

MEET IN PARIS

CAFE & BISTRO

BOTTOMLESS MIMOSA & BLOODY MARY
DAILY UNTIL 3PM \$24/PERSON (NO HOLIDAYS)

BREAKFAST
SERVED UNTIL 3PM
DAILY

1/2 FRENCH BAGUETTE & BUTTER 5.5
CROISSANT 6.
CHOCOLATE CROISSANT 6.
BAKERY BASKET - 2 VIENNOISERIES AU CHOIX,
HALF FRENCH BAGUETTE, BUTTER & JAM 17.

CALI MEX BREAKFAST

FRENCH MEX CHILAQUILES - CORN TORTILLA, EGG,
ENCHILADA SAUCE, AVOCADO, FETA CHEESE 17.
HUEVOS RANCHEROS - OVER-MEDIUM EGGS, CORN TORTILLA,
TOMATILLO SAUCE, GUACAMOLE, BLACK BEANS 17.
BREAKFAST QUESADILLA - FETA CHEESE, ZUCHINI,
GREEN HARISSA, AVOCADO, SCRAMBLED EGG 18.
CALI BURRITO - SCRAMBLED EGGS, ENCHILADA SAUCE,
MELTED CHEDDAR, WHITE BEANS, BACON 18.

BREAKFAST SPECIALTIES

EGGS ANY STYLE - BACON OR SAUSAGE,
BREAKFAST POTATOES, FRESH FRUITS 17.
PARIS OMELETTE - MUSHROOMS, GOAT CHEESE, SPINACH 19.
OMELETTE LORRAINE - HAM & GRUYERE CHEESE 18.
LOBSTER OMELETTE - BISQUE SAUCE 22.
EGGS BENEDICT - HAM/SMOKED SALMON/CRAB/LOBSTER 19.
CROISSANT SANDWICH - HAM EGG & CHEDDAR CHEESE 18.
BREAKFAST WRAP - SPICY SAUSAGE & FRIED EGG 18.
EVERYTHING BAGEL - TURKEY, TOMATO, AVOCADO,
RED ONION, SCRAMBLED EGGS, CREAM CHEESE 18.
FRIED CHICKEN & WAFFLE - JALAPENO MAPLE SYRUP 21.
BREAKFAST BOWL - QUINOA & POACHED EGG, SPROUTS,
ASPARAGUS, CHERRY TOMATO 17.

BREAKFAST CREPES

HAM, GRUYERE CHEESE 17.
EGG SUNNY SIDE UP, HAM, GRUYERE 18.
MUSHROOM, GRUYERE, SCRAMBLED EGGS 18.
SMOKED SALMON, DILL SOUR CREAM, CAPERS 19.

SWEET BREAKFAST

FRESH FRUIT BOWL 10.50
BELGIAN WAFFLE - FRESH BERRIES AND SYRUP 17.
VANILLA FRENCH TOAST - NUTELLA & STRAWBERRY 18.
BLUEBERRY PANCAKES - RICOTTA & BERRY COULIS 17.

CRAFTED COCKTAILS

CUCUMBER MARTINI 17
VODKA, FRESH BASIL,
CUCUMBER, LEMONADE,
LIME JUICE
L'EXPRESSO MARTINI 18
VODKA, BAILEYS, ESPRESSO SHOT
LE LYCHEE MARTINI 18
VODKA, LEMON JUICE,
LYCHEE SYRUP
FRENCH SEVENTY FIVE 17
GIN, PROSECCO, LEMON JUICE
MANGO MARGARITA 18
TEQUILA BLANCO, LIME JUICE,
AGAVE, MANGO PUREE, CHILI SALT
WATERMELON MOJITO 17
WHITE RUM, MINT, LIME JUICE,
SIMPLE SYRUP,
WATERMELON RED BULL
MOVIE STAR 18
VODKA, PASSION FRUIT PUREE,
LIME JUICE, VANILLA SYRUP

SPRITZ

APEROL 17
APEROL, CLUB SODA,
SPARKLING
PALOMA ROSE 17
VODKA, GRAPEFRUIT,
SPARKLING
PECHE 17
VODKA, PEACH, SPARKLING
CUCUMBER 17
FRESH CUCUMBER, LIM JUICE,
SAINT GERMAIN, PROSECCO

FRESH SQUEEZED JUICES

ORANGE /GRAPEFRUIT 9.50

VERGNANO CAFFE 1882

BREWED COFFEE POT
20 OZ 6.

