

MEET IN PARIS

CAFE & BISTRO

BOTTOMLESS MIMOSA & BLOODY MARY
DAILY UNTIL 3PM \$26/PERSON (NO HOLIDAYS)

BREAKFAST
SERVED UNTIL 3PM
DAILY

1/2 FRENCH BAGUETTE & BUTTER 7.
CROISSANT 6.50
CHOCOLATE CROISSANT 6.50
BAKERY BASKET - 2 VIENNOISERIES AU CHOIX,
HALF FRENCH BAGUETTE, BUTTER & JAM 18.

CALI MEX BREAKFAST

FRENCH MEX CHILAQUILES - CORN TORTILLA, EGG,
ENCHILADA SAUCE, AVOCADO, FETA CHEESE 19.
HUEVOS RANCHEROS - OVER-MEDIUM EGGS, CORN TORTILLA,
TOMATILLO SAUCE, GUACAMOLE, BLACK BEANS 19.
BREAKFAST QUESADILLA - FETA CHEESE, ZUCHINI,
GREEN HARISSA, AVOCADO, SCRAMBLED EGG 20.
CALI BURRITO - SCRAMBLED EGGS, ENCHILADA SAUCE,
MELTED CHEDDAR, WHITE BEANS, BACON 20.

BREAKFAST SPECIALTIES

EGGS ANY STYLE - BACON OR SAUSAGE,
BREAKFAST POTATOES, FRESH FRUITS 19.
PARIS OMELETTE - MUSHROOMS, GOAT CHEESE, SPINACH 21.
OMELETTE LORRAINE - HAM & GRUYERE CHEESE 20.
LOBSTER OMELETTE - BISQUE SAUCE 26.
EGGS BENEDICT - HAM/SMOKED SALMON/CRAB/LOBSTER 22.
CROISSANT SANDWICH - HAM EGG & CHEDDAR CHEESE 20.
BREAKFAST WRAP - SPICY SAUSAGE & FRIED EGG 20.
EVERYTHING BAGEL - TURKEY, TOMATO, AVOCADO,
RED ONION, SCRAMBLED EGGS, CREAM CHEESE 21.
FRIED CHICKEN & WAFFLE - JALAPENO MAPLE SYRUP 23.
BREAKFAST BOWL - QUINOA & POACHED EGG, SPROUTS,
ASPARAGUS, CHERRY TOMATO 19.

BREAKFAST CREPES

HAM, GRUYERE CHEESE 19.
EGG SUNNY SIDE UP, HAM, GRUYERE 20.
MUSHROOM, GRUYERE, SCRAMBLED EGGS 20.
SMOKED SALMON, DILL SOUR CREAM, CAPERS 23.

SWEET BREAKFAST

FRESH FRUIT BOWL 12.50
BELGIAN WAFFLE - FRESH BERRIES AND SYRUP 19.
VANILLA FRENCH TOAST - NUTELLA & STRAWBERRY 20.
BLUEBERRY PANCAKES - RICOTTA & BERRY COULIS 19.

CRAFTED COCKTAILS

CUCUMBER MARTINI 18
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 18
GIN, PROSECCO, LEMON JUICE
MANGO MARGARITA 18
TEQUILA BLANCO, LIME JUICE,
AGAVE, MANGO PUREE, CHILI SALT
WATERMELON MOJITO 18
WHITE RUM, MINT, LIME JUICE,
SIMPLE SYRUP,
WATERMELON RED BULL
MOVIE STAR 18
VODKA, PASSION FRUIT PUREE,
LIME JUICE, VANILLA SYRUP

SPRITZ

APEROL 18
APEROL, CLUB SODA,
SPARKLING
PALOMA ROSE 18
VODKA, GRAPEFRUIT,
SPARKLING
PECHE 18
VODKA, PEACH, SPARKLING
CUCUMBER 18
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 16. MAIN 22.**

***COBB** - LETTUCE, TOMATOES, AVOCADO, BLUE CHEESE, BACON, CHICKEN, EGGS, VINAIGRETTE **APP 16 MAIN 22.**

***SALADE NICOISE** - TUNA, EGGS, OLIVES, GREEN BEANS, TOMATOES, POTATOES **APP 17. MAIN 25.**

***BISTRO CAESAR** - GARLIC CROUTONS, AGED PARMESAN, CAESAR DRESSING **APP 15. MAIN 20.**

CRAB MANGO AVOCADO SALAD - GINGER LIME DRESSING **28.**

***GRILLED SALMON SALAD** - QUINOA, FETA & OLIVES, CUCUMBER RED ONION, GINGER DRESSING **APP 19. MAIN 27.**

**COMBO 1/2 SANDWICH* OR 1/2 SALAD*
+ SOUPE DU JOUR 20.**

(*ON SELECTED ITEMS WITH A STAR ONLY)

SANDWICHES & TARTINES

SERVED WITH FRENCH FRIES OR SALAD

CROQUE MONSIEUR 20. ADD AND EGG +2.

