



BOTTOMLESS
MIMOSA
\$24/PERSON
2 HOURS MAX
LAST CALL 3PM
EXCEPT HOLIDAYS
AND MAJOR
EVENTS

MEET IN PARIS

BAR - BISTRO - LIVE JAZZ
LUNCH MENU

- French Baguette 5
- Beurre d'Isigny
- Croissant 4.50
- Chocolate Croissant 5
- Bakery Basket 14

Le Breakfast

Every day until 3pm

- Les Oeufs 16
- Eggs any style, Nueske Bacon or Sausage
- Paris Omelette 18
- Paris Mushrooms, Avocado, Goat Cheese, Fresh Spinach
- Omelette Lorraine 18
- French Ham and Gruyere Cheese
- Lobster Omelette 19
- Maine Lobster, Bisque Sauce
- Ham Benedict 18
- Jambon de Paris, Tarragon Hollandaise
- Smoked Salmon Benedict 19
- Tarragon Hollandaise
- Lobster Benedict 20
- Maine Lobster, Bisque Sauce
- Ham and Cheese Croissant 16
- French Ham, Gruyere Cheese
- Frenchilaquiles! 18
- Corn Tortilla, Fried Egg, Enchilada Sauce, Avocado, Feta Cheese
- Les Oeufs Rancheros 18
- Over Medium Eggs, Corn Tortilla, Tomatillo, Guacamole, Black Beans
- Bonjour Quesadilla 18
- Feta Cheese, Zucchini, Green Harissa, Avocado, Scrambled Eggs
- Crepe au Jambon 15
- French Ham and Gruyere Cheese
- Crepe Culver 16
- Egg Sunny Side Up, French Ham, Gruyere
- Crepe au Saumon 18
- Smoked Salmon, Dill Sour Cream, Capers

Les Gourmandises

- French Toast Vanille 17
- Hazelnut Nutella Cream, Fresh Strawberries
- La Belle Gauffre 15
- Belgian Waffle, Fresh Berries, Maple Syrup
- Add Fried Chicken \$+6
- Crepe au Nutella 13
- Hazelnut Cream, Bananas, Chantilly

Petits Plats

- Onion Soup Gratinee 16
- Caramelized Onion, Gruyere
- Escargots a l'Ail 18
- Burgundy Escargots, Persillade

Sandwiches & Salades

Combo Soup of the day
+ 1/2 salad or 1/2 sandwich \$18

- Croque Monsieur 16
- French Ham, Bechamel, Gruyere (add an Egg \$+2)
- Prime Steak Sandwich 20
- CreekStone Hanger, Caramelized Onion, Tomato Confit, Melted Gruyere
- Chicken & Pesto Panini 18
- Red Bell Pepper, Aioli, Ciabatta
- Paris Club 18
- Fresh Roasted Turkey on a Sourdough, Avocado, Bacon, Lettuce, Tomato, Aioli
- Salade Nicoise 19
- Yellowfin Tuna, Black Olives, Hard boiled eggs, Green Beans, Sherry Tomato, Fingerling Potatoes
- Bistro Caesar 16
- Baby Romaine Lettuce, Garlic Croutons, Aged Parmesan, Caesar Dressing
- Crab Mango Avocado Salade 20
- Frisee Lettuce, Ginger Lime Dressing
- Grilled Salmon Salade 19
- Quinoa, Feta Cheese, Olives, Cucumber, Red Onion, Ginger Dressing

Sides

- Shrimp 8
- Salmon 10
- Avocado 5
- Bacon 5
- Chicken 10
- Steak 15
- Smoked Salmon 10

Grands Plats

- Bistro Burger 19
- Wagyu Beef, Tomato Confit, Melted Onion, Roquefort Sauce, Bordelaise
- Quiche du Jour 16
- Little Gem, Shallot Vinaigrette
- Moules Mariniere 26
- Persillade, Chablis, Croutons

- Pasta Pistou 24
- Fresh Linguini, Basil Sauce, Mushroom Mélange, Herbs, Creme Fraiche, Pistachio