ESPRESSO
5.50

AMERICANO
6.50

MACCHIATO
5.50

CAPPUCCINO
6.75

CAFE LATTE
6.75

CAFE MOCHA
7.75

CARAMEL LATTE
7.75

MATCHA LATTE
7.75

RISHI ORGANIC HOT TEA

CHAMOMILE / EARL GREY
ENGLISH BREAKFAST
JASMINE GREEN
TURMERIC GINGER
MATCHA SUPER GREEN ALL 5.75

LUNCH SERVED
FROM 11AM UNTIL 4PM
DAILY

MEET IN PARIS

CAFE & BISTRO

GREENS

- ***ASIAN CHICKEN SALAD** - RED CABBAGE, NOODLES, PEANUTS, MANGO, CUCUMBER, PEANUT DRESSING **APP 14. MAIN 20.**
- ***CHOPPED** - ICEBERG LETTUCE, SALAMI, MOZZARELLA, GARBANZO BEANS, ITALIAN DIJON DRESSING **APP 14. MAIN 20.**
- ***COBB** - LETTUCE, TOMATOES, AVOCADO, BLUE CHEESE, BACON, CHICKEN, EGGS, VINAIGRETTE **APP 14 MAIN 20.**
- ***SALADE NICOISE** - TUNA, EGGS, OLIVES, GREEN BEANS, TOMATOES, POTATOES **APP 15. MAIN 21.**
- ***BISTRO CAESAR** - GARLIC CROUTONS, AGED PARMESAN, CAESAR DRESSING **APP 13. MAIN 18.**
- CRAB MANGO AVOCADO SALAD** - GINGER LIME DRESSING **22.**
- ***GRILLED SALMON SALAD** - QUINOA, FETA & OLIVES, CUCUMBER RED ONION, GINGER DRESSING **APP 15. MAIN 21.**

COMBO 1/2 SANDWICH* OR 1/2 SALAD*
+ SOUPE DU JOUR 18.
(*ON SELECTED ITEMS ONLY)

SANDWICHES & TARTINES

SERVED WITH FRENCH FRIES OR SALAD

- CROQUE MONSIEUR 18.** ADD AND EGG +2.
- ***TURKEY CLUB** - AVOCADO & BACON **18.**
- CULVER BURGER** - 1000 ISLAND & CHEDDAR **17.**
- SPICY FRIED CHICKEN SANDWICH** - CHIPOTLE **18.**
- ***FRENCH HAM & SWISS BAGUETTE 17.**
- ***PRIME STEAK SANDWICH** - ONION CONFIT **23.**
- CHICKEN & PESTO PANINI** - BELL PEPPERS **17.**
- SALMON & BRIE PANINI** - GARLIC AIOLI **19.**

LUNCH

- CARAMELIZED ONION SOUP** - AGED GRUYERE **16.**
- LOBSTER BISQUE SOUP** - CRISPY CROUTONS **17.**
- QUICHE DU JOUR MAISON** - SALADE VERTE **18.**
- HALF DOZEN ESCARGOTS** - GARLIC BUTTER **18.**
- MOULES** - MARINIERE OR LOBSTER BISQUE **27.**
- SEARED SALMON** - REMI'S RATATOUILLE **29.**
- GRILLED BRANZINO** - OLIVE TAPENADE **28.**
- SPICY PENNE RIGATE** - ITALIAN SAUSAGE **23.**

HANGER STEAK FRITES -
GARLIC BUTTER **4OZ. 25. 8OZ. 37.**

LUNCH BOX

WEEK DAYS ONLY

STARTER + MAIN COURSE
+ SIDE + DESSERT
ASK YOUR SERVER FOR DAILY
SELECTION **23.**

ADD ONS

- SHRIMP 12. 1 GRILLED SALMON 12.**
- PROSCIUTTO 9. 1 AVOCADO 5.**
- BACON 4.50**
- GRILLED CHICKEN 10. 1 STEAK 16.**
- SMOKED SALMON 12.**
- FRENCH FRIES 9.50**

