

THE FRENCH

BRASSERIE  RUSTIQUE

WINES BY THE GLASS

CHAMPAGNE & MOUSSEUX

LAURENT PERRIER BRUT "LA CUVEE" (HOUSE CHAMPAGNE)	19
PIERRE SPARR CRÉMANT D' ALSACE ROSÉ	13
ZARDETTO PROSECCO EXTRA DRY	14
ROSE ALLeE "LADY SPARKLING"	16

VIN BLANC

CHARDONNAY-LOUIS MOREAU-PETIT CHABLIS	16
CHARDONNAY-GROTH-NAPA VALLEY	18
SAUVIGNON BLANC-BROCHARD-SANCERRE	18
SAUVIGNON BLANC- CH. DE FRONTENILLE-BORDEAUX	14
CHENIN BLANC-PICHOT-VOUVRAY	13
PINOT GRIGIO-TIEFENBRUNNER-ITALY	12

VIN ROSÉ

CINSAULT-THE FRENCH BRASSERIE ROSÉ	14
GRENACHE-NOTORIOUS PINK-PROVENCE	11
GRENACHE-CH. DE PEYRASSOL-MEDITERRANÉE	13
GRENACHE-BODVAR #8 -PROVENCE	15

VIN ROUGE

SYRAH-CHATEAU ST.COSME-CÔTES DU RHÔNE	13
GRENACHE/SYRAH-DOMAINE COURON-CÔTES DU RHÔNE	14
MERLOT- CAP DE FAUGERES-BORDEAUX	19
CAB. SAUVIGNON-T.BECKSTOFFER "1975"- NAPA VALLEY	18
CAB. SAUVIGNON-LE HAUT DE LAGRANGE - BORDEAUX	22
PINOT NOIR-DOMAINE BAILLOT-BURGUNDY	16
PINOT NOIR-WONDERLAND "2 KINGS"-SONOMA	22

SWEET WINES

MUSCAT DE BEAUMES-DE VENISE	13
SAUTERNES VIOLET LAMOTHE	15
BANYULS RIMAGE - CHAPOUTIER	13
PORTO TAWNY 10 YEAR	12
PORTO TAWNY 20 YEAR	15
PORTO VINTAGE 2005	19
PORTO L.B.V. 6 YEAR	10
CHATEAU SUDUIRAUT - SAUTERNES	19

LIQUEURS

ABSINTHE- ST.GEORGE VERTE	14
GRAND MARNIER	14
CALVADOS- PERE MAGLIORE	13
BÉNÉDICTINE - DOM	14
CHARTREUSE	15
PASTIS-RICARD	12
MAURIN QUINA	13

SOBER CURIOUS

LOW TIDE	9
PINEAPPLE	
MANGO	
GIFFARD N/A APERITIF	
LEMON	
TANGLED UP IN GREEN	9
THE FRENCH LIME CORDIAL	
CUCUMBER	
TARRAGON SHRUB	
SODA	
CLAUSTHALER N/A	6
HEINEKEN 0.0	6

NOTORIOUS FROSE

NOTORIOUS PINK ROSE
EPIC FRENCH VODKA
HOUSEMADE ROSE SYRUP
LOCAL CITRUS
14
ADD A FLOATER
OF CHOICE
2



BEER

BOTTLES & CANS

KRONENBOURG 1664 BLANC	7
FT. MYERS BREWING HIGH 5 IPA	8
GUINNESS EXTRA STOUT	8
CH'TI BLONDE	10
CHIMAY ROUGE	14

ON TAP

THE FRENCH AMBER	7
CARLSBERG PILSNER	7
STELLA ARTOIS	8
ANKROLAB HAZY IPA	9

COCKTAILS 16

RASPBERRY BERET

EPIC VODKA
RASPBERRIES
LEMON TEA
LEMON-GINGER ICE

LA BELLE EPOQUE

FORD'S GIN
APEROL
ST. GERMAINE LEMON
GRAPEFRUIT
ROSEMARY

LOST SUMMER

RITTENHOUSE RYE
CANTON GINGER
LEMON
ORANGE
MANGO

BEST DAMN SAZERAC

COCONUT WHISTLE PIG RYE
RAW SUGAR
BITTER BLEND
ST. GEORGE ABSINTHE

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
BANANA
BITTERS
LIME & SUGAR

JUNEAU

BARREL AGED TANQUERAY
YELLOW CHARTREUSE
SAFFRON

QUATRESSE

SAGE INFUSED SUZE
LEMON
LOCAL HONEY
BANHEZ MEZCAL

*Undercooked fish shellfish, eggs or meat increased the risk of food borne 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 Ryan Bleem Chef Shane Rossbach Chef Michael Rodriguez Chef