



**BOTTOMLESS  
MIMOSA  
\$24/PERSON  
2 HOURS MAX  
LAST CALL 3PM  
EXCEPT HILODAYS**

# 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 15  
Eggs any style, Nueske Bacon or Sausage

Paris Omelette 17  
Paris Mushrooms, Avocado,  
Goat Cheese, Fresh Spinach

Omelette Lorraine 17  
French Ham and Gruyere Cheese

Lobster Omelette 18  
Maine Lobster, Bisque Sauce

Ham Benedict 17  
Jambon de Paris, Tarragon Hollandaise

Smoked Salmon Benedict 18  
Tarragon Hollandaise

Lobster Benedict 19  
Maine Lobster, Bisque Sauce

Ham and Cheese Croissant 15  
French Ham, Gruyere Cheese

Frenchilaquiles! 17  
Corn Tortilla, Fried Egg, Enchilada Sauce,  
Avocado, Feta Cheese

Les Oeufs Rancheros 17  
Over Medium Eggs, Corn Tortilla,  
Tomatillo, Guacamole, Black Beans

Bonjour Quesadilla 17  
Feta Cheese, Zucchini, Green Harissa,  
Avocado, Scrambled Eggs

Crepe au Jambon 14  
French Ham and Gruyere Cheese

Crepe Culver 15  
Egg Sunny Side Up, French Ham, Gruyere

Crepe au Saumon 16  
Smoked Salmon, Dill Sour Cream, Capers

## Les Gourmandises

French Toast Vanille 16  
Hazelnut Nutella Cream, Fresh Strawberries

La Belle Gauffre 14  
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 \$17**

Croque Monsieur 15  
French Ham, Bechamel, Gruyere (add an Egg \$+1)

Prime Steak Sandwich 19  
CreekStone Hanger, Caramelized Onion,  
Tomato Confit, Melted Gruyere

Chicken & Pesto Panini 17  
Red Bell Pepper, Aioli, Ciabatta

Paris Club 17  
Fresh Roasted Turkey on a Sourdough,  
Avocado, Bacon, Lettuce, Tomato, Aioli

Salade Nicoise 18  
Yellowfin Tuna, Black Olives, Hard boiled eggs,  
Green Beans, Sherry Tomato, Fingerling Potatoes

Bistro Caesar 15  
Baby Romaine Lettuce, Garlic Croutons,  
Aged Parmesan, Caesar Dressing

Crab Mango Avocado Salade 19  
Frisee Lettuce, Ginger Lime Dressing

Grilled Salmon Salade 18  
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 18  
Wagyu Beef, Tomato Confit, Melted Onion,  
Roquefort Sauce, Bordelaise

Quiche du Jour 15  
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 27  
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

**2 Courses for \$20/person**

**3 Courses for \$25/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

### 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

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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 22  
Miyagi, WA, Mignonette, Cocktail Sauce

Buttermilk French Onion Rings 16  
Remoulade, Bordelaise Dip

Duck Mousse 18  
Shallot Jam, Cornichon, Country Bread

Filet Mignon Tartare 19  
Cornichons, Aioli, Capers, Quail Egg

Yellowtail Crudo 20  
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 16  
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 12

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 26

PERSILLADE, CHABLIS, CROUTON

LOBSTER BISQUE 28

LOBSTER BROTH, BRANDY,  
TOMATO CONFIT, CREAM

PROVENCALE 27

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

TRUFFLE & MUSHROOM 23

PARIS MUSHROOM, TRUFFLE CREAM

## Grands Plats

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

Bistro Burger 21  
Wagyu Beef, Tomato Confit, Melted Onion,  
Roquefort Sauce, Bordelaise

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

Wild Mushroom Rigatoni 21  
Shaved Truffle, Aged Parmesan

Poulet Roti 27  
Mary's Half Roasted Chicken,  
Dijon Au Jus, Pommes Frites

Omelette au Boursin 19  
Garlic and Fine Herbs Creamy Cheese,  
Little Gem lettuce

Duck Confit 28  
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 47  
Peppercorn Sauce, Nutmeg Pomme Puree,  
Haricots Vert

Seared Atlantic Salmon 29  
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.

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 16

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.....	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.

## TINY TINI 14

A PETITE KETEL ONE MARTINI,  
UP, DIRTY & BRUISED

# MEET IN PARIS

BAR - BISTRO - LIVE JAZZ

## Dinner Specials

Not Valid on Holidays

### 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 \$47/person

Add a Bottle of House Wine

\$59/Person

## All You Can Eat Mussels

\$30/Person from 5pm

Last Call 8pm

2 Hours Max. Per Table

Not Valid on Holidays

### 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,  
Maitre D Butter

*No Sharing Please  
Each Order Can Take up to 25 Minutes  
Orders are Taken When  
Each Bowl Is Finished*

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BAR - BISTRO - LIVE JAZZ

## Dine in Paris

4pm to 6:30pm - Except Holidays

3 Courses for \$47/person  
add a bottle of wine for two  
\$59/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 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