

MEET IN PARIS

CAFE & BISTRO

BOTTOMLESS MIMOSA & BLOODY MARY
DAILY UNTIL 3PM \$24/PERSON (NO HOLIDAYS)

BREAKFAST
SERVED UNTIL 3PM
DAILY

1/2 FRENCH BAGUETTE & BUTTER 5.5
CROISSANT 6.
CHOCOLATE CROISSANT 6.
BAKERY BASKET - 2 VIENNOISERIES AU CHOIX,
HALF FRENCH BAGUETTE, BUTTER & JAM 17.

CALI MEX BREAKFAST

FRENCH MEX CHILAQUILES - CORN TORTILLA, EGG,
ENCHILADA SAUCE, AVOCADO, FETA CHEESE 17.
HUEVOS RANCHEROS - OVER-MEDIUM EGGS, CORN TORTILLA,
TOMATILLO SAUCE, GUACAMOLE, BLACK BEANS 17.
BREAKFAST QUESADILLA - FETA CHEESE, ZUCHINI,
GREEN HARISSA, AVOCADO, SCRAMBLED EGG 18.
CALI BURRITO - SCRAMBLED EGGS, ENCHILADA SAUCE,
MELTED CHEDDAR, WHITE BEANS, BACON 18.

BREAKFAST SPECIALTIES

EGGS ANY STYLE - BACON OR SAUSAGE,
BREAKFAST POTATOES, FRESH FRUITS 17.
PARIS OMELETTE - MUSHROOMS, GOAT CHEESE, SPINACH 19.
OMELETTE LORRAINE - HAM & GRUYERE CHEESE 18.
LOBSTER OMELETTE - BISQUE SAUCE 22.
EGGS BENEDICT - HAM/SMOKED SALMON/CRAB/LOBSTER 19.
CROISSANT SANDWICH - HAM EGG & CHEDDAR CHEESE 18.
BREAKFAST WRAP - SPICY SAUSAGE & FRIED EGG 18.
EVERYTHING BAGEL - TURKEY, TOMATO, AVOCADO,
RED ONION, SCRAMBLED EGGS, CREAM CHEESE 18.
FRIED CHICKEN & WAFFLE - JALAPENO MAPLE SYRUP 21.
BREAKFAST BOWL - QUINOA & POACHED EGG, SPROUTS,
ASPARAGUS, CHERRY TOMATO 17.

BREAKFAST CREPES

HAM, GRUYERE CHEESE 17.
EGG SUNNY SIDE UP, HAM, GRUYERE 18.
MUSHROOM, GRUYERE, SCRAMBLED EGGS 18.
SMOKED SALMON, DILL SOUR CREAM, CAPERS 19.

SWEET BREAKFAST

FRESH FRUIT BOWL 10.50
BELGIAN WAFFLE - FRESH BERRIES AND SYRUP 17.
VANILLA FRENCH TOAST - NUTELLA & STRAWBERRY 18.
BLUEBERRY PANCAKES - RICOTTA & BERRY COULIS 17.

CRAFTED COCKTAILS

CUCUMBER MARTINI 17
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 17
GIN, PROSECCO, LEMON JUICE
MANGO MARGARITA 18
TEQUILA BLANCO, LIME JUICE,
AGAVE, MANGO PUREE, CHILI SALT
WATERMELON MOJITO 17
WHITE RUM, MINT, LIME JUICE,
SIMPLE SYRUP,
WATERMELON RED BULL
MOVIE STAR 18
VODKA, PASSION FRUIT PUREE,
LIME JUICE, VANILLA SYRUP