- Poulet Roti 28
- Mary's Half Roasted Chicken, Dijon Au Jus, Pommes Frites

- Truite Provençale 29
- Grilled Rainbow Trout, Capers Beurre Blanc, Black Tapenade, Market Vegetables

- Steak Frites 4oz. 27 8oz. 36
- Creekstone Hanger Steak, Maître d Butter, Fries

- Seared Atlantic Salmon 29
- Dill Beurre Blanc, Ratatouille Maison

MEET IN PARIS

BAR - BISTRO - LIVE JAZZ

Dine in Paris

Prix fixe menu Every day Until 3:45pm
Except Holidays, Weekends
and Major Events

2 Courses for \$25/person
3 Courses for \$30/person
add a drink glass of wine, Water
or Draft Beer for \$6 more

Choose one Starter

Onion Soup Gratinee
or
Soupe du Jour
or
Salade Caesar
or
Burgundy Escargots
or
Assiette de Charcuteries

Choose one Main course

Petite Moules Mariniere
or
Ham or Avocado Benedict
or
Linguini Pasta Pistou
or
Chicken Paillard Sandwich
or
Plat du Jour
or
Petite Salade Nicoise

Choose one Dessert

Profiteroles au Chocolat
or
Vanilla Creme Brulée
or
Apple Tarte Tatin
or
Dessert du Jour

Choose a drink one Glass of wine or Beer or Water

Red
Kosmos, Bordeaux Blend, France

White
Cave de Lugny, Chardonnay, France

Rose
Hampton, Cote de Provence, France

Beer
Peroni Lager

Water
Evian still or Sparkling

*Consuming Raw or Undercooked Meat, Poultry,
Seafood, Shellfish, Eggs or Unpasteurized Milk may
increase your risk of food born illness*

HAPPY HOUR

3PM TO 6PM - EXCEPT HOLIDAYS
AND MAJOR EVENTS

FOOD \$6 TO \$12

FRENCH ONION RINGS 11
OR
BISTRO BURGER (MEDIUM ONLY) 12
OR
CRISPY DUCK TACOS 6 EACH
OR
FRENCH FRIES 6
OR
CALAMARS FRITS 11
OR
GRILLED ARTICHOKE 11
OR
CRAB CAKES & REMOULADE 12

WINES \$9

RED
KOSMOS, BORDEAUX BLEND, FRANCE

WHITE
CAVE DE LUGNY, CHARDONNAY, FRANCE

ROSE
HAMPTON, COTE DE PROVENCE, FRANCE

SPARKLING
CHARLES LAFITTE BRUT, FRANCE

DRAFT BEER \$7

PERONI, LAGER
ANGEL CITY, IPA
805, BLONDE

COCKTAILS \$9 TO \$11

ALL WELL SPIRITS 9
APEROL / LIMONCELLO SPRITZ 11
RED OR WHITE SANGRIA 11
MOSCOW MULE 11
COSMOPOLITAN 11
MANHATTAN 11
MOJITO 11
FRENCH 75 11
MARGARITA 11
BLOODY MARY 11
PALOMA 11
MIMOSA / BELLINI / KIR ROYAL 11



MEET IN PARIS

BAR - BISTRO - LIVE JAZZ

CORKAGE FEE
\$20/BOTTLE
NO CORKAGE ON THURSDAYS
(1 BOTTLE MAX PER TABLE)

French Baguette 5
Beurre d'Isigny

Warm Marinated Olives 7
Braised fennel, Orange Peel, Herbs de Provence

Petits Plats

6 Oysters 23
Miyagi, WA, Mignonette, Cocktail Sauce

Buttermilk French Onion Rings 16
Remoulade, Bordelaise Dip

Duck Mousse 19
Shallot Jam, Cornichon, Country Bread

Filet Mignon Tartare 20
Cornichons, Aioli, Capers, Quail Egg

Yellowtail Crudo 21
Ponzu, Red Onion, Jalapeno, Sesame Oil

Burgundy Escargot 18
Persillade, Country Bread

Ahi Tuna Tartare 19
Avocado Puree, Spicy Cajun Chips

Cheese and Charcuterie 28
Daily Selection of Meats and Cheeses, Honeycomb,
Fruits and Nuts, Fig Jam, Country Bread