KIDDOS

**SERVED WITH FRIES OR VEGGIES OR FRUITS
ON SELECTED ITEMS ONLY

- CHEESE PASTA 12.50**
- **CHICKEN TENDERS **12.50**
- **PETIT BURGER - SWISS CHEESE **13.50**
- MARGHERITA PIZZA 14.50**

ICE CREAM

DAME BLANCHE 14
VANILLA ICE CREAM,
WARM CHOCOLATE SAUCE, CHANTILLY

CARAMEL LIEGEOIS 14
SALTED CARAMEL ICE CREAM,
CARAMEL SAUCE, CHANTILLY

DESSERTS

- VANILLA CREME BRULEE 13.**
- NOLA BEIGNETS** - 2 DIPPINGS **13.**
- APPLE TARTE TATIN A LA MODE 14.**
- CREPE NUTELLA & BANANA 13.**
- CHOCOLATE SOUFFLE 14.**
- DEUX PROFITEROLLES 13.**
- BERRY COBBLER DU JOUR 13.**

*consuming raw or undercooked meat, poultry,
seafood , shellfish, eggs or unpasteurized milk
may increase your risk of food born illness*

CORKAGE FEE \$30 / HOLIDAY \$50
SPLIT CHECK 6 CARDS MAX
CAKE FEE \$4/SLICE
THIS IS A CASHLESS ESTABLISHMENT
WE ACCEPT ALL MAJOR CREDIT / DEBIT CARDS
AND APPLE PAY



TINY TINI 14
A PETITE KETEL ONE MARTINI, UP,
DIRTY & BRUISED

MEET IN PARIS

BAR - BISTRO - LIVE MUSIC

**PARIS RUSTIC BAGUETTE
AND BUTTER.....5.5**

- FRUITS DE MER-

1/2 DOZEN OYSTERS 19
MIGNONETTE , COCKTAIL SAUCE

LOBSTER BISQUE 18
CREME FRAICHE

CALAMARS FRITS 18
SPICY MARINARA

SHRIMPS SCAMPI 18
GARLIC BUTTER, RUSTIC BAGUETTE

LOBSTER & CHIPS 22
FRESH MAINE LOBSTER
IN A BRIOCHE WITH
CAJUN CHIPS, LEMON MAYO

CRAB CAKES 19
FRENCH PICKLE TARTAR SAUCE

LOBSTER RAVIOLIS 26
BASIL, TOMATO, CREAM

JUMBO SCALLOPS 36
“ST JACQUES” RISOTTO

PETITES ASSIETTES

ARTICHOKE GRILLE, GARLIC AIOLI.....19
AHI TUNA TARTARE, CRISPY CHIPS.....21
DUCK TACOS, CHIPOTLE AIOLI, HOUSE SLAW.....18
ESCARGOTS, GARLIC AND PARSLEY BUTTER.....19
STEAK TARTARE, MESCLUN & BAGUETTE.....19
CHARCUTERIE & FROMAGES (3 OF EACH).....29
PLATEAU DE FROMAGES (3 CHEESES).....18
MERGUEZ MEATBALLS, HUMMUS, HARISSA.....17
TRUFFLE PIZZA, MUSHROOM, PROSCIUTTO.....23
PEPPERONI PIZZA, SPICY HONEY.....19

SALADES & SOUPE

SOUPE A L'OIGNON, GRUYERE GRATINÉ.....17
SALADE NICOISE, TUNA & BLACK OLIVES.....23
CRAB MANGO SALAD, LIME & GINGER.....24
CAESAR SALAD, AGED PARMESAN, CROUTONS.....18
SALADE D'ENDIVES, AU ROQUEFORT.....20
BEET & GOAT SALADE, PISTACHIOS.....24

SIDES

POMMES FRITES.....10 **TRUFFLE FRITES**.....12
GARLIC MASHED POTATO.....13
RATATOUILLE PROVENCALE.....12
CHARRED BRUSSEL SPROUTS.....13
GARLIC HARICOTS VERT.....12

STEAKS FRITES

SAUCE AU CHOIX :
GARLIC BUTTER, PEPPERCORN, BEARNAISE

PRIME HANGER.....4OZ. 25. 8OZ. 37.
PRIME FILET MIGNON.....4OZ. 30. 8OZ. 48.
PRIME RIB EYE.....5OZ. 28. 10OZ. 44.

