

House Cocktails

12 each

GRENADIER

Brandy, Lime, Ginger, Mint

JUGGETTE

Cognac, Gin, Lime, Pear, Absinthe

CALVADOS NEGRONI

Calvados, Carpano Antica, Campari

SWEETWATER'S SIN

Pisco, White Port, Maraschino, Gran Classico, Lemon Bitters

PIMM'S NO. 3 CUP

Pimm's No. 1, Brandy, Lemon, Ginger, Cucumber, Mint, Seltzer

HOTEL GALLERIA

Pisco, Lime, St-Germain, Sparkling Wine

NAPOLEON'S OWN

Cognac, Rum, Pineapple, Lime, Maraschino, Angostura Bitters

HOUSE OLD FASHION

Armagnac, Angostura, Chocolate and Peychaud's Bitters

HAPPY HOUR MENU

Monday-Friday 4-6pm

BAR BITES

Chef's Oyster Du Jour 1
Deviled Hen Egg 1
Pommes Frites 3

LIBATIONS

Ma Chérie 6
Champagne Cocktail 6
Pimm's No. 3 Cup 7
French 75 6

WINES

Sommelier Select
Red, White or
Sparkling Wine 5

Menu

OYSTERS with seasonal mignonette	1/2 dozen 19, dozen 37
DEVILED HEN'S EGGS grained mustard, lemon oil, harissa spice	6
TRUFFLE FLAN "À LA BÉNÉDICTINE" salt cod brandade, sauce à la crème, perigord truffle	12
FOIE GRAS TORCHON pickled cherries, rhubarb jam, esplette pepper	17
PÂTÉ MAISON chef's selection of house pâté with accoutrements	13
HOUSE-CURED OLIVES citrus, chili & herbs	5
POMMES FRITES garlic aioli	7
SALADE MAISON toasted pine nuts, macerated black currants, banyuls vinaigrette	9
HEIRLOOM RADISH CRUDITÉ anchovy butter, sel gris	9
LE BURGER brioche bun, shallot confit, oven-dried tomatoes, pommes frites, tarragon aioli	15
add brie, emmental, or cambozola cheese	2

Flights

POINT BLANC

Payet Torrentel Pisco, Domaine Tariquet Armagnac Blanche, Grappa di Barolo

18

APPLES TO APPLES

Lemorton Reserve, Lecompte 5 Year, Laird's 100 Proof

20

TOUR DU FRANCE

Kelt VSOP, Château Pellehaut Reserve, Château Breuil VSOP

22

TOUR DU MONDE

Germain-Robin Craft Method, Amarone Grappa, Singani 63

20

COGNAC TERROIR

Dudognon Reserve, Groperrin VSOP, Cognac Park Borderies

25

TASTE OF ARMAGNAC

Château Labaude XO, Château Pellehaut Reserve, Domaine Tariquet Blanche

25

HENNESSY

VS, XO, Paradis

230

DECADES OF CHÂTEAU LAUBADE

1975, 1985, 1995

70

FRUIT: 98% ugni blanc grapes

OAK: Limousin and Tronçais

DISTILLATION: Distilled twice in a pot still

VS (Very Special), Trois Etoiles: aged minimum 2 years

VSOP (Very Superior Old Pale), Reserve: aged minimum 4 years

XO (Extra Old), Napoleon, Hors d'Age: aged minimum 6 years, typically far longer

COGNAC

Eau-de-vie from various crus are combined to create a signature style.

Comandon XO	40
Hennessy VS	10
Hennessy Paradis	200
Martell Caractere	10
Martell Cordon Bleu	40
Dusse VSOP	15
Louis Royer VSOP	16

GRANDE CHAMPAGNE

Fine, light, predominantly floral eau de vie requiring long ageing to achieve full maturity.

Dudognon Reserve	11
Dudognon VA Reserve	16
Delamain XO	30
Hennessy XO	50
Hine XO	35
Kelt VSOP	15

PETIT CHAMPAGNE

Floral eau de vie requiring long aging to achieve a lighter finesse than grande champagne.

Grosperin VSOP	16
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FINE CHAMPAGNE

A blend of Grande and Petit Champagne eaux de vie, which must be at least 50% Grande Champagne.

Remy Martin 1738	14
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BORDERIES

The smallest and most distinctive cru, noted for its violet scent. Moderate ageing is required to achieve maturity.

Camus XO	36
Cognac Park	16

FINS BOIS

The largest cru, noted for its blend of clay and chalky soils resulting in a quickly ageing eau-de-vie that preserves a bouquet of freshly pressed grapes.

Cognac Park	18
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BOIS A TERROIRS

A cru consisting of sandy soil along the coast and on islands, noted for its fast maturation time and maritime influences.

Camus Cliffside Cellar	18
Camus Double Matured	25

Cognac

A grape brandy produced around the town of Cognac, in southwestern France. Cognac must be a still wine made from designated grape varieties, which is distilled into eau-de-vie and aged in oak barrels. The aging process is what gives Cognac varieties their distinctive characters.

COCKTAILS

12 each

JUGETTE

Cognac, Gin, Lime, Pear, Absinthe

PINK SQUIRREL

Cognac, Crème de Nayoux, Crème de Cacao, Cream, Nutmeg

FRENCH 75

Cognac, Lemon, Sparkling Wine

SIDECAR

Cognac, Lemon, Cointreau

VIEUX CARRE

Rye, Cognac, Sweet Vermouth, Benedictine, Bitters

CORPSE REVIVER NO. 1

Cognac, Calvados, Sweet Vermouth, Orange

BLOCK & FALL

Cognac, Calvados, Cointreau, Absinthe

CHAMPS ELYSEES

Cognac, Chartreuse, Lemon, Angostura and Orange Bitters

EAST INDIA COCKTAIL

Cognac, Pineapple Gum, Cointreau, Angostura Bitters, Maraschino

“In Cognac, one can achieve nothing without time”

—Marcel Ragnaud, of Ragnaud

VSOP, Reserve: aged minimum 5 years

Napoleon, Vielle Reserve, XO: aged minimum 6 years

Hors d'Age: aged minimum 10 years

BAS-ARMAGNAC

The porous soil of this district produces a light, floral Armagnac

Domaine Tariquet VS	8
Domaine Tariquet VSOP	12
Domaine Boignieres Folle	30
Château de Briat Hors d'Age	17
Château de Briat Bacco	25
Château Laubade XO	20
Château Laubade 1995	25
Château Laubade 1985	35
Château Laubade 1975	50

TÉNARÈZE

With more compact clay soil, this region produces full-bodied Armagnac that is well suited to aging.

Château Pellehaut Reserve