Soupes

Onion Soup Gratinee 16
Caramelized Onion, Gruyere

Bisque de Homard 17
Lobster Bisque, Crème Fraiche

Soupe du Jour 14
Seasonal Farmers Market Vegetables

Salades

Belgian Endive 17
Roquefort Blue Cheese, Orange, Candied Walnuts,
Beet Puree, Walnut Vinaigrette

Bistro Caesar 16
Garlic Croutons, Aged Parmesan

Lyonnaise 18
Frisee, Nueske's Lardon, Poached Egg,
Bacon Vinaigrette, Crouton

Sides

Charred Brussels 15
Shaved Parmesan

Haricot Vert 12
Sauce Almondine

French Fries 12
Add Truffle +\$2

Garlic Mashed Potato 12

Ratatouille 13

MOULES FRITES

Fresh PEI Mussels, Pommes Frites

MARINIERE 26
PERSILLADE, CHABLIS, CROUTON

LOBSTER BISQUE 28
LOBSTER BROTH, BRANDY,
TOMATO CONFIT, CREAM

PROVENCALE 27
TOMATO, CHABLIS, SHALLOT,
GARLIC, FRESH HERBS, PERNOD

TRUFFLE & MUSHROOM 26
PARIS MUSHROOM, TRUFFLE CREAM

Grands Plats

Boeuf Bourguignon 29
Glazed Carrots, Champignons, Bordelaise,
Pommes Puree

Bistro Burger 22
Wagyu Beef, Tomato Confit, Melted Onion,
Roquefort Sauce, Bordelaise

Pasta Pistou 25
Fresh Linguini, Basil Sauce, Mushroom Mélange,
Herbs, Creme Fraiche, Pistachio

Wild Mushroom Rigatoni 24
Shaved Truffle, Aged Parmesan

Poulet Roti 28
Mary's Half Roasted Chicken,
Dijon Au Jus, Pommes Frites

Omelette au Boursin 20
Garlic and Fine Herbs Creamy Cheese,
Little Gem lettuce

Duck Confit 29
Maple Leaf Farms duck leg, Lardons Bacon,
Frisee Lettuce, Duck Fat Potatoes

Truite Provençale 29
Grilled Rainbow Trout, Capers Beurre Blanc,
Black Tapenade, Market Vegetables

Steak Frites 36
Creekstone Hanger Steak, Maître d Butter, Fries

Filet au Poivre 48
Peppercorn Sauce, Nutmeg Pomme Puree,
Haricots Vert

Seared Atlantic Salmon 30
Dill Beurre Blanc, Ratatouille Maison

Bouillabaisse 29
Hearty Fish Base, Daily Local Fish Fillets,
Mixed Shellfish, Rouille Crouton

MEET IN PARIS

BAR - BISTRO - LIVE JAZZ

VINS ROUGES

	gl.	crfe.	Btl.
House Red, Kosmos Red Blend, France.....	12.	32.	46.
Domaine de L'Aigle, Pinot Noir, France.....	14.	33.	49.
Red Sangria, Lolea, Spain.....	18.	42.	66.
Cahors Heritage, Malbec, France.....	19.	46.	72.
B&G, Côtes du Rhône "Les Galets", France.....	19.	46.	73.
Mouton Cadet, Cab Blend, Baron Rotschild, France.....	19.	46.	72.
Chateau Magnol, Bordeaux, France.....	20.	49.	77.
Mont Redon, Chateauneuf-du-Pape, France.....	99.		
Chateau de Pez, St Estephe, France.....	112.		
Stag's Leap Wine Cellars, Artemis, Cab Sauvignon, California.....	114.		
Chateau Deyrem-Valentin, Margaux, France.....	119.		