GRANDES ASSIETTES

BOEUF BOURGUIGNON, POMMES PURÉE.....29
PARIS BURGER, GRUYERE CHEESE.....23
CHICKEN TAGINE, COUSCOUS AND SPICES.....27
BOUILLABAISSSE, SAFFRON FISH STEW.....29
DUCK CONFIT, LARDONS, SPROUTS.....26
SEARED SAUMON, RATATOUILLE.....30
CHICKEN PAILLARD, ARUGULA & PARMESAN...25
GRILLED BRANZINO, BLACK TAPENADE.....29
SHORT RIBS PAPPARDELLE, BORDELAISE.....29
SPICY PENNE RIGATE, ITALIAN SAUSAGE.....25
SEAFOOD PAELLA, MUSSEL, CLAM, SQUID,
SHRIMP, SPANISH CHORIZO, SAFFRON RICE.....29

MOULES FRITES

MARINIERE, PARSLEY, CHABLIS...26
LOBSTER, BISQUE, BRANDY.....28
TRUFFLE, MUSHROOM, CREAM....27

LES GLACES

DAME BLANCHE 14
VANILLA ICE CREAM, WARM
CHOCOLATE SAUCE, CHANTILLY
CARAMEL LIEGEOIS 14
SALTED CARAMEL ICE CREAM,
CARAMEL SAUCE, CHANTILLY

- DESSERTS -

CREME BRULÉE VANILLE.....13
NOLA BEIGNETS, 2 DIPPINGS.....13
PROFITEROLLES, AU CHOCOLAT..13
CREPE NUTELLA, BANANAS.....13
APPLE TARTE TATIN, A LA MODE..14
SOUFFLÉ AU CHOCOLAT (20 MN)..14
COBBLER, BERRIES DU JOUR.....13

*Consuming Raw or Undercooked Meat,
Poultry, Seafood, Shellfish, Eggs or
Unpasteurized Milk May increase your
risk of Food Born Illness*

MEET IN PARIS

BAR - BISTRO - LIVE MUSIC

VINS ROUGES

	gl.	crfe.	Btl.
House Red, Kosmos Red Blend, France.....	13.	34.	53.
Domaine de L'Aigle, Pinot Noir, France.....	15.	36.	57.
Red Sangria, Lolea, Spain.....	17.	41.	65.
Cahors Heritage, Malbec, France.....	18.	44.	69.
B&G, Côtes du Rhône "Les Galets", France.....	19.	46.	73.
Mouton Cadet, Cab Blend, Baron Rotschild, France.....	18.	44.	69.
Chateau Magnol, Bordeaux, France.....	20.	49.	77.
Mont Redon, Chateauneuf-du-Pape, France.....	99.		
Chateau de Pez, St Estephe, France.....	111.		
Stag's Leap Wine Cellars, Artemis, Cab Sauvignon, California.....	113.		
Chateau Deyrem-Valentin, Margaux, France.....	118.		
Chateau De Marsannay, Gevrey Chambertin, France.....	122.		

VINS BLANCS / CHAMPAGNES

	gl.	crfe.	Btl.
Charles Lafitte Brut, France.....	16.	39.	61.
Pommery Brut Royal, Champagne, France.....	98.		
Cave de Lugny, House Chardonnay, Macon, France.....	13.	34.	53.
Chalk Hill Chardonnay, Russian River, CA.....	15.	39.	59.
G. Bertrand, Sav Blanc, "Cotes Des Roses", France.....	16.	39.	61.
Ruffino Aqua Di Venus, Pinot Grigio, Italy.....	16.	39.	61.
White Sangria, Lolea, Spain.....	17.	41.	65.
Change, Sauvignon Blanc, France.....	17.	41.	65.
Vocoret, Chablis, Burgundy, France.....	21.	51.	81.
Chateau de Sancerre, France.....	21.	51.	81.
Domaine de L'Aigle, Chardonnay, France.....	65.		
Mont Redon, Chateauneuf du Pape White, France.....	99.		
Chassagne Montrachet, Louis Latour, Burgundy, France.....	121.		

