



LOUNGE



WINE BY THE GLASS

CHAMPAGNE ET VIN PÉTILLANT

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| Villa Sandi, Prosecco, Brut, Marca Trevigiana, “Il Fresco”, Veneto, Italy, NV | 10. |
| Domaine Ste. Michelle, Brut, Columbia Valley, WA, NV | 12. |
| Crémant d’Alsace, Brut Rosé, Lucien Albrecht, NV | 20. |
| Moët & Chandon, Brut, “Impérial”, Champagne, France, NV | 25. |

VIN BLANC

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| Chardonnay, Stone Cellars by Beringer, California | 9. |
| Chardonnay, Louis Latour, VdP Grand Ardèche, Rhone, France 2009 | 10. |
| Riesling, Chateau Ste. Michelle, Columbia Valley, WA, 2009 | 11. |
| Sauvignon Blanc, Brancott Estate, Marlborough, NZ, 2010 | 12. |
| Pinot Grigio, Danzante, delle Venezie, Italy, 2009 | 12. |
| Pinot Gris, Hugel, Alsace, France, 2007 | 14. |
| Sancerre, Domaine Jean-Paul Balland, Loire, France, 2010 | 15. |
| Meursault, Pierre Matrot, Burgundy, France, 2008 | 22. |

VIN ROSÉ

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|---|-----|
| Hermann J. Wiemer, Dry Rosé, Finger Lakes, New York, 2006 | 12. |
| Saint-André de Figuière, Côtes de Provence, France, 2009 | 14. |

VIN ROUGE

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|---|-----|
| Cabernet Sauvignon, Stone Cellars by Beringer, California | 17. |
| Malbec, Terrazas de los Andes, Mendoza, Argentina, 2009 | 15. |
| Chinon, Charles Joguet, “Les Petites Roches”, Loire, France, 2008 | 13. |
| Santenay, Louis Latour, Burgundy, France, 2009 | 14. |
| Bordeaux, Château Larose-Trintaudon, Haut-Médoc, France, 2005 | 12. |
| Brouilly, Château de la Terrière, Beaujolais, France, 2007 | 18. |
| Cabernet Blend, Hedges, Red Mountain, WA, 2008 | 9. |

COCKTAILS

14.

TRÈS CHIC

champagne, flavored vodka and st. germain elderflower liqueur, garnished with candied hibiscus blossom

APEROL SPRITZER

aperol combined with vin de pays and "stretched"
with house-made lemon-thyme soda

A L'ABSINTHE

intriguing aromas of pear favored vodka, limoncello and pernod absinthe with fresh house made sweet'n sour and fresh basil

CAN CAN

charming apple flavors of daron calvados pleasantly enriched with a zing of domaine de canton ginger and pama pomegranate liqueurs

VELOUR ROUGE

champagne blended with lindemans framboise lambic and enriched with mathilde framboise liquer

LE RÊVE

flavors deliver a spicy personality derived from rye one whiskey, with a citrus-rich blood orange-lemon influence

LE TRÉFLE CLUB

plymouth gin, noilly prat and fresh squeezed lemon juice,
house made french grenadine and pasteurized egg white

BITTER RED

enjoy the engaging flavors of peach promoted by campari
mixed with fresh lemon juice and club soda

TRÈS JOLIE

a favorite classic of all times, this sophisticated champagne cocktail
simply contains vsop-style cognac, grand marnier and angostura bitters

RHUBARB MOJITO

enjoy the fresh flavors of rhubarb, lime and
mint muddled with Bacardi rum



BOTTLED BEERS

DRAFT 8.

Kronenbourg 1664

Brooklyn Lager

Leffe Beer

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DOMESTIC 7.

Blue Moon

Buckler (non-alcoholic)

Budweiser

Bud Light

Coors Light

Miller Lite

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IMPORTED 8.

Amstel Light

Boddington's Pub Ale

Chimay

Corona

Corona Light

Dos Equis

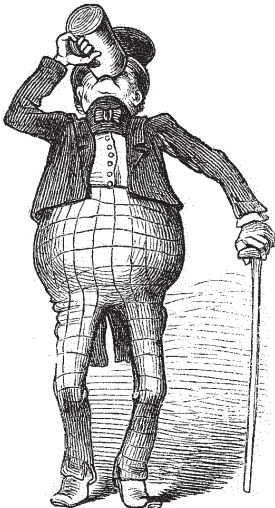
Guinness Stout

Heineken

Stella Artois

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La Goudale 750 ml 22.



LIQUOR

ARMAGNAC/CALVADOS

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|---------------------------|-----|
| Larresingle XO | 17. |
| Darronze Reserve Speciale | 14. |
| Busnel VSOP Calvados | 22. |

COGNAC

| | |
|------------------------------|-----|
| Château Fontpinot | 22. |
| Courvoisier Napoleon | 16. |
| Courvoisier VSOP | 18. |
| Delamain Vesper | 26. |
| Ferand 1er Cru | 26. |
| Hennessy VS | 14. |
| Hennessy Privilege VSOP | 17. |
| Hennessy XO | 45. |
| Hennessy Paradis | 75. |
| Hine Antique XO | 40. |
| Remy Martin VSOP | 18. |
| Remy Martin XO | 46. |
| Remy Martin Extra Perfection | 72. |