SPRITZ

APEROL 17
APEROL, CLUB SODA,
SPARKLING
PALOMA ROSE 17
VODKA, GRAPEFRUIT,
SPARKLING
PECHE 17
VODKA, PEACH, SPARKLING
CUCUMBER 17
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 14. MAIN 20.**
- ***CHOPPED** - ICEBERG LETTUCE, SALAMI, MOZZARELLA, GARBANZO BEANS, ITALIAN DIJON DRESSING **APP 14. MAIN 20.**
- ***COBB** - LETTUCE, TOMATOES, AVOCADO, BLUE CHEESE, BACON, CHICKEN, EGGS, VINAIGRETTE **APP 14 MAIN 20.**
- ***SALADE NICOISE** - TUNA, EGGS, OLIVES, GREEN BEANS, TOMATOES, POTATOES **APP 15. MAIN 21.**
- ***BISTRO CAESAR** - GARLIC CROUTONS, AGED PARMESAN, CAESAR DRESSING **APP 13. MAIN 18.**
- CRAB MANGO AVOCADO SALAD** - GINGER LIME DRESSING **22.**
- ***GRILLED SALMON SALAD** - QUINOA, FETA & OLIVES, CUCUMBER RED ONION, GINGER DRESSING **APP 15. MAIN 21.**

COMBO 1/2 SANDWICH* OR 1/2 SALAD*
+ SOUPE DU JOUR 18.
(*ON SELECTED ITEMS ONLY)

SANDWICHES & TARTINES

SERVED WITH FRENCH FRIES OR SALAD

- CROQUE MONSIEUR 18.** ADD AND EGG +2.
- ***TURKEY CLUB** - AVOCADO & BACON **18.**
- CULVER BURGER** - 1000 ISLAND & CHEDDAR **17.**
- SPICY FRIED CHICKEN SANDWICH** - CHIPOTLE **18.**
- ***FRENCH HAM & SWISS BAGUETTE 17.**
- ***PRIME STEAK SANDWICH** - ONION CONFIT **23.**
- CHICKEN & PESTO PANINI** - BELL PEPPERS **17.**
- SALMON & BRIE PANINI** - GARLIC AIOLI **19.**

LUNCH

- CARAMELIZED ONION SOUP** - AGED GRUYERE **16.**
- LOBSTER BISQUE SOUP** - CRISPY CROUTONS **17.**
- QUICHE DU JOUR MAISON** - SALADE VERTE **18.**
- HALF DOZEN ESCARGOTS** - GARLIC BUTTER **18.**
- MOULES** - MARINIERE OR LOBSTER BISQUE **27.**
- SEARED SALMON** - REMI'S RATATOUILLE **29.**
- GRILLED BRANZINO** - OLIVE TAPENADE **28.**
- SPICY PENNE RIGATE** - ITALIAN SAUSAGE **23.**

HANGER STEAK FRITES -
GARLIC BUTTER **4OZ. 25. 8OZ. 37.**

LUNCH BOX

WEEK DAYS ONLY

STARTER + MAIN COURSE
+ SIDE + DESSERT
ASK YOUR SERVER FOR DAILY
SELECTION **23.**

ADD ONS

- SHRIMP 12. 1 GRILLED SALMON 12.**
- PROSCIUTTO 9. 1 AVOCADO 5.**
- BACON 4.50**
- GRILLED CHICKEN 10. 1 STEAK 16.**
- SMOKED SALMON 12.**
- FRENCH FRIES 9.50**

KIDDOS

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

- CHEESE PASTA 12.50**
- **CHICKEN TENDERS 12.50**
- **PETIT BURGER - SWISS CHEESE 13.50**
- MARGHERITA PIZZA 14.50**

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 14.**
- 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/SLICE
THIS IS A CASHLESS ESTABLISHMENT
WE ACCEPT ALL MAJOR CREDIT / DEBIT CARDS
AND APPLE PAY



TINY TINI 14
A PETITE KETEL ONE MARTINI, UP,
DIRTY & BRUISED

MEET IN PARIS

BAR - BISTRO - LIVE MUSIC

PARIS RUSTIC BAGUETTE
AND BUTTER.....6.