VINS BLANCS / CHAMPAGNES

	gl.	crfe.	Btl.
Charles Lafitte Brut, France.....	17.	40.	62.
Pommery Brut Royal, Champagne, France.....	99.		
Cave de Lugny, House Chardonnay, Macon, France.....	12.	32.	46.
Chalk Hill Chardonnay, Russian River, CA.....	14.	33.	49.
G. Bertrand, Sav Blanc, "Cotes Des Roses", France.....	17.	40.	62.
Ruffino Aqua Di Venus, Pinot Grigio, Italy.....	17.	40.	62.
White Sangria, Lolea, Spain.....	18.	42.	66.
Twenty Acres Sauvignon Blanc, California.....	18.	42.	66.
Vocoret, Chablis, Burgundy, France.....	22.	52.	82.
Chateau de Sancerre, France.....	22.	52.	82.
Domaine de L'Aigle, Chardonnay, France.....	76.		
Mont Redon, Chateauneuf du Pape White, France.....	99.		

VINS ROSÉS & ORANGE

	gl.	crfe.	Btl.
Hampton Water, House Rose, France.....	12.	32.	46.
Chateau Miraval, Cotes de Provence, France.....	19.	44.	66.
Hampton Water, Sparkling Rose, France.....	18.	40.	62.
Orange Gold, Organic, France.....	17.	37.	58.

LIQUEURS

Grey Goose Vodka.....	18.
ketel One Vodka.....	17.
Bombay Sapphire Gin.....	17.
Tanqueray London Gin.....	17.
Casamigos Tequila.....	Blanco 20. Reposado 22. Anejo 24.
Casamigos Mezcal.....	26.
Patron Tequila.....	Blanco 20. Reposado 22. Anejo 24.
818 Tequila.....	Blanco 18. Reposado 20.
El Silencio Mezcal.....	19.
Makers Mark Bourbon.....	18.
Jameson Whiskey.....	23.
Knob Creek Rye Whiskey.....	18.
Bacardi Superior Rum.....	17.
Captain Morgan Rum.....	17.
Johnnie Walker Black Label Scotch.....	18.
Glenlivet 12 years Scotch.....	20.
Dewar's White Label Scotch.....	21.

COCKTAILS MAISON-

Cucumber Martini 16

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

French Seventy Five 16

Gin, Prosecco, Lemon juice

L'Espresso Martini 18

Vodka, Bailey's, Espresso

Le Lychee Martini 18

Vodka, Lemon Juice, Lychee Syrup

Cucumber Spritz 16

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

Aperol Spritz 16

*Aperol Aperitivo, Club Soda,
Sparkling Brut*

BIERES ON DRAFT

ANGEL CITY IPA.....10

PERONI LAGER.....10

805 BLONDE ALE.....10

BIERES BOTTLES

PERONI.....10

SAM SMITH LAGER.....11

SIERRA NEVADA.....10

ROCHEFORT TRAPPIST.....12

APERITIFS / PORTS / DIGESTIFS

Kir Chardonnay.....	18.
Kir Royal.....	19.
Mimosa.....	19.
Bellini.....	19.
Bloody Mary.....	18.
Vermouth Martini & Rossi Red or White.....	15.
Lillet.....	17.
Saint Germain.....	17.
Tawny or White Port Sandeman.....	18.
Hennessy VS Cognac.....	18.
Courvoisier VS Cognac.....	21.
D'Usse VSOP Cognac.....	21.
Bailey's.....	16.
Grand Marnier.....	18.

