

## COCKTAILS

### **DE PÊCHE MODE 9.**

KETEL ONE, COMBIER PÊCHE DE VIGNE, GRAPEFRUIT

### **MISTER ROGERS 9.**

ANCIENT AGE BOURBON, MEXICAN COCA-COLA  
TOSCHI AMARENA CHERRY, PERNOD ANISETTE

### **AMERICANO 9.**

CAMPARI, DOLIN ROUGE, SODA

## BIÈRE

**ROYAL BREWING CO. PILSNER** (12 oz), OREGON 5.

**DESCENDER IPA** (12 oz), OREGON 5.

## VIN

### **BLANQUETTE DE LIMOUX**

JEAN PHILIPPE· BRUT· FR NV

G: 8. BTL: 30.

### **ST. JACK WHITE**

COOPER'S HALL, 'CASCADE WHITE,' WILLAMETTE VLY, OR '15

G: 6. POTS: 18.

### **ST. JACK RED**

GUILD WINEMAKERS, COLUMBIA VALLEY, WA '15

G: 6. POTS: 18.

*pots lyonnaise is a carafe equal to about 3 glasses of wine*

**1e HAMBURGER & FRITES\* 12.**  
CHEDDAR, ST. JACK SAUCE, DIJON, RED ONION  
ICEBERG, BRIOCHE  
(add bacon 2.)

**OLIVES 4.**

**POMMES FRITES\* 5.**  
AIOLI

**TABLIER de SAPEUR\* 5.**  
FRIED TRIPE WITH CAPER & RED ONION MAYONNAISE

**CHICKEN LIVER MOUSSE 6.**  
WITH DIJON, PORT POACHED PRUNES

**OREILLES de CRISSES 5.**  
CRISPY PORK RIND WITH WARM MAPLE SYRUP & ESPELETTE

**CERVELLE de CANUT 5.**  
GOAT CHEESE, FROMAGE BLANC, SHALLOT & GARLIC

**BUTTER LETTUCE 9.**  
FINES HERBS, AVOCADO, RADISH, CROUTONS & DIJON VINAIGRETTE

**MUSSELS MARINIÈRE 15.**  
CAMELIZED FENNEL, SHALLOT, CAPERS, WHITE WINE, FINES HERBS, BUTTER

**CURRIED POUTINE 12.**  
POMMES FRITES, OYSTER MUSHROOMS, PEAS, CHEESE CURDS, CRÈME FRAÎCHE  
(add duck confit 2.)

\* These items are or contain components that are served raw or undercooked.

All meats can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.