

HAPPY HOUR 3 TIL 6 MOST DAYS (NOT EVERYDAY)

HOUSE FOCACCIA 1/2 portion of our fresh dinner focaccia, grilled w/ red sauce 6
CHIPS & DIP house potato chips & side of truffle cream 4 (add some caviar* for \$12)
OLIVES w/ citrus, herbs & red pepper 8
PARMIGIANO REGGIANO 24 month-with good honey & giardiniera 9
PARISIAN GNOCCHI diavolo sauce, parm 12

CUCUMBERS whipped burrata, castelvetro olive vinaigrette, mint, scallion, chili crunch 9
HALF GREEN SALAD local greens, herbed sherry, gala apple & goat cheese 7
CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl
BRUSSELS caesar, pickled raisin, crouton, parm (contains anchovy) 11
EDAMAME garlic, parm, chili, dukkah nut crunch, pickled pepper mayo 10

SMOKED SALMON DIP* deviled egg crème fraiche, cucumber, crackers 9
SALMON SLIDERS (2) salmon salad, capers, smoked crème fraiche, greens, harissa aioli 12
SPANISH SARDINES wild-caught, tinned, harissa butter, garlic aioli 9
SHRIMP ALA PLANCHA harissa butter, sweet peppers, eggplant, grilled focaccia 13

FRENCH FRIES cut in-house, tossed w/ herb salt...ketchup, aioli & truffle cream 9
GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs (three) 7

THE CHEESEBURGER* 2x4oz patties, monterey jack, bacon-onion jam, gherkin mayo, lettuce 12.99
CLASSIC MEATBALLS made with pork & beef, in red sauce (three) 9
DATES & CHORIZO red pepper & almond romesco, lemon zest, manchego 11
PORK TENDERLOIN SANDO breaded & fried, on a bun, garlicky aioli, sherry bbq, lettuce 12
LAMB POPS* (NZ, halal) 3 pieces w/ harissa cream, pomegranate molasses & dukkah nut crunch 16
THE PARIS BAGUETTE prosciutto, parm, harissa butter & truffle honey on baguette 12
MINI FILET SLIDERS* two, grilled filet, hawaiian brioche, spicy greens, chimichurri 15
SALAMI zesty italian soppressata with fig & olive tapenade 9

Sparkling Rosé
CASTELL DE SAN PAU
10 GLASS 40 BOTTLE

Miller
HIGH LIFE
2.99



BLUEPOINT OYSTERS*

eastcoast \$18 for 6
 raw: cuke champagne mignonette
 -or- grilled: garlic butter



Happy Hour

WINE BY THE GLASS \$7.50
-OR- HALF LITER \$20

ITALIAN RED: VILLA SOPITA SANGIOVESE
ITALIAN WHITE: VILLA FASSINI BLEND
FRENCH ROSÉ: CHATEAU MONTAUD

RED BOTTLES under 30

BONANZA Lot 7 CELLAR CAB, CALI 29
 FLACO TEMPRANILLO, SPAIN 25
 ESPRIT DE FONROZAY, BORDEAUX 25
 SUR DE LOS ANDES MALBEC, MENDOZA 27

WHITE BOTTLES under 30

MAPRECO VINHO VERDE, PORTUGAL 25
 LA BASTARDA PINOT GRIGIO, ITALY 26
 LES ALLIES BRUT SPARKLING, FRANCE 28
 KURANUI SAUV BLANC, NZ 27

COCKTAILS 7.50

CLASSIC MARGARITA reposado tequila, agave, lime
THE 7-FIFTINI red bell pepper-olive gin, onion, manzanilla sherry
DIRTY SHIRLEY vodka, grenadine, sprite
715 MANHATTAN rye, house vermouth, bitters
FORMER SPY vodka, limoncello, lavender, lemon
NEGRONI gin, house bitter blend, vermouth

ZERO-PROOF THINGS

STRAWBERRY RHUBARB SPRITZ lyre's orange & rum alternative, soda 7.5
HIBISCUS PALOMA tequila alternative, grapefruit, agave 7.5
VENETIAN blood orange aperitif, lyre's dry, soda, *dry + bitter* 7.5
BENEFIT OF THE DOUBT pentire seaward, lyre's italian orange, ghia, orange flower water 7.5
LYRE'S AMALFI SPRITZ italian-style spritz, perfect beachside vibes 12
HEINEKEN ZERO 3

*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness. Not every ingredient is listed-please notify server of allergies