SCOTCH

| | |
|----------------------------------|-----|
| The Balvenie 12 yr 'Double Wood' | 15. |
| The Balvenie 15 yr | 18. |
| Cragganmore 12 yr | 15. |
| Dalwhinnie 15 yr | 15. |
| Glenfarclas 21 yr | 26. |
| Glen ddich 12 yr | 17. |
| Glenkinchie 12 yr | 17. |
| The Glenlivet 12 yr | 14. |
| Glenmorangie 10 yr | 15. |
| Glenmorangie 18 yr | 22. |
| Johnnie Walker Black Label | 12. |
| Johnnie Walker Green Label | 16. |
| Johnnie Walker Gold Label | 24. |
| Johnnie Walker Blue Label | 55. |
| Lagavulin 16 yr | 18. |
| Macallan 12 yr | 14. |
| Macallan 18 yr | 34. |
| Macallan 25 yr | 90. |
| Oban 14 yr | 16. |
| Pinch 15 yr | 12. |
| Talisker 10 yr | 15. |
| Bunnahabhain 12 yr | 12. |

BOURBON AND RYE

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|------------------------------|-----|
| Baker's | 14. |
| Basil Hayden's | 14. |
| Booker's | 15. |
| Bulleit | 14. |
| Hudson New York Corn Whiskey | 14. |
| Hudson Manhattan Rye Whiskey | 18. |
| Hudson Single Malt Whiskey | 13. |
| Knob Creek | 13. |
| Maker's Mark | 12. |
| R1 Rye Whiskey | 12. |
| Woodford Reserve | 14. |

TEQUILA

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| Alma Silver | 10. |
| Alma Reposado | 10. |
| Alma Anejo | 11. |
| Avion Silver | 12. |
| Avion Reposado | 12. |
| Avion Anejo | 13. |
| Chinaco Blanco | 12. |
| Chinaco Anejo | 13. |
| Don Eduardo Silver | 11. |
| Don Julio Blanco | 10. |
| Don Julio Reposado | 12. |
| Don Julio 1942 | 44. |
| El Jimador Reposado | 9. |
| Herradura Anejo | 12. |
| Patron Silver | 10. |
| Sauza Tres Generaciones Anejo | 14. |

PORT

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|-----------------------------|-----|
| Fonseca bin 27 | 9. |
| Taylor Fladgate 20 yr tawny | 15. |
| Graham's 20 yr tawny | 15. |
| Graham's 30 yr tawny | 24. |
| Graham's 40 yr tawny | 30. |

GRAPPA

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|---------------------------|-----|
| Jacopo Po di Poli Moscato | 14. |
| Jacopo Sarpa di Poli | 12. |

LES PETITS PLATS

ASPARAGUS FRITES
sauce gribiche, fine herbs 7.

PROVENÇAL FLATBREAD
whole wheat tart, roasted vegetables, goat cheese, herbs 11.

CHICK PEA FRIES
piquillo coulis, chorizo dust 10.

BIFTECK SLIDERS
petit sirloin burgers, caramelized onions, tomato, lettuce, t.e. sauce 10.

'BEIGNETS ' DE BRANDADE
salt cod fritters, spicy tomato aioli 13.

POMMES FRITES
garlic aioli 8.

BABA GANOUSH
spiced eggplant spread, warm flatbread 10.

CRISPY LAMB SPARE RIBS
mediterranean spice, harissa barbecue 14.

CARPETBAGGER OYSTERS
crispy oysters wrapped in beef carpaccio, truffle potato, aioli 12.

ÇA VA CHARCUTERIE
house made pickles, grilled bread, mustard 15.

SAUCISSE EN CROÛTE
fresh sausage wrapped in puff pastry, pickled vegetable,
whole grain mustard 14.

FROMAGES
selection of artisanal cheese, grilled bread 18.

TEA SELECTION

5.

ENGLISH BREAKFAST ORGANIC

a unique blend of rich organic teas from estates in india & ceylon

HIMALAYAN PEAK DARJEELING ORGANIC

superior leaves from the darjeeling region of india,
subtly fruity and sweet, full bodied

EARL GREY ORGANIC

ceylon and china black teas, combined with smoky citrus notes
of bergamot fruit, elegant, balanced and full-flavored

CELEBRATION

china black tea leaves blended with chinese fruit, a chocolate/rose-noted character,
smoky flavor tinged with hints of lychee fruit in the finish

ORANGE JASMINE

orange slices, vanilla, jasmine blossoms blended with
ceylon and chinese black teas, rich, and fragrant

WHITE LOTUS

gentle accents of ginger and lemon myrtle,
refreshing and cleansing, nuances of spice

JASMINE MIST ORGANIC

layers of jasmine buds scented chinese green tea leaves,
a gently piquant, yet rounded, aromatic cup

GREEN TEA PASSION

blend of delicate green teas from japan, china and
taiwan, accented fruits, guava, pineapple and strawberry

CHAMOMILE CITRON

caffeine free, a mélange of egyptian chamomile,
citrus slices, lemongrass, rose hips, hibiscus, and mint

VERBENA MINT ORGANIC

caffeine free, freshness of mint makes a perfect balance
to the buttery richness and soft citrus notes

**QU'IMPORTE
L'ALCOOL,
C'EST L'IVRESSE
QUI COMPTE.**



BRASSERIE
LOUNGE
MARCHÉ

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