

THE FRENCH

BRASSERIE  RUSTIQUE

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Champagne - Voirin-Jumel "Blanc de Blancs" Brut	20
Cremant de Bourgogne - Tulia "Blanc de Blancs" Brut	15
Cremant de Bourgogne Brut Rose - Albert Bichot	16
Prosecco Extra Dry - Torresella- Italy	14
Non Alcoholic Rose - Wolffer Spring - Germany	15

VIN BLANC

Chardonnay - La Chablisienne- Chablis	16
Chardonnay - Laboure Roi- Burgundy	13
Chardonnay - Stags Leap - Napa Valley	18
Sauvignon Blanc - Champ-Perroy - Sancerre	20
Pinot Grigio - Tiefenbrunner - Alto Adige	12
Albarino - Pazo de Lusco - Rias Baaixas	15
Riesling - Dr. Burklin-Wolf -Pflaz	14

VIN ROSÉ

Cinsault - The French Brasserie - Provence	14
Grenache/Viura - Bodegas Muga - Rioja - Spain	13
Grenache/Cinsault - Chateau de Berne - Provence	16

VIN ROUGE

Pinot Noir - The Calling - Monterey - California	16
Pinot Noir- "Tulia" - Burgundy	20
Merlot - Instant Becot - Bordeaux	14
Grenache - Vidal Fleury - Cotes du Rhone	13
Cabernet Franc- Chateau de La Bonneliere - Chinon	15
Bordeaux - Madame de Beaucaillou - Haut-Medoc	20
Cabernet Sauvignon - Routestock - Napa Valley	18
Sangiovese - Caparzo Rosso Montalcino - Tuscany	16
Malbec- Catena -Mendoza- Argentina	15
Bordeaux Blend - L'Ecole "Frenchtown" Columbia Wa.	16

CHAMPAGNE - BOTTLES

Voirin-Jumel "Blanc de Blancs" Brut	80
Canard-Duchene Charles VII "Blanc de Blancs"	150
Telmont "Blended" Reserve Brut	120
Laurent-Perrier Cuvee Rosé	180
Palmer & Co. - Rosé Solera	160
Laurent-Perrier "Blanc de Blancs" Brut Nature	240
Jacquart "Blanc de Blancs" 2014	150

SPARKLING - BOTTLES

Cremant de Bourgogne Brut Rose - Albert Bichot	64
Prosecco Extra Dry - Torresella	56
Non Alcoholic Rose - Wolffer Spring - Germany	60

THE FRENCH
 **FROSÉ** 
 Rosé de Provence
 French Vodka
 Rose Water
18

ADD A FLOATER
 OF CHOICE
2

BEER

BOTTLES & CANS

Kronenbourg Blanc	8
Ft. Myers High 5 IPA	8
Guinness Extra Stout	8
Ch'Ti Blonde Chimay	10
Kronenbourg 1664	8

ON TAP

Michelob Amber	8
Carlsberg Pilsner	8
Stella Artois	8
Turtle Season IPA	8



COCKTAILS 18

DIRTY FRENCH

truman vodka, saline solution, fresh basil, olive brine foam

PARISIENNE

remy 1738 cognac, cremé de cassis, lemon, champagne syrup

NORMANDY NEGRONI

bhakta 2707, sweet vermouth, campari, orange bitters

100 YEARS OLD FASHIONED

bhakta 1928, maple syrup, walnut bitters

RIVIERA MARGARITA

reposado tequila, lime, cointreau, agave, blood orange

CAFE' NOIR

truman vodka, coffee agave liquor, espresso

FRENCH SAZERAC

rye, st. germain, psychaud, angostura bitter, absinthe

MONTMARTRE MANHATTAN

fig infuse rye, sweet vermouth, absinthe, bitters

LES APERITIFS

APEROL SPRITZ- aperol, prosecco, soda	18
PASTIS-RICARD, PERNOD	13
KIR ROYAL - sparkling & crème de cassis	18
KIR IMPERIAL - sparkling & liquor of Chambord	18

SOBER CURIOUS

PAINKILLER	14
rum alternative, pineapple, orange, coconut	
BEES KNEES	14
gin alternative, lemon, honey	
KENTUCKY BUCK	14
whiskey alternative, lemon, ginger, bitter	
"NA"PEROL SPRITZ	14
martini & rossi floreale, n/a prosecco, soda	7
HEINEKEN O.O	7
CLAUSTHALER AMBER	

*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

Marcello Palazzi-Beverage Director



Alain Rabault-Sommelier