

La Provence

RESTAURANT & TERRACE

Signature Cocktails

Coconut Vacation

Ciroc coconut vodka, coconut cream,
lime and soda 14

Paris in Spring

Amaretto Disaronno, Malibu rum,
pineapple and orange juice for a perfect
refreshing elixir 13

Strawberry Basil La Poire

Luksusowa potato vodka infused with pear,
100% agave nectar, muddled strawberries
and basil, topped with champagne 14

Goose Sparkler

Grey Goose vodka, cranberry juice,
champagne with garnish 13

Straight Up Margarita

Patron Silver tequila, agave nectar,
Cointreau, fresh lime juice 15

la P Old Fashioned

Bulleit rye whiskey muddled with sugar cubes,
Angostura bitters, simple syrup and Luxardo
cherry juice, garnished with orange zest 16

Sazerac (a classic!)

Bulleit rye whiskey, Peychaud's bitters,
club soda, hint of absinth,
orange peel 16

Holiday Getaway

Ciroc coconut vodka, coconut cream,
pomegranate purée, lime and soda 14

Favorite Cocktails

la P Margarita

Corralejo Reposado 100% Blue Agave tequila, 100% agave nectar, fresh lime –
a simple traditional recipe for outstanding taste 14

La Provence Lemon Drop OR Paul's Famous Lemon Drop

Luksusowa potato vodka with fresh squeezed lemons, a dash of Cointreau and sugar 14
(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 13

French Mojito

Luksusowa potato vodka infused with pear,
St. Germain, fresh lime juice, simple syrup,
muddled mint topped with club soda 13

Blood Orange Drop

Absolut Mandarin, Cointreau, blood orange
juice, lime juice, served with sugared rim 15

Paris in Manhattan

Knob Creek 9 year small batch bourbon,
Noilly Prat sweet vermouth, splash of
cherry juice and two Luxardo cherries 15

Raspberry Lemon Drop

Luksusowa potato vodka, lemon juice and
sugar, Cointreau, Chambord liqueur,
sugared rim 14

Hendrick's Cucumber Martini

Hendrick's gin, sliced cucumber, mint,
lime juice and sugar, shaken and
served to perfection 16

Pomegranate Martini

Luksusowa potato vodka, Cointreau,
pomegranate and lime juice 14

Martini Provençal

Luksusowa potato vodka served chilled up with
muddled fresh thyme, dry French vermouth
and bleu cheese stuffed olives 14

Specialty Beverage List

Non-Alcoholic

Soft Drinks 3.50
*Barq's Rootbeer, Coke, Diet Coke,
 Mr. Pibb, Sprite, Soda Water,
 Tonic Water*

Iced Tea 3.50

"Art of Tea" Tea Bags 3.75
Decaffeinated: Earl Grey Creme, Chamomile

*Caffeinated: Mint Green, Organic English
 Breakfast, Green Pomegranate or
 Tali's Masala Chai*

**Honey upon request*

Juice

*Apple, Cranberry, Pineapple, Tomato,
 Grapefruit or Orange*

Small	3.50
Large	4.75

Sparkling Water

San Pellegrino 8

Coffee / Espresso

Graffeo Coffee, French Roast and Swiss Water Decaf
Coffee (regular or decaffeinated) 3.50
Espresso 4.00
Noisette 4.00
Cappuccino 4.50
Latte 4.50
Ghirardelli Chocolate Mocha 5.50
Ghirardelli White Mocha 5.50

**Flavored syrup upon request*

Les Bières

Draught

La Provence Seasonal House Beer 5
(please inquire)

Stella Artois, Lagunitas IPA 7

Alaro Brewing, Crooked Lane Brewery 8.50
(please inquire – rotating varieties)

Imports, Micros and Domestic Bottles

Budweiser, Coors Light, 5.50

Michelob Ultra, St. Pauli Non-Alcohol

Heineken, Guinness Draught, Corona, 6.50

*Peroni, Angry Orchard Cider Crisp
 Apple*

Ports and Dessert Wines by the Glass

Fonseca Bin #27 9

Licor 43 9

Taylor Fladgate Tawny 10y 10

Banyuls 2017 (500 ml) (3 oz. pour) 15

Castelnau de Surduirant Sauternes 15

Cockburn Tawny 20y 18

Taylor Fladgate Tawny 30y 35

Cognac – Armagnac and Calvados

Courvoisier VSOP Cognac 18

Remy Martin VSOP Cognac 18

Courvoisier XO Cognac 32

Single Malt Scotch

Glenlivet 12y 16

The Macallan 12y 22

Oban 14y 26

Lagavulin 16y 28

Balvenie Portwood 21y 37

Other Premium Spirits

St. George Absinthe 14

Grey Goose VX 18

Clase Azul Reposado Tequila 25