



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
+ ½ salad or ½ 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 27
Persillade, Chablis, Croutons

Pasta Pistou 25
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. 37
Creekstone Hanger Steak, Sauce de Paris, Fries

Seared Atlantic Salmon 30
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
SILVER GATE, CABERNET SAUVIGNON, CALIFORNIA

WHITE
SILVER GATE, CHARDONNAY, CALIFORNIA

ROSE
DREAMING TREE, CALIFORNIA

SPARKLING
LUCAS CARTON, BLANC DE BLANC, FRANCE

DRAFT BEER \$7

STELLA ARTOIS, LAGER
SPACE DUST, IPA
KONA BIG WAVE, BLONDE

BOTTLE BEER \$7

MICHELOB ULTRA LAGER
HOEGAARDEN WHEAT
GOOSE ISLAND IPA

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)

Petits PLats

French Baguette 5
Beurre d'Isigny

Signature Duck Tacos 18
Crispy Duck, Chipotle Aioli,
House Slaw, Crepe Tortilla

Onion Soup Gratinee 16
Caramelized Onion, Gruyere

Dungeness Crab Cakes 19
Tartare Remoulade

Grilled Artichoke 18
Garlic Aioli, Mixed Greens

Crispy Calamaris 18
Marinara Sauce, Shaved Parmesan

Arancini 18
Deep Fried Saffron Rice Balls,
Mozzarella, Ragu, Marinara

Truffle Mushroom Pizzette 25
Prosciutto Di Parma, Blue Cheese,
Caramelized Onion, Truffle Oil

Pesto Mortadella Pizzette 24
Fresh Mozzarella, Pistachio, Olive Oil

Pepperoni Pizzette 23
Hot Honey, Fresh Mozzarella, Marinara

6 Oysters 24
Miyagi, WA, Mignonette, Cocktail Sauce

Buttermilk French Onion Rings 16
Remoulade, Bordelaise Dip

Filet Mignon Steak Tartare 23
Cornichons, Aioli, Capers, Quail Egg

Burgundy Escargot 18
Persillade, Country Bread

Ahi Tuna Tartare 23
Avocado Puree, Spicy Cajun Chips

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

Salades

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

Bistro Caesar 16
Garlic Croutons, Aged Parmesan

Beet & Goat Cheese 18
Honey Champagne Dressing, Caramelized Walnuts

Sides

Charred Brussels 15
Shaved Parmesan

French Fries 10
Add Truffle +\$2

Garlic Mashed Potatoes 12

Seasonal Ratatouille 13

MOULES FRITES

Fresh PEI Mussels, Pommes Frites

MARINIERE 27

PERSILLADE, CHABLIS, CROUTON

LOBSTER BISQUE 29

LOBSTER BROTH, BRANDY,
TOMATO CONFIT, CREAM

PROVENCALE 28

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

ALASKA 29

BAY SCALLOPS, SHRIMPS, SMOKED SALMON,
LIME JUICE, CHIVES, CHILI FLAKES

Grands Plats

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

Bistro Burger 23
Wagyu Beef, Tomato Confit, Melted Onion,
Roquefort Sauce, Bordelaise

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

Braised Short Ribs Pappardelle 28
Slow Roasted Beef Bourguignon, Bordelaise Sauce

Truffle Mushroom Rigatoni 26
Roasted Chicken, Shaved Truffle, Aged Parmesan

Spicy Penne Rigate 26
Italian Sausage, Green Peas, Tomato Comfit,
Creamy Marinara Sauce

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

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

Steak Frites 37
Prime Flat Iron, Sauce de Paris, Fries

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

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

Seared Atlantic Salmon 30
Dill Beurre Blanc, Ratatouille Maison

MEET IN PARIS

BAR - BISTRO - LIVE JAZZ

VINS ROUGES

	gl.	crfe.	Btl.
House Red, Silver Gate, Cabernet Sauvignon, California.....	12.	36.	48.
Bistro, Cabernet Sauvignon, France.....	14.	42.	56.
An 940, Gerard Bertrand, Pinot Noir, France.....	15.	45.	60.
Red Sangria, Real, Spain.....	15.	45.	60.
Cahors Heritage, Malbec, France.....	19.	57.	76.
B&G, Côtes du Rhône "Les Galets", France.....	19.	57.	76.
Mouton Cadet, Cab Blend, Baron Rotschild, France.....	19.	57.	76.
Chateau Magnol, Bordeaux, France.....	20.	60.	80.
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.
Lucas Carton, Blanc de Blanc, France.....	17.	40.	62.
Pommery Brut Royal, Champagne, France.....	99.		
House White, Silver Gate, Chardonnay, California.....	12.	36.	48.
Cave de Lugny, Chardonnay Macon, France.....	14.	42.	56.
Chalk Hill, Chardonnay, Sonoma Couny, CA.....	14.	42.	56.
G. Bertrand, Sav Blanc, "Cotes Des Roses", France.....	17.	51.	68.
Ruffino Aqua Di Venus, Pinot Grigio, Italy.....	17.	51.	68.
White Sangria, Real, Spain.....	15.	45.	60.
Twenty Acres Sauvignon Blanc, California.....	18.	54.	72.
Vocoret, Chablis, Burgundy, France.....	22.	52.	82.
Les Terres Blanches, B&G, Sancerre, France.....	22.	66.	88.
Mont Redon, Chateauneuf du Pape White, France.....	89.		

VINS ROSÉS & ORANGE

	gl.	crfe.	Btl.
House Rose, Dreaming Tree, California.....	12.	36.	48.
Hampton Water, Cotes de Provence, France.....	14.	42.	56.
Chateau Miraval, Cotes de Provence, France.....	19.	57.	76.
Hampton Water, Sparkling Rose, France.....	18.	54.	72.
Orange Gold, Organic, France.....	17.	51.	68.

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.
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 Crisp Martini 18

Gin, St Germain, Lemon Juice,
Sauvignon Blanc

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

ELYSIAN SPACE DUST IPA..10

STELLA ARTOIS LAGER.....10

KONA BIG WAVE BLONDE..10

BIERES BOTTLES

MICHELOB ULTRA LAGER..10

HOEGAARDEN WHEAT.....11

GOOSE ISLAND IPA.....11

STELLA ARTOIS 0%.....11

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

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

Silver Gate, Cabernet Sauvignon, CA

White

Silver Gate, Chardonnay, CA

Rose

Dreaming Tree, CA

*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 7 each

or

French Fries 6

or

Calamars Frits 11

or

Grilled Artichoke 11

or

Crab Cakes & Remoulade 12

Wines \$9

Red

Silver Gate, Cabernet Sauvignon, California

White

Silver Gate, Chardonnay, California

Rose

Dreaming Tree, California

Sparkling

Lucas Carton, Blanc de Blanc, France

Draft Beer \$7

Stella Artois, Lager

Space Dust, IPA

Kona Big Wave, Blonde

Bottle Beer \$7

Michelob Ultra Lager

Hoegaarden Wheat

Goose Island IPA

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*