- FRUITS DE MER-

1/2 DOZEN OYSTERS 24
MIGNONETTE , COCKTAIL SAUCE

LOBSTER BISQUE 19
CREME FRAICHE

CALAMARS FRITS 20
SPICY MARINARA

SHRIMPS SCAMPI 22
GARLIC BUTTER, RUSTIC BAGUETTE

LOBSTER & CHIPS 29
FRESH MAINE LOBSTER
IN A BRIOCHE WITH
CAJUN CHIPS, LEMON MAYO

CRAB CAKES 20
FRENCH PICKLE TARTAR SAUCE

LOBSTER RAVIOLIS 29
BASIL, TOMATO, CREAM

JUMBO SCALLOPS 38
“ST JACQUES” RISOTTO

*Consuming Raw or Undercooked Meat,
Poultry, Seafood, Shellfish, Eggs or
Unpasteurized Milk May increase your
risk of Food Born Illness*

PETITES ASSIETTES

ARTICHOKE GRILLE, GARLIC AIOLI.....19
AHI TUNA TARTARE, CRISPY CHIPS.....24
DUCK TACOS, CHIPOTLE AIOLI, HOUSE SLAW....19
ESCARGOTS, GARLIC AND PARSLEY BUTTER.....20
STEAK TARTARE, MESCLUN & BAGUETTE.....22
CHARCUTERIE & FROMAGES (3 OF EACH).....32
PLATEAU DE FROMAGES (3 CHEESES).....20
MERGUEZ MEATBALLS, HUMMUS, HARISSA.....19
TRUFFLE PIZZA, MUSHROOM, PROSCIUTTO.....24
PEPPERONI PIZZA, SPICY HONEY.....22

SALADES & SOUPE

SOUPE A L'OIGNON, GRUYERE GRATINÉ.....18
SALADE NICOISE, TUNA & BLACK OLIVES.....24
CRAB MANGO SALAD, LIME & GINGER.....26
CAESAR SALAD, AGED PARMESAN, CROUTONS....18
SALADE D'ENDIVES, AU ROQUEFORT.....21
BEET & GOAT SALADE, PISTACHIOS.....24

SIDES

POMMES FRITES.....10 **TRUFFLE FRITES**.....12
GARLIC MASHED POTATO.....14
RATATOUILLE PROVENCALE.....12
CHARRED BRUSSEL SPROUTS.....15
GARLIC HARICOTS VERT.....13

STEAKS FRITES

SAUCE AU CHOIX :
GARLIC BUTTER, PEPPERCORN, BEARNAISE

PRIME HANGER.....4OZ. 26. 8OZ. 38.
PRIME FILET MIGNON.....4OZ. 31. 8OZ. 49.
PRIME RIB EYE.....5OZ. 29. 10OZ. 46.

GRANDES ASSIETTES

BOEUF BOURGUIGNON, POMMES PURÉE.....30
PARIS BURGER, GRUYERE CHEESE.....24
CHICKEN TAGINE, COUSCOUS AND SPICES.....28
BOUILLABAISSSE, SAFFRON FISH STEW.....36
DUCK CONFIT, LARDONS, SPROUTS.....29
SEARED SAUMON, RATATOUILLE.....35
CHICKEN PAILLARD, ARUGULA & PARMESAN...29
GRILLED BRANZINO, BLACK TAPENADE.....35
SHORT RIBS PAPPARDELLE, BORDELAISE.....30
SPICY PENNE RIGATE, ITALIAN SAUSAGE.....26
SEAFOOD PAELLA, MUSSEL, CLAM, SQUID,
SHRIMP, SPANISH CHORIZO, SAFFRON RICE.....34

MOULES FRITES

MARINIERE, PARSLEY, CHABLIS...28
LOBSTER, BISQUE, BRANDY.....29
TRUFFLE, MUSHROOM, CREAM...28

LES GLACES

DAME BLANCHE 14
VANILLA ICE CREAM, WARM
CHOCOLATE SAUCE, CHANTILLY
CARAMEL LIEGEOIS 14
SALTED CARAMEL ICE CREAM,
CARAMEL SAUCE, CHANTILLY

