffle Fries - add 3)

**Cauliflower Bites** *Crispy panko beer-battered cauliflower, caper dill aïoli and hot sauce* **15** 

Brochette and Caesar Salad Bistro filet brochette, Caesar salad, pistou 18

Classic Sliders (2) Angus beef, caramelized onions, house-made buns 16

Salmon Sliders (2) fresh, grilled salmon, caper and dill aïoli, pickled onions, lettuce and tomato on house-made slider buns 26

Escargots Burgundy snail marinated in Marsala wine, with toasted brioche 15

**Pork Tacos** *slow-roasted pork carnitas served on corn tortillas with pineapple pico* **12** 

Chicken Tenders country-fried, served with BBQ sauce or red hot sauce, with house-made French fries 12 (sub Garlic Fries for \$2 or Truffle Fries for \$3)

■ *Gluten-Free* ■ *Vegetarian* ∀ = *Vegan* ~ Consuming raw or uncooked foods may be a health risk ~

Please see reverse side for the \$8 Happy Hour Menu

# **\$8 Happy Hour Menu**

Happy Hour ~ 4:00 to 7:00 p.m. (25% off all drinks)

Cordon Bleu Croquettes

creamy croquettes of melty Gruyère cheese and tender chunks of ham, wrapped in chicken then lightly breaded and fried crispy

# **Calamari Fries**

Crispy breaded calamari served with cocktail Sauce and sweet chili sauce

#### Fried Torpedo Shrimp

crispy fried prawns in light tempura batter served with sweet honey lime sauce

#### **Chicken Tenders**

country-fried, served with BBQ sauce or red hot sauce, with house-made French fries (add Garlic Fries for \$2, add Truffle Fries for \$3)

#### Caprese Pizza 🛽

fresh mozzarella, cherry tomatoes, fresh basil, house-made marinara sauce on house-made flat bread, finished with balsamic glaze

# Crab Cake

house-made crab cake over a bed of fried kale and pickled fruit, topped with a sautéed shrimp and beurre blanc

# Pork Tacos 🔀

*slow-roasted pork carnitas served with corn tortillas and pineapple pico* 

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Please see reverse side for the Bar Menu