***TURKEY CLUB** - AVOCADO & BACON **20.**

CULVER BURGER - 1000 ISLAND & CHEDDAR **24.**

SPICY FRIED CHICKEN SANDWICH -CHIPOTLE **22.**

***FRENCH HAM & SWISS BAGUETTE 19.**

***PRIME STEAK SANDWICH** - ONION CONFIT **25.**

CHICKEN & PESTO PANINI - BELL PEPPERS **19.**

SALMON & BRIE PANINI - GARLIC AIOLI **22.**

LUNCH

CARAMELIZED ONION SOUP - AGED GRUYERE **18.**

LOBSTER BISQUE SOUP - CRISPY CROUTONS **19.**

QUICHE DU JOUR MAISON - SALADE VERTE **21.**

HALF DOZEN ESCARGOTS - GARLIC BUTTER **20.**

MUSSELS - MARINIERE OR LOBSTER BISQUE **29.**

SEARED SALMON - REMI'S RATATOUILLE **37.**

GRILLED BRANZINO - OLIVE TAPENADE **37.**

SPICY PENNE RIGATE - ITALIAN SAUSAGE **27.**

HANGER STEAK FRITES -
GARLIC BUTTER **4OZ. 28. 8OZ. 39.**

LUNCH BOX

WEEK DAYS ONLY

**STARTER + MAIN COURSE
+ SIDE + DESSERT
ASK YOUR SERVER FOR DAILY
SELECTION 24.**

ADD ONS

SHRIMP 13. 1 GRILLED SALMON 13.

PROSCIUTTO 10. 1 AVOCADO 6.

BACON 5.50

GRILLED CHICKEN 12. 1 STEAK 25.

SMOKED SALMON 14.

FRENCH FRIES 9.50

KIDDOS

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

CHEESE PASTA 13.50

****CHICKEN TENDERS 13.50**

****PETIT BURGER - SWISS CHEESE 14.50**

MARGHERITA PIZZA 15.50

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 (25MN) 15.

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/PERSON

THIS IS A CASHLESS ESTABLISHMENT
WE ACCEPT ALL MAJOR CREDIT / DEBIT CARDS
AND APPLE PAY



MEET IN PARIS

BAR - BISTRO - LIVE JAZZ

CORKAGE FEE
\$15/BOTTLE

NO CORKAGE ON THURSDAYS
(1 BOTTLE MAX PER TABLE)

French Baguette 4.5
Beurre d'Isigny

Warm Marinated Olives 5
Braised fennel, Orange Peel, Herbs de Provence

Petits Plats

6 Oysters 19
Miyagi, WA, Mignonette, Cocktail Sauce

Buttermilk French Onion Rings 14
Remoulade, Bordelaise Dip

Duck Mousse 16
Shallot Jam, Cornichon, Country Bread

Filet Mignon Tartare 18
Cornichons, Aioli, Capers, Quail Egg

Yellowtail Crudo 18
Ponzu, Red Onion, Jalapeno, Sesame Oil

Burgundy Escargot 16
Persillade, Country Bread

Ahi Tuna Tartare 16
Avocado Puree, Spicy Cajun Chips

Cheese and Charcuterie 24
Daily Selection of Meats and Cheeses, Honeycomb,
Fruits and Nuts, Fig Jam, Country Bread

Soupes

Onion Soup Gratinee 14
Caramelized Onion, Gruyere

Bisque de Homard 15
Lobster Bisque, Crème Fraiche

Soupe du Jour 12
Seasonal Farmers Market Vegetables

Salades

Belgian Endive 14
Roquefort Blue Cheese, Orange, Candied Walnuts,
Beet Puree, Walnut Vinaigrette