VINS ROSÉS & ORANGE

	gl.	crfe.	Btl.
Hampton Water, House Rose, France.....	13.	39.	53.
Chateau Miraval, Cotes de Provence, France.....	17.	43.	65.
Hampton Water, Sparkling Rose, France.....	16.	39.	61.
Orange Gold, Organic, France.....	15.	36.	57.

LIQUEURS

Grey Goose Vodka.....	17.
ketel One Vodka.....	16.
Bombay Sapphire Gin.....	16.
Tanqueray London Gin.....	16.
Casamigos Tequila.....Blanco 19. Reposado 20. Anejo 21.	
Casamigos Mezcal.....	26.
Patron Tequila.....Blanco 19. Reposado 20. Anejo 21.	
818 Tequila.....Blanco 17. Reposado 19.	
El Silencio Mezcal.....	18.
Makers Mark Bourbon.....	17.
Jameson Whiskey.....	22.
Knob Creek Rye Whiskey.....	17.
Bacardi Superior Rum.....	16.
Captain Morgan Rum.....	16.
Johnnie Walker Black Label Scotch.....	17.
Glenlivet 12 years Scotch.....	19.
Dewar's White Label Scotch.....	20.

APERITIFS / PORTS / DIGESTIFS

Kir Chardonnay.....	17.
Kir Royal.....	18.
Mimosa.....	18.
Bellini.....	18.
Bloody Mary.....	17.
Vermouth Martini & Rossi Red or White.....	14.
Lillet.....	16.
Saint Germain.....	16.
Tawny or White Port Sandeman.....	17.
Hennessy VS Cognac.....	17.
Courvoisier VS Cognac.....	20.
D'Usse VSOP Cognac.....	20.
Bailey's.....	15.
Grand Marnier.....	17.

CORKAGE FEE \$30 / BOTTLE 750 ML - MAGNUM \$60 /
HOLIDAY CORKAGE \$50 / MAGNUM \$100

This Restaurant is Cashless -

We accept all Major Credit / Debit Cards and Apple Pay

COCKTAILS MAISON-

Cucumber Martini 18

*Vodka, Fresh Basil, Cucumber,
Lemonade, Lime Juice*

French Seventy Five 18

Gin, Prosecco, Lemon juice

L'Expresso Martini 18

Vodka, Bailey's, Espresso

Le Lychee Martini 18

Vodka, Lemon Juice, Lychee Syrup

Cucumber Spritz 17

*Fresh Cucumber, Lime Juice,
Saint Germain, Prosecco*

Aperol Spritz 17

*Aperol Aperitivo, Club Soda,
Sparkling Brut*

Paloma Rose Spritz 17

*Tequila, Grapefruit,
Elderflower*

L'Orange Spritz 17

Amaro, Orange, Passion Fruit

BIERES ON DRAFT

ANGEL CITY IPA.....13

BIG NOISE LAGER.....13

805 BLONDE ALE.....13

BIERES BOTTLES

STELLA ARTOIS.....13

SAM SMITH LAGER.....14

ROCHEFORT TRAPPIST.....15

HAPPY HOUR MENU
3PM TO 6:30PM DAILY
NOT VALID ON HOLIDAYS

HAPPY HOUR FOOD

DUCK TACO	5.50
HOUSEMADE CRISPY CHIPS	5.50
CHARCUTERIE	12
CRAB CAKES	12
GRILLED ARTICHOKE	12
STEAK TARTARE	12
CALAMARS FRITS	12
MUSSELS MARINIÈRE	12
FRENCH FRIES	5.50
BISTRO BURGER (MEDIUM ONLY)	14
FRENCH ONION SOUP	12
GARLIC MEATBALLS	12

HAPPY HOUR WINE

HOUSE RED BLEND	9.50
HOUSE WHITE CHARDONNAY	9.50
HOUSE ROSE	9.50
LOLEA SANGRIA RED OR WHITE	10.50
SPARKLING BRUT	10.50

DAILY SPECIALS

NOT VALID ON HOLIDAYS

LUNCH

FROM 11:30AM TO 3PM

MONDAY

HAPPY HOUR ALL DAY

TUESDAY

OYSTERS \$1.50/EACH
LIMITED AVAILABILITY

WEDNESDAY

AYCE MUSSELS
12 DIFFERENT SAUCES
\$31/PERSON

THURSDAY

NO CORKAGE
(1 BOTTLE MAX)