- DESSERTS -

CREME BRULÉE VANILLE.....13
NOLA BEIGNETS, 2 DIPPINGS.....13
PROFITEROLLES, AU CHOCOLAT..13
CREPE NUTELLA, BANANAS.....13
APPLE TARTE TATIN, A LA MODE..14
SOUFFLÉ AU CHOCOLAT (25 MN).15
COBBLER, BERRIES DU JOUR.....13

MEET IN PARIS

BAR - BISTRO - LIVE MUSIC

VINS ROUGES

	gl.	crfe.	Btl.
House Red, Kosmos Red Blend, France.....	14.	35.	54.
Domaine de L'Aigle, Pinot Noir, France.....	16.	37.	58.
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.		
Chateau De Marsannay, Gevrey Chambertin, France.....	123.		

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.....	14.	35.	54.
Chalk Hill Chardonnay, Russian River, CA.....	14.	40.	60.
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.
Change, Sauvignon Blanc, France.....	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.		
Chassagne Montrachet, Louis Latour, Burgundy, France.....	122.		

VINS ROSÉS & ORANGE

	gl.	crfe.	Btl.
Hampton Water, House Rose, France.....	14.	40.	54.
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.

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 \$30 / BOTTLE 750 ML - MAGNUM \$60 /
HOLIDAY CORKAGE \$50 / MAGNUM \$100

This Restaurant is Cashless -

We accept all Major Credit / Debit Cards and Apple Pay

COCKTAILS MAISON-

Cucumber Martini 18

Vodka, Fresh Basil, Cucumber,
Lemonade, Lime Juice

French Seventy Five 18

Gin, Prosecco, Lemon juice

L'Expresso Martini 18

Vodka, Bailey's, Espresso

Le Lychee Martini 18

Vodka, Lemon Juice, Lychee Syrup

Cucumber Spritz 18

Fresh Cucumber, Lime Juice,
Saint Germain, Prosecco

Aperol Spritz 18

Aperol Aperitivo, Club Soda,
Sparkling Brut

Paloma Rose Spritz 18

Tequila, Grapefruit,
Elderflower

L'Orange Spritz 18

Amaro, Orange, Passion Fruit

BIERES ON DRAFT

ANGEL CITY IPA.....13

BIG NOISE LAGER.....13

805 BLONDE ALE.....13

BIERES BOTTLES

STELLA ARTOIS.....13

SAM SMITH LAGER.....14

ROCHFORT TRAPPIST.....15

MEET IN

PARIS

RESTAURANT - BAR - LIVE JAZZ

HAPPY HOUR MENU
3PM TO 6:30PM DAILY
NOT VALID ON HOLIDAYS

HAPPY HOUR FOOD

DUCK TACO	6.50
HOUSEMADE CRISPY CHIPS	6.50
CHARCUTERIE	13
CRAB CAKES	13
GRILLED ARTICHOKE	13
STEAK TARTARE	13
CALAMARS FRITS	13
MUSSELS MARINIÈRE	16
FRENCH FRIES	6.50
BISTRO BURGER (MEDIUM ONLY)	14.50
FRENCH ONION SOUP	13
GARLIC MEATBALLS	13

HAPPY HOUR WINE

HOUSE RED BLEND	10.50
HOUSE WHITE CHARDONNAY	10.50
HOUSE ROSE	10.50
LOLEA SANGRIA RED OR WHITE	11.50
SPARKLING BRUT	11.50

DAILY SPECIALS

LUNCH

FROM 11:30AM TO 3PM
MONDAY
HAPPY HOUR ALL DAY

TUESDAY
OYSTERS \$2.50/EACH
LIMITED AVAILABILITY

WEDNESDAY
AYCE MUSSELS
12 DIFFERENT SAUCES
\$32/PERSON
(HOUSE RULES APPLY)

THURSDAY
NO CORKAGE
(1 BOTTLE 750 ML
MAX PER TABLE)

FRIDAY, SATURDAY, SUNDAY
BOTTOMLESS MIMOSA
\$26 / PERSON
(HOUSE RULES APPLY)

