GOLDEN HOUR DRINKS

Rue Spritz
10

Menton
White Wine, Cassis, Club Soda,
Dried Berries

Nice
BB Gin, St-Germain, Sparkling Wine,
Lemon Rind, Juniper Berries

Cannes
Red Wine, Cynar, Allspice Dram, Club
Soda, Dried Pear

Saint Tropez
BB Vodka, Lillet Rose, Sparkling Wine,
Dried Apple

Vin
10

Sparkling | White
Red | Rose

BB Drinks
10

Gin | Vodka
Rum | Bourbon

BB Martini
14

Manhattan | Cosmo
Dirty | Daquiri

Specialty Drinks
10

Bartender's Choice

Vesper Martini
Grey Goose Vodka, Bombay
Gin, Lillet Blanc

Alpine 77
Gin, Elderflower, Lemon,
Sparkling Wine

Dietary Codes

DF - DairyFree | GF - GlutenFree | V - Vegetarian | SF - Shellfish
V+ - Vegan | CN - Contains Nuts | CP - Contains Pork

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase risk of food borne illness. Restaurant does not assume liability for accidental cross contamination.

To help offset rising operational costs, a 4% fee will be added to all guests checks. This fee is not a gratuity and is not distributed as a tip to service staff.

GOLDEN HOUR

Daily Oyster 14
champagne mignonette (6)

Little Neck Clams 10
lemon wedge (6) SH/DF/GF

Jumbo Shrimp Cocktail 14
cocktail sauce, horseradish aioli (3) SH/DF/GF

Mixed Greens 11
Dijon Vinaigrette V+/GF/DF

Chopped Salad Riviera 12
chickpea, bell pepper, cucumber, green bean, raddish, potato, tomato, fava bean, scallion, naan crouton, caeser dressing DF/V

Wagyu Cheeseburger 12
single patty cheeseburger, pomme frites

Provençal Fish Soup 12
classic rockfish, tomato, saffron & fennel broth

Panisses & Scallion 9
chick pea pancake CN/V+

Roasted Cauliflower 11
beets tahini & labneh V/CN

Gougère 12
warm cheese puff V

Grilled Calamari 12
confit bell pepper, sorrel & spinach emulsion, garlic-Urfa chili herb butter GF

Rigatoni Pomodoro 16
vegan tomato sauce, parmesan V

Merguez & Polenta 12
grilled lamb & beef sausage, soft polenta, grilled onion, spicy tomato sauce GF

Crêpe Basques 11
thin savory pancake stuffed with rotisserie chicken, confit bell pepper, grilled onion & roasted tomato

Pomme Frite 8
with Mayonnaise & ketchup GF/DF/V

Leeks & Artichoke 14
Banyuls & anchovy vinegrette, sundried tomato, capers, parmesan, confit bell pepper, Crispy potatoes DF

Ice Cream & Sorbet 4
2 oz scoop
halva | pistachio | vanilla
chocolate | lemon basil | strawberry tarragon

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