



**BOTTOMLESS
MIMOSA**
\$23/PERSON
2 HOURS MAX
LAST CALL 3PM

MEET IN PARIS

BAR - BISTRO - LIVE JAZZ

LUNCH MENU

French Baguette 4.5
Beurre d'Isigny

Croissant 4.50
Chocolate Croissant 5
Bakery Basket 12

Le Breakfast

Every day until 3pm

Les Oeufs 14
Eggs any style, Nueske Bacon or Sausage

Paris Omelette 16
Paris Mushrooms, Avocado,
Goat Cheese, Fresh Spinach

Omelette Lorraine 16
French Ham and Gruyere Cheese

Lobster Omelette 17
Maine Lobster, Bisque Sauce

Ham Benedict 16
Jambon de Paris, Tarragon Hollandaise

Smoked Salmon Benedict 17
Tarragon Hollandaise

Lobster Benedict 18
Maine Lobster, Bisque Sauce

Ham and Cheese Croissant 14
French Ham, Gruyere Cheese

Frenchilaquiles! 16
Corn Tortilla, Fried Egg, Enchilada Sauce,
Avocado, Feta Cheese

Les Oeufs Rancheros 16
Over Medium Eggs, Corn Tortilla,
Tomatillo, Guacamole, Black Beans

Bonjour Quesadilla 16
Feta Cheese, Zucchini, Green Harissa,
Avocado, Scrambled Eggs

Crepe au Jambon 12
French Ham and Gruyere Cheese

Crepe Culver 13
Egg Sunny Side Up, French Ham, Gruyere

Crepe au Saumon 14
Smoked Salmon, Dill Sour Cream, Capers

Les Gourmandises

French Toast Vanille 14
Hazelnut Nutella Cream, Fresh Strawberries

La Belle Gauffre 13
Belgian Waffle, Fresh Berries, Maple Syrup
Add Fried Chicken \$+6

Crepe au Nutella 13
Hazelnut Cream, Bananas, Chantilly

Petits Plats

Onion Soup Gratinee 14
Caramelized Onion, Gruyere

Escargots a l'Ail 14
Burgundy Escargots, Persillade

Sandwiches & Salades

Combo Soup of the day
+ ½ salad or ½ sandwich \$16

Croque Monsieur 14
French Ham, Bechamel, Gruyere (add an Egg \$+1)

Prime Steak Sandwich 18
CreekStone Hanger, Caramelized Onion,
Tomato Confit, Melted Gruyere

Chicken & Pesto Panini 16
Red Bell Pepper, Aioli, Ciabatta

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

Salade Nicoise 16
Yellowfin Tuna, Black Olives, Hard boiled eggs,
Green Beans, Sherry Tomato, Fingerling Potatoes

Bistro Caesar 14
Baby Romaine Lettuce, Garlic Croutons,
Aged Parmesan, Caesar Dressing

Crab Mango Avocado Salade 18
Frisee Lettuce, Ginger Lime Dressing

Grilled Salmon Salade 17
Quinoa, Feta Cheese, Olives, Cucumber,
Red Onion, Ginger Dressing

Sides

Shrimp 7 Salmon 9 Avocado 4 Bacon 5
Chicken 8 Steak 14 Smoked Salmon 9

Grands Plats

Bistro Burger 16
Wagyu Beef, Tomato Confit, Melted Onion,
Roquefort Sauce, Bordelaise

Quiche du Jour 13
Little Gem, Shallot Vinaigrette

Moules Mariniere 24
Persillade, Chablis, Croutons

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

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

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

Steak Frites 4oz. 24 8oz. 32
Creekstone Hanger Steak, Maître d Butter, Fries

Seared Atlantic Salmon 27
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 \$19/person
3 Courses for \$24/person
add a drink glass of wine, Water
or Draft Beer for \$5 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 6:30PM - EXCEPT HOLIDAYS

FOOD \$5 TO \$10

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 \$8 TO \$10

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

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
ROCHFORT 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*