

# HAPPY HOUR

3-5:30PM DAILY

## BOISSONS

### BEER CANS 5.00

wibby home team • einstok olgerd

### DRAFT BEER 6.00

Melvin Lager

### FEATURED WINE 10.00/36.00

Ten Ten Red • Ten Ten Rosè  
Ten Ten White

### WELL COCKTAILS 9.00

chopin vodka • 6 o'clock  
gin • campo bravo tequila  
4 roses bourbon •

### RIVIERA MOJITO SPARKLER 10.00

mint infused vodka • cucumber syrup  
chateau aloe liquer • lime

### HOUSE MARTINI 10.00

6 o'clock gin • Mythology vodka

### CAMPO BRAVO MARGARITA 10.00

campo bravo tequila • cointreau  
lime



## SANDWICH

### CROQUE MONSIEUR

jambon de paris • pullman  
gruyère • mornay  
7.00

### BURGER

tender belly bacon • b&b pickle  
gruyère • remoulade  
8.00

### BRASSERIE DOG

vienna hot dog • mornay  
cornichons • pretzel bun  
7.00

### FRENCH DIP

roast beef • horseradish  
gruyere • au jus  
7.00

## FROMAGERIE ET CHARCUTERIE

### BURRATA ALLA PANNA

Pasteurized cow's milk  
artichoke puree  
pistachios • country bread  
10.00

### BRIE

cow's milk  
grannysmith apple • crostini  
8.50

### ROQUEFORT

raw cow's milk  
fresh fruit • crostini  
8.50



### LA QUERCIA PROCITU NORWALK, IA

honeycrisp apples • grapes  
8.50

### PÂTÉ DE CAMPAGNE HOUSE-MADE

chicken liver pate  
pickled vegetables • accoutrements  
10.00

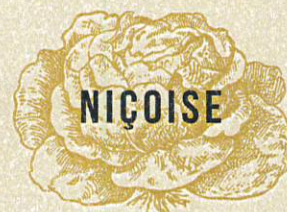
## CRÊPES

### CRÊPES JAMBON GRUYÈRE

ham • gruyère • hollandaise • balsamic  
3.50

### CRÊPES BRIE ET TOMATE

Brie • tomato • basil • lemon beurre  
3.50



## NIÇOISE

OLIVE OIL POACHED TUNA  
FIELD GREENS • OLIVES • TOMATOES  
ONION • EGG • SICILIAN ANCHOVY  
DIJON BASIL VINAIGRETTE  
11.00

### GNOCCHI

Parisian Gnocchi  
brown butter • rosemary  
10.00

### MIXTE FRITE

tempura fried vegetables • anchoïade  
7.00

### BRIE PUFFS

warm brie • apricot gelée  
candied lemon  
8.00

### FRITES WITH SEA SALT AÏOLI 5.00

### OLIVES FRITES

fried anchovy stuffed olives  
fresh lemon • fines herbs  
5.00

### FISH & CHIPS

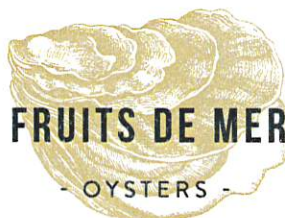
pacific cod • Kennebec fries  
cole slaw • remoulade sauce  
10.00

### TARTARE DE FILET MIGNON

quail egg • country toast  
9.00

### SOUPE A L'OIGNON GRATINÉE

1655 gruyère • crostini  
10.00



## FRUITS DE MER

### OYSTERS

### EAST COAST

cocktail sauce • lemon  
2.50 EACH

### WEST COAST

cocktail sauce • lemon  
3.50 EACH

### SHRIMP COCKTAIL

thyme & lemon poached shrimp  
cocktail sauce • lemon  
6.00

### MOULES À LA MARINIÈRE

¼ lb. PEI steamed mussels • trinity  
crème fraîche • thyme • butter  
6.00

### MOULES À LA BOUILLABAISSE

¼ lb. PEI steamed mussels  
saffron tomato orange broth  
fennel • olive oil  
6.00

TO HELP PROVIDE OUR KITCHEN  
TEAM WITH TIPS FOR THEIR SERVICE  
A 3.9% KITCHEN SERVICE FEE HAS  
BEEN ADDED TO YOUR BILL