



Outsiders

Guillotine

Mezcal, Scotch, Banane, Honey

1793

Rye Infused with Toasted Sunflower Seeds,
Oloroso Sherry, Demerara

Intruder

Aged Tequila, Byrrh Quinquina,
Gran Classico Bitter

Fantôme

White Rum infused with Green Tea,
Parfait Amour, Coconut Milk, Vanilla Soda

The Terror

Rye, Manzanilla Sherry, Crème de Noyau,
Amaro Nonino, Sour Sherry Bitters

Axel von Fersen

Bourbon, Applejack, Sesame, Curry,
Black Caraway

Dauphin

Absinthe, Chile Liqueur, Almond Milk,
Coconut, Cacao Nibs

Phrygian Cap

Whiskey, Tart Cherry Liqueur, Aaverna,
Amaro Sfumato



Inner Circle

Duchesse

Dry Vermouth, Blanc Vermouth,
Génépy, Tonic, Rosemary

Sorcière

Mastiha, Tequila, Aquavit,
Cinnamon, Fresh Lemon

Macravate

Armagnac, Aged Rum, Curacao, Orgeat,
Fresh Lime, Almond Crunch

French 75

Cognac, Sparkling Wine, Fresh Lemon

Jardin Royale

Tequila, Dry Vermouth, Pamplemousse Liqueur,
Lavender Soda, thyme

Du Barry

Bourbon, Petal & Thorn Vermouth,
Apricot, Fresh Lemon

Air Balloon

Rhum Agricole, Acqua Di Cedro,
Green Chartreuse, Fresh Lime

Épice

Cantaloupe, Jalapeño, Green Chartreuse,
Fresh Lime, Celery Bitters

Your Choice of:

Vodka, Gin, Tequila, Mezcal or Brandy



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Appetizers

Olives & Nuts \$6
Spiced

Country Pâté \$9
Cornichons

Fromages \$15
Selection of 3 French Cheeses
Homemade Jam

Foie Gras Torchon \$18
Red Wine Apple Compote

Smoked Salmon Plate \$14
Creme Fraiche, Capers

Charcuterie \$15
Saucisson Sec, Liver Mousse,
Country Pâté & Cornichons

NY Strip Steak Frites \$25
Peppercorn sauce

Croquettes \$10
Truffle Mushrooms

Crispy Frogs Legs \$14
Spicy Honey Sauce

Frites \$6
Garlic & Parmesan



4

Desserts

\$8

Eat Cake
Vanilla Genois, Mousseline, Berries

Chocolate Mousse
Hazelnut, Fresh Strawberries

Crème Brûlée
Vanilla Bean

