THE FRENCH
BRASSERIE ⚜ RUSTIQUE

WINES BY THE GLASS

Champagne & mousseux

Zardetto Prosecco "Zeta" Superiore	13
Pierre Sparr Crémant d' Alsace Rosé	13
Charles Heidseick Brut NV (house champagne)	19
rose allee-birkedal hartman "lady sparkling"	16

Vin Blanc

Chablis moillard-chardonnaY - Burgundy	15
ponzi vineyards chardonnay - Oregon	15
Sancerre-lesimple- sauvignon blanc- loire	16
long meadow ranch-sauvignon blanc-napa valley	14
Vouvray pichot- chenin blanc - loire	13
Pinot Grigio - Tiefenbrunner - italy	11

Vin Rosé

tavel "cuvee des lys" (grenache)- rhone	14
Notorious Pink (grenache)	11
Esprit Gassier -Provence (grenache)	13
Domaine de Triennes – var (cinsault)	13

Vin Rouge

Côtes du Rhône-la nerthe "les cassagnes"	13
Syrah/Grenache - Château Puech-Haut	15
Merlot - petite laurence - bordeaux	16
Cab Sauvignon hunt & harvest- napa valley	19
Pinot Noir, Famille Marchand- burgundy	16
pinot noir - the four graces-dundee hills-ca	20

SWEET WINES

Muscat de beaumes-de-venise	13
Sauternes violet lamothe	15
banyuls rimage - chapoutier	13
Porto Tawny 10 years	12
porto Tawny 20 years	15
Porto vintage 2005	19
chateau suduiraut - sauternes	19

NOTORIOUS FROSÉ

Notorious Pink Rose
Epic French Vodka
Housemade Rose Syrup
Local Citrus

14

ADD A FLOATER OF CHOICE
2

BEER

Bottled Beer

Kronenbourg 1664 blanc	07
Stella Artois	07
Ft.Myers Brewing High 5 IPA	08
Lagunitas "lil sumpin sumpin"	07
Le Fin du Monde	11
Chi'Ti Amber (france)	10
La Cadette Blonde (france)	08

On Tap

Kronenbourg 1664	08
Chimay Red	12
Momentum Brewing 16° celsius	08
Ft. Myers Brewing "red tape"	08
Ft. Myers Brewing FML "light"	08
Bone Hook Brewing IPA	08

LIQUEURS

Absinthe- St.George Verte	14
Grand Marnier	14
Calvados- 31+")	13
Bénédictine - Dom	14
Chartreuse	15
Pastis-Ricard	12
Maurin Quina	13

SOBER CURIOUS

L'AMER ROUGE 9
GRAPEFRUIT
CRANBERRY
GIFFARD SIROP
LIME & LEMON

TANGLED UP IN GREEN 9
THE FRENCH LIME CORDIAL
CUCUMBER
TARAGON SHRUB
SODA

GARDEN SOUR 11
WATERMELON -BASIL SHRUB
LIME
AGAVE
OLIVE OIL

COCKTAILS 14

RASPBERRY BERET
EPIC VODKA
RASPBERRIES
LEMON TEA
LEMON-GINGER ICE

LA BELLE ÉPOQUE
FORDS GIN
APEROL
ST GERMAIN
GRAPEFRUIT
ROSEMARY

LOST SUMMER
RITTENHOUSE RYE
CANTON GINGER
MANGO ORANGE LEMON

BEST DAMN SAZERAC
COCONUT WHISTLE PIG
HOUSE BITTER BLEND
ST GEORGE ABSINTHE
LEMON

BLACKBERRY SMASH
CAMUS COGNAC
DOLIN GENEPY
BLACKBERRIES
LEMON & MINT

ABSINTHE COLADA
ST GEORGE ABSINTHE
SMITH & CROSS RUM
PINEAPPLE COCONUT
MINT

MERMAID'S PUNCH
FLORIDA MERMAID RUM
GIFFARD BANANA
BITTERS LIME

JUNEAU
TANQUERAY (BARREL AGED)
YELLOW CHARTREUSE
SAFFRON BITTERS
ORANGE LEMON

QUATRESSE
SAGE INFUSED SUZE
LEMON
LOCAL HONEY
VIDA MEZCAL

*Undercooked fish shellfish, eggs or meat increased the risk of foodborne illnesses. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance. *There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.*20% gratuity will be added for parties of five or more.*

Vincenzo Betulia, Chef/Owner. **Kayla Pfeiffer**, Chef. **Ryan Bleem,** Chef. **Shane Rossbach,** Chef. rev. 8/11