CORKAGE FEE \$20 / BOTTLE 750 ML - MAGNUM \$30 /
Thursday No Corkage does not apply on Holidays
This Restaurant is Cashless
We accept all Major Credit / Debit Cards and Apple Pay

*Consuming Raw or Undercooked Meat, Poultry,
Seafood, Shellfish, Eggs or Unpasteurized Milk may
increase your risk of food born illness*



TINY TINI 14

A PETITE KETEL ONE MARTINI,
UP, DIRTY & BRUISED

MEET IN PARIS

BAR - BISTRO - LIVE JAZZ

Dine in Paris

4pm to 6:30pm -
Except Holidays and Major Events

3 Courses for \$48/person
add a glass of House wine \$9

Choose one Starter

Onion Soup Gratinee

or

Soupe du Jour

or

Salade Caesar

or

Duck Mousse

or

Burgundy Escargots

or

Assiette de Charcuteries

Choose one Main course

Moules Mariniere

or

Boeuf Bourguignon

or

Linguini Pasta Pistou

or

Chicken Dijonnaise

or

Plat du Jour

or

Duck Confit

or

Trout Provencale

Choose one Dessert

Profiteroles au Chocolat

or

Vanilla Creme Brulée

or

Apple Tarte Tatin

or

Artisan Cheese Board

Choose one Glass of wine

Red

Kosmos, Bordeaux Blend, France

White

Cave de Lugny, Chardonnay, France

Rose

Hampton, Cote de Provence, France

*Consuming Raw or Undercooked Meat, Poultry,
Seafood, Shellfish, Eggs or Unpasteurized Milk may
increase your risk of food born illness*

Happy Hour

3pm to 6pm - Except Holidays

Food

French Onion Rings 11

or

Bistro Burger (Medium only) 12

or

Crispy Duck Tacos 6 each

or

French Fries 6

or

Calamars Frits 11

or

Grilled Artichoke 11

or

Crab Cakes & Remoulade 12

Wines \$9

Red

Kosmos, Bordeaux Blend, France

White

Cave de Lugny, Chardonnay, France

Rose

Hampton, Cote de Provence, France

Sparkling

Charles Lafitte Brut, France

Draft Beer \$7

Peroni, Lager

Angel City, IPA

805, Blonde

Cocktails

All Well Spirits 9

Aperol / Limoncello Spritz 11

Red or White Sangria 11

Moscow Mule 11

Cosmopolitan 11

Manhattan 11

Mojito 11

French 75 11

Margarita 11

Bloody Mary 11

Paloma 11

Mimosa / Bellini / Kir Royal 11

MEET IN PARIS

BAR - BISTRO - LIVE JAZZ

Dinner Specials

Not Valid on Holidays
and Major Events

Monday

Happy Hour All Night

Tuesday

Oysters \$2.50 each
Last Call 7pm

Wednesday

All You Can Eat Mussels \$30/Person
Last Call 8pm

Thursday

No Corkage
1 Bottle 750 Ml. Per Table
Live Jazz from 6:30pm until 9:30pm

Sunday

Half Off on Selected Wine Bottles
One Bottle Max. Per Table

Dine in Paris

Every Day

3 Course Prix Fixe for \$48/person
Add a Glass of House Wine for \$9

All You Can Eat Mussels

\$30/Person from 5pm

Last Call 8pm

2 Hours Max. Per Table

Not Valid on Holidays
and Major Events

Mariniere

Garlic, Parsley, Shallot, Chablis

Provençale

Tomato, Chablis, Shallot, Garlic,
Fresh Herbs, Pernod

Meet in Paris

Crab, Bacon, Celery, Safron,
Garlic, Chablis

Pad Thai

Peanut Sauce, Thai Noodles,
Garlic, Chives

Dijonnaise

Dijon and Whole Grain Mustard
Creme Fraiche

Truffle & Mushroom

Paris Mushroom, Truffle Cream,
Garlic, White Wine

Bisque

Lobster Broth, Brandy,
Tomato Confit, Cream

Chipotle

Spanish Chorizo, Chipotle Cream,
White Wine

Curry

Curry, Cumin, Lemongrass,
Coconut Milk, Chablis

Roquefort

Creamy Blue Cheese, Chives,
Garlic, Shallots

Alaska

Bay Scallops, Shrimps, Smoked Salmon,
Lime Juice, Chives, Chili Flakes

Gratinee

Open Faced Mussels, Melted Gruyere,
Maître D Butter

No Sharing Please

Each Order Can Take up to 25 Minutes

Orders are Taken When

Each Bowl Is Finished