FRIDAY, SATURDAY, SUNDAY NO CORKAGE (1 BOTTLE MAX)
BOTTOMLESS MIMOSA
\$24 / PERSON
(HOUSE RULES APPLY)

DINNER

FROM 5PM TO 8:30PM

MONDAY

HAPPY HOUR ALL NIGHT

TUESDAY

MUSIC QUIZZ NIGHT / WIN \$100
OYSTERS \$1.50/EACH
LIMITED AVAILABILITY

WEDNESDAY

AYCE MUSSELS
12 DIFFERENT SAUCES
\$31/PERSON

THURSDAY AND FRIDAY

PRIME PRIX FIXE
3 COURSES PRIX FIXE \$46
NO CORKAGE (1 BOTTLE MAX)

SUNDAY

HALF OFF ON SELECTED
WINE BOTTLES
(1 BOTTLE MAX PER TABLE)

HH SPRITZ

Aperol 10.50

Sparkling Brut, Aperol

Limoncello 10.50

*Limoncello, Sparkling Brut,
Club Soda*

Paloma Rose 10.50

*Tequila, Grapefruit,
Elderflower*

Belle Berry 10.50

Vodka, Berries, Hibiscus

L'Orange 10.50

Amaro, Orange, Passion Fruit

HH LIBATIONS

WELL SPIRITS	8.50
MOSCOW MULE	10
COSMOPOLITAN	10
MANHATTAN	10
MOJITO	10
FRENCH 75	10
BLOODY MARY	10
MARGARITA	10
PALOMA	10
MIMOSA	10
BELLINI	10
KIR ROYAL	10

HH BEERS CRAFT ON DRAFT

HOP VALLEY IPA	6.50
BIG NOISE LAGER	6.50
805 BLONDE ALE	6.50

HH BOTTLES

SAM SMITH LAGER	8
STELLA ARTOIS	8
ROCHEFORT TRAPPIST	9

LATE HAPPY HOUR

8:30PM TO CLOSE
(EXCEPT HOLIDAYS)

LATE HH FOOD

BISTRO BURGER (MEDIUM ONLY)	14
DUCK TACO	5.5
FRENCH ONION SOUP	12
MUSSELS MARINIERE	12
CALAMARS FRITS	12
FRENCH FRIES	5.5
GARLIC MEATBALLS	12
HOUSEMADE CRISPY CHIPS	5.5
CHARCUTERIE	12
CRAB CAKES	12
GRILLED ARTICHOKE	12
STEAK TARTARE	12

LATE HH WINES & BEERS

HOUSE RED BLEND	9.50
HOUSE WHITE CHARDONNAY	9.50
HOUSE ROSE	9.50
LOLEA SANGRIA RED OR WHITE	10.50
ALL SPRITZ	10.50
SPARKLING BRUT	10.50
ALL DRAFTS	6.50
ALL BEER BOTTLE	8

LATE HH LIBATIONS

WELL SPIRITS	8.50
MOSCOW MULE	10
COSMOPOLITAN	10
MANHATTAN	10
MOJITO	10
FRENCH 75	10
BLOODY MARY	10
MARGARITA	10
PALOMA	10
MIMOSA	10
BELLINI	10
KIR ROYAL	10

OPEN BAR

STARTS AT 8PM
90 MINUTES MAX
EVERY NIGHT
EXCEPT HOLIDAYS

OPTION 1

DRAFT BEERS,
HOUSE WINES,
HOUSE SPARKLING,
SANGRIA & SPRITZ
\$32/PERSON

OPTION 2

ALL WELL
LIQUOR COCKTAILS
DRAFT BEERS,
HOUSE WINES,
HOUSE SPARKLING,
SANGRIA & SPRITZ

\$37/PERSON
(EXCLUDES SIGNATURE COCKTAILS)

WE RESERVE THE RIGHT TO END
THE OPEN BAR AT ANY TIME.
ENTIRE PARTY MUST PARTICIPATE,
ONE DESIGNATED DRIVER ALLOWED.
TIME STARTS WHEN FIRST ROUND
OF DRINKS IS SERVED.
GUESTS SHARING DRINKS
WILL BE CHARGED.
PLEASE DRINK RESPONSIBLY