Bistro Caesar 14
Garlic Croutons, Aged Parmesan

Lyonnaise 16
Frisee, Nueske's Lardon, Poached Egg,
Bacon Vinaigrette, Crouton

Sides 10

Charred Brussels
Shaved Parmesan

Haricot Vert
Sauce Almondine

French Fries
Add Truffle +\$2

Garlic Mashed Potato

Ratatouille

MOULES FRITES

Fresh PEI Mussels, Pommes Frites

MARINIERE 24

PERSILLADE, CHABLIS, CROUTON

LOBSTER BISQUE 26

LOBSTER BROTH, BRANDY,
TOMATO CONFIT, CREAM

PROVENCALE 25

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

GRATINEE 21

MAITRE D BUTTER, GRUYERE

Grands Plats

Boeuf Bourguignon 27
Glazed Carrots, Champignons, Bordelaise,
Pommes Puree

Bistro Burger 19
Wagyu Beef, Tomato Confit, Melted Onion,
Roquefort Sauce, Bordelaise

Pasta Pistou 22
Fresh Linguini, Basil Sauce, Mushroom Mélange,
Herbs, Creme Fraiche, Pistachio

Wild Mushroom Rigatoni 19
Shaved Truffle, Aged Parmesan

Poulet Roti 24
Mary's Half Roasted Chicken,
Dijon Au Jus, Pommes Frites

Omelette au Boursin 18
Garlic and Fine Herbs Creamy Cheese,
Little Gem lettuce

Duck Confit 26
Maple Leaf Farms duck leg, Lardons Bacon,
Frisee Lettuce, Duck Fat Potatoes

Truite Provençale 27
Grilled Rainbow Trout, Capers Beurre Blanc,
Black Tapenade, Market Vegetables

Steak Frites 32
Creekstone Hanger Steak, Maître d Butter, Fries

Filet au Poivre 44
Peppercorn Sauce, Nutmeg Pomme Puree,
Haricots Vert

Seared Atlantic Salmon 27
Dill Beurre Blanc, Ratatouille Maison

Bouillabaisse 28
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.....	11.	30.	44.
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.....	11.	30.	44.
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.....	11.	30.	44.
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.

CORKAGE FEE \$15 / 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*



COCKTAILS MAISON-

Cucumber Martini 15

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

French Seventy Five 16

Gin, Prosecco, Lemon juice

L'Expresso 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.....	9
PERONI LAGER.....	9
805 BLONDE ALE.....	9

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.

TINY TINI 14

**A PETITE KETEL ONE MARTINI,
 UP, DIRTY & BRUISED**

MEET IN PARIS

BAR - BISTRO - LIVE JAZZ

Dine in Paris

4pm to 6:45pm - Except Holidays

3 Courses for \$45/person
add a bottle of wine for two
\$57/person

Includes one Aperitif Maison

Kir Royal
or
Mocktail du Jour

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 Bottle of wine

Red
Kosmos, Bordeaux Blend, France

White
Cave de Lugny, Chardonnay, France

Rose
Hampton, Cote de Provence, France

Happy Hour

3pm to 6:30pm - Except Holidays

Food

French Onion Rings 10
or
Bistro Burger (Medium only) 10
or
Crispy Duck Tacos 5 each
or
French Fries 5
or
Calamars Frits 10
or
Grilled Artichoke 10
or
Crab Cakes & Remoulade 10

Wines \$8

Red
Kosmos, Bordeaux Blend, France

White
Cave de Lugny, Chardonnay, France

Rose
Hampton, Cote de Provence, France

Sparkling
Charles Lafitte Brut, France

Draft Beer \$6

Peroni, Lager

Angel City, IPA

805, Blonde

Cocktails

All Well Spirits 8

Aperol / Limoncello Spritz 10

Red or White Sangria 10

Moscow Mule 10

Cosmopolitan 10

Manhattan 10

Mojito 10

French 75 10

Margarita 10

Bloody Mary 10

Paloma 10

Mimosa / Bellini / Kir Royal 10

MEET IN PARIS

BAR - BISTRO - LIVE JAZZ

Dinner Specials

Not Valid on Holidays

Monday

Happy Hour All Night

Tuesday

Oysters \$2 each

Last Call 7pm

Wednesday

All You Can Eat Mussels \$29/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 \$45/person

Add a Bottle of House Wine

\$57/Person

All You Can Eat Mussels

\$29/Person from 5pm

Last Call 8pm

2 Hours Max. Per Table

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*