

La Provence

RESTAURANT & TERRACE

Signature Cocktails

French Martini

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

Paris in Spring

*Amaretto Disaronno, Malibu rum,
pineapple and orange juice for a perfect
refreshing elixir 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 12*

La P Old Fashioned

*Bulleit rye whiskey muddled with sugar cubes,
Angostura bitters, simple syrup and Luxardo
cherry juice, garnished with orange zest 13*

Sazerac (a classic!)

*Bulleit rye whiskey, Peychaud's bitters,
club soda, hint of absinth,
orange peel 13*

Goose Sparkler

*Grey Goose vodka, cranberry juice,
champagne with garnish 13*

Favorite Cocktails

La P Margarita

*Corralejo Reposado 100% Blue Agave tequila, 100% agave nectar, fresh lime –
a simple traditional recipe for outstanding taste 12*

La Provence Lemon Drop OR Paul's Famous Lemon Drop

*Luksusowa potato vodka with fresh squeezed lemons, a dash of Cointreau and sugar 12
(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 11*

Blood Orange Drop

*Absolut Mandarin, Cointreau, blood orange
juice, lime juice, served with sugared rim 12*

Paris in Manhattan

*Knob Creek 9 year small batch bourbon,
Noilly Prat sweet vermouth, splash of
cherry juice and two cherries 11*

Dutch Mudslide

*Van Gough espresso, Kailua, Bailey's,
chocolate drizzle 12*

Hendrick's Cucumber Martini

*Hendrick's gin, sliced cucumber, mint,
lime juice and sugar, shaken and
served to perfection 14*

Pomegranate Martini

*Luksusowa potato vodka, Cointreau,
pomegranate and lime juice 11*

Martini Provençal

*Luksusowa potato vodka served chilled up with
muddled fresh thyme, dry French vermouth
and bleu cheese stuffed olives 12*

Specialty Beverage List

Non-Alcoholic

Soft Drinks 3
 Barq's Rootbeer, Coke, Diet Coke,
 Mr. Pibb, Sprite, Soda Water,
 Tonic Water

Iced Tea 3

Lee's Lavender Lemonade 6

"Art of Tea" Tea Bags 3.25
 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 3.25
 Large 4.75

Sparkling Water

San Pellegrino 8

Coffee / Espresso

Graffeo Coffee, French Roast and Swiss Water Decaf
 Coffee (regular or decaffeinated) 3.25
 Espresso 4.00
 Noisette 4.00
 Cappuccino 4.50
 Latte 4.50
 Ghirardelli Chocolate Mocha 5.00
 Ghirardelli White Mocha 5.00

*Flavored syrup upon request

Les Bières

Draught
 La Provence Seasonal House Beer 4
 (please inquire)

 Stella Artois, Sierra Nevada Pale Ale, 5.50
 Lagunitas IPA

 Alaro Brewing, Crooked Lane Brewery 8
 (please inquire – rotating varieties)

Imports, Micros and Domestic Bottles

Budweiser, Coors Light, Michelob 4.25
 Ultra, St. Pauli Girl, St. Pauli Non-
 Alcohol

 Heineken, Guinness Draught, Corona, 5
 Peroni, Angry Orchard Cider Crisp
 Apple

Ports and Dessert Wines by the Glass

Fonseca Bin #27 8
 Dono dal Cielo Davenport 9
 Taylor Fladgate Tawny 10y 9
 Heitz Ink Grade 10
 Cockburn Tawny 20y 11
 Castelnau de Suduiraut 15
 Banyuls 2013 (500 ml) (3 oz. pour) 15
 Taylor Fladgate Tawny 30y 32

Cognac – Armagnac and Calvados

Courvoisier VSOP Cognac 15
 Remy Martin VSOP Cognac 15
 Courvoisier XO Cognac 30

Single Malt Scotch

Glenlivet 12y 12
 The Macallan 12y 20
 Oban 14y 24
 Lagavulin 16y 26
 Balvenie Portwood 21y 35

Other Premium Spirits

St. George Absinthe 10.50
 Grey Goose VX 18
 Clase Azul Reposado Tequila 20