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BRASSERIE

VINS AUX VERRES

~ SPARKLING WINES ~

MARQUIS DE LA TOUR BRUT NV	\$8
GRUET BLANC DE NOIRS BRUT, NEW MEXICO NV	\$10
GOSSET BRUT EXCELLENCE NV	\$25

~ WHITE WINES ~

CHÂTEAU DE CAMPUGET TRADITION ROSÉ 2008.....	\$6
MAS CARLOT MARSANNE/ROUSSANNE, VIN DE PAYS 2006.....	\$7
DOMAINE PICHOT CHENIN BLANC, VOUVRAY 2007	\$8
DOMAINE TALMARD MACON-CHARDONNAY 2007.....	\$10
TRIENNES "SAINT FLEUR" VIOGNIER, PROVENCE 2007.....	\$11
CHÂTEAU GRAVILLE-LACOSTE, GRAVES 2007	\$12

~ RED WINES ~

JOSEPH DROUHIN BEAUJOLAIS-VILLAGES 2007.....	\$8
DOMAINE DE GOURNIER MERLOT VIN DE PAYS 2007	\$8
CAVES DES PAPES "HERITAGES" CÔTES DU RHÔNE 2006.....	\$9
MICHEL PICARD, BOURGOGNE 2006	\$11
DOMAINE LIGNÈRES "ARIC", MONTAGNE D'ALARIC 2004.....	\$12
CHÂTEAU PARENCHÈRE, BORDEAUX 2006.....	\$12

BIÈRES

BELGIUM

STELLA ARTOIS	\$5
SAISON DUPONT.....	\$9
DUCHESS DE BOURGOGNE	\$9
ODD BEERSEL FRAMBOISE	\$10
ST. BERNARDUS TRIPEL.....	\$9
DELIRIUM TREMENS	\$9
ORVAL TRAPPIST ALE.....	\$8
CHIMAY PREMIÈRE (RED LABEL)	\$9

FRANCE

KRONENBOURG	\$5
CASTELAIN BLONDE	\$6
BELZEBUTH BIÈRE DE GARDE	\$7

GERMANY

PAULANER HEFEWEISSEN	\$5
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BRITAIN

FULLER'S EXTRA SPECIAL BITTER.....	\$5
TRAQUAIR HOUSE SCOTCH ALE	\$8
GUINNESS STOUT	\$6
THOMAS HARDY'S ALE	\$9

**NORTH AMERICAN
BELGIAN STYLE**

AVERY WHITE RASCAL WITBIER.....	\$6
UNIBROUE DON DE DIEU GOLDEN.....	\$9

UNITED STATES

JK SCRUMPY'S HARD CIDER (22oz)....	\$10
BUDWEISER	\$5
VICTORY PRIMA PILS	\$6
ODELLS 90 SHILLING	\$5
ANCHOR STEAM.....	\$5
ROGUE DEAD GUY ALE	\$5
STONE RUINATION IPA.....	\$6
DOGFISH HEAD 90 MINUTE IPA	\$7

MEXICO

PACIFICO	\$5
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NETHERLANDS

AMSTEL LIGHT	\$5
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COCKTAILS

THE FRANÇOIS	\$12
<i>Lillet Blanc, Plymouth gin, Cointreau, orange bitters, fresh orange</i>	
AVIATION	\$13
<i>Hendrick's gin, fresh lemon juice, Luxardo Maraschino liqueur, Crème de Violette, served up.</i>	
TI PUNCH	\$11
<i>Depaz Rhum Agricole, canne syrup, fresh lime, sparkling water, served over ice.</i>	
L'OURS QUI DANSE.....	\$13
<i>Hangar One Mandarin Blossom vodka, Choya umeshu, fresh berries, champagne, served over ice with a flamed twist in a stem glass.</i>	
THE NORMANDY	\$12
<i>Menorval Calvados, Orange Bitters, JK Scrumpy's Hard Cider</i>	

CAFÉ

ESPRESSO	\$3.00	LATTE	\$4.50	FRENCH PRESS SMALL	\$4.00
CAPPUCINO.....	\$4.50	CAFÉ AMERICANA	\$4.00	FRENCH PRESS LARGE	\$8.00

DESSERTS

WARM CHOCOLATE TRUFFLE CAKE ~ Vanilla Bean Ice Cream	\$10
LEMON TART ~ Raspberries and Chantilly.....	\$9
MADELEINES ~ Espresso Ice Cream and Marshmallow	\$8
CRÈME BRULÉE DU JOUR ~ Chef's Inspiration, Inquire	\$9
CRISPY FRENCH FETA ~ Fresh Figs and Colorado Wildflower Honey	\$11
SELECTION OF ICE CREAM AND SORBETS ~ Choose Three Flavors.....	\$9