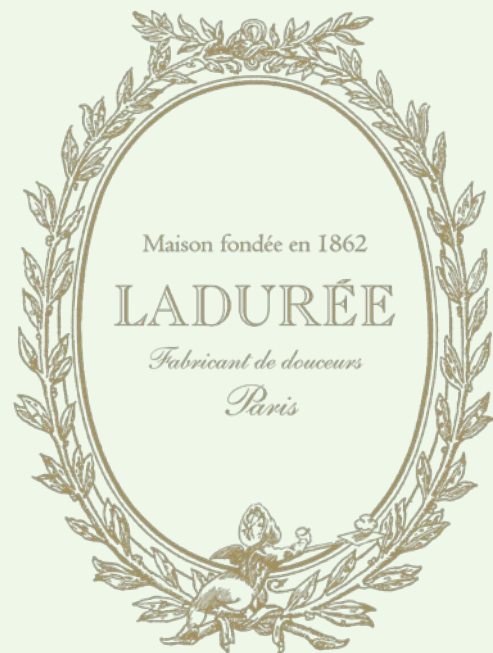




DRINKS MENU

Drinks & Macarons Assortment

Virgin Garden Martini and 1 raspberry macaron

Garden 108 (a fresh herbal blend of Peas & traditional garden herbs including rosemary, thyme, & spearmint), simple syrup or rosemary syrup, lime juice, raspberry puree, mint

\$12

Virgin Pineapple Margarita and 1 passionfruit macaron

Spice 94 (a warm, aromatic blend of Allspice & Cardamom with fresh citrus top notes to balance the long bitter finish), lime juice, nonalcoholic triple sec, pineapple puree

\$12

Detox Mocktail

Raspberry, basil, apple cider, orange juice & club soda

\$12

Glass of Champagne Ruinart Blanc de Blancs NV

1 macaron

\$40

Les Vins Rosés

	Glass	Bottle
Provence Château la Verrerie 2020, FR	\$15	\$60
Château d'Esclans, The Beach By Whispering Angel 2020, FR	\$18	\$80

Les Vins Rouges

Pinot Noir

Chateau de Santenay, Bourgogne « Le Hardi » 2019, FR	\$17	\$75
Domaine Olivier Guyot, Marsannay 2017, FR		\$120
Smoke Tree, Sonoma County 2018, USA	\$16	\$70

Syrah Grenache

Perrin, Côtes du Rhône 2018, FR	\$16	\$70
Domaine des Pasquiers, Gigondas 2018, FR		\$90
Domaine Combier, Crozes Hermitage 2017, FR		\$110
Domaine de la Solitude, Chateauneuf du Pape 2018, FR		\$130

Bordeaux Blend

Château de Siran, S de Siran, Margaux 2014, FR		\$95
Château Montrose, Dame de Montrose, Saint-Estèphe 2014, FR		\$150
Château Peyfaures, Dame de Coeur 2015, FR		\$180
Château Smith Haut Lafitte, Pessac-Léognan 2016, FR		\$460

Malbec

Altos del Plata, Mendoza 2019, Argentina	\$15	\$60
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Les Vins Blancs

	Glass	Bottle
<i>Chardonnay</i>		
Smoke Tree, Sonoma County 2018, USA	\$16	\$70
Vocoret, Chablis 2020, FR	\$20	\$90
Famille Vincent, Pouilly Fuissé, 2018, FR 375 mL		\$60
Domaine Louis Jadot Meursault, 2017, FR		\$220
<i>Sauvignon Blanc</i>		
Cape Mentelle, Margaret River 2019, AUS	\$16	\$75
Paul Buisse, Touraine 2020, FR	\$16	\$70
J de Villebois, Pouilly Fume 2020, FR		\$90

Les Bières x Cidres

\$9

Victory Prima Pils	Ommegang Nirvana IPA
Narragansett Lager	Lagunitas IPA
	Aval Cidre \$12

Nonalcoholic Beer

\$8

Lagunitas Hoppy Refresher IPA
Einbecker Pilsner

Les Champagnes

Les Brut

	Glass	Bottle
<i>Cuvée Brut, Piper Heidsieck</i>	\$20	\$90
<i>Moët & Chandon, Impérial NV</i>	\$28	\$150
<i>Ruinart Blanc de Blanc NV</i>	\$40	\$240
<i>Rare Champagne 2006</i>		\$350
<i>Dom Pérignon 2010</i>		\$650

Les Rosés

<i>Charles Lafitte, Rose Prestige</i>	\$15	\$60	
<i>Demoiselle Rose, Vranken</i>	\$30	\$120	
<i>Moët & Chandon Rosé NV</i>		\$190	
<i>Ruinart Rosé NV</i>		\$250	\$650

Les Cocktails Signatures

\$18

Royale Ladurée

Champagne, fresh strawberries, rose syrup

Le Provence

Gin Empress 1908, lavender & Earl Grey syrup, lemon juice

Framboise Margarita

*Tequila, triple sec, lime juice, raspberry puree
with 1 raspberry macaron on the side*

**Macaron contains nuts*

Passionément

*Rum, passionfruit puree, egg white, mint
with 1 passionfruit macaron on the side*

**Contains egg and macaron contains nuts*

Chandon Garden Spritz

Chandon sparkling wine, orange peel liqueur, candied orange peel

Spicy Pineapple Mezcal Sour

El Silencio Mezcal, egg white, pineapple, lime juice & red pepper

**Contains egg*

Citrus Rosemary Old Fashioned

Bourbon, rosemary syrup, orange bitters & juice

Espresso Martini \$20

*Belvedere, Mr. Black Coffee Liqueur, Lavazza espresso, vanilla syrup
with 1 coffee macaron on the side*

**Macaron contains nuts*