DINNER

FROM 5PM TO CLOSE
MONDAY
HAPPY HOUR ALL NIGHT

TUESDAY
OYSTERS \$2.50/EACH
LIMITED AVAILABILITY

WEDNESDAY
AYCE MUSSELS
12 DIFFERENT SAUCES
\$32/PERSON
(HOUSE RULES APPLY)

THURSDAY AND FRIDAY
PRIME PRIX FIXE
3 COURSES PRIX FIXE \$47
NO CORKAGE
(1 BOTTLE 750ML
MAX PER TABLE)

SUNDAY
HALF OFF ON SELECTED
WINE BOTTLES
(1 BOTTLE MAX PER TABLE)

HH SPRITZ

Aperol 11.50
Sparkling Brut, Aperol

Limoncello 11.50
*Limoncello, Sparkling Brut,
Club Soda*

Paloma Rose 11.50
*Tequila, Grapefruit,
Elderflower*

Peach 11.50
Vodka, Peach, Sparkling Brut

HH LIBATIONS

WELL SPIRITS	9.50
MOSCOW MULE	11
COSMOPOLITAN	11
MANHATTAN	11
MOJITO	11
FRENCH 75	11
BLOODY MARY	11
MARGARITA	11
PALOMA	11
MIMOSA	11
BELLINI	11
KIR ROYAL	11

HH BEERS CRAFT ON DRAFT

HOP VALLEY IPA	7.50
BIG NOISE LAGER	7.50
805 BLONDE ALE	7.50

HH BOTTLES

SAM SMITH LAGER	9
STELLA ARTOIS	9
ROCHEFORT TRAPPIST	9

LATE HAPPY HOUR

8:30PM TO CLOSE
(EXCEPT HOLIDAYS)

LATE HH FOOD

BISTRO BURGER (MEDIUM ONLY)	14.50
DUCK TACO	6.5
FRENCH ONION SOUP	13
MUSSELS MARINIERE	13
CALAMARS FRITS	13
FRENCH FRIES	6.5
GARLIC MEATBALLS	13
HOUSEMADE CRISPY CHIPS	6.5
CHARCUTERIE	13
CRAB CAKES	13
GRILLED ARTICHOKE	13
STEAK TARTARE	13

LATE HH WINES & BEERS

HOUSE RED BLEND	10.50
HOUSE WHITE CHARDONNAY	10.50
HOUSE ROSE	10.50
LOLEA SANGRIA RED OR WHITE	11.50
ALL SPRITZ	11.50
SPARKLING BRUT	11.50
ALL DRAFTS	7.50
ALL BEER BOTTLE	9

LATE HH LIBATIONS

WELL SPIRITS	9.50
MOSCOW MULE	11
COSMOPOLITAN	11
MANHATTAN	11
MOJITO	11
FRENCH 75	11
BLOODY MARY	11
MARGARITA	11
PALOMA	11
MIMOSA	11
BELLINI	11
KIR ROYAL	11

OPEN BAR

STARTS AT 8:30PM
90 MINUTES MAX
EVERY NIGHT
EXCEPT HOLIDAYS

OPTION 1

DRAFT BEERS,
HOUSE WINES,
HOUSE SPARKLING,
SANGRIA & SPRITZ
\$32/PERSON

OPTION 2

ALL WELL
LIQUOR COCKTAILS
DRAFT BEERS,
HOUSE WINES,
HOUSE SPARKLING,
SANGRIA & SPRITZ

\$37/PERSON
(EXCLUDES SIGNATURE COCKTAILS)

WE RESERVE THE RIGHT TO END
THE OPEN BAR AT ANY TIME.
ENTIRE PARTY MUST PARTICIPATE,
ONE DESIGNATED DRIVER ALLOWED.
TIME STARTS WHEN FIRST ROUND
OF DRINKS IS SERVED.
GUESTS SHARING DRINKS
WILL BE CHARGED.
PLEASE DRINK RESPONSIBLY