

GOLDEN HOUR
DRINKS

Rue Spritz

10

Menton

White Wine, Cassis, Club Soda,
Dried Berries

Nice

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

Cannes

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

Saint Tropez

Vodka, Lillet Rose, Sparkling Wine,
Dried Apple

Vin

10

Sparkling | White
Red | Rose

BB Drinks

12

Gin | Vodka
Rum | Bourbon

BB Martini

14

Manhattan | Cosmo
Dirty | Daquiri

Specialty
Drinks

14

Bartender's Choice

Vesper Martini

Ketel One Vodka, Bombay
Sapphire Gin,
Lillet Blanc

Parisian Blonde

Bombay Sapphire Gin,
Elderflower Liqueur, Lillet Rose,
Grapefruit Juice

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)

Yellow Tomato Gazpacho 9

Panzanella salas, red tomato sorbet, mustard
seeds, basil V+

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

Watermelon & Tomato Salad 9

cantaloupe, cucumber, olives, red onion, watercress,
honey-mustard tomato vinaigrette V+

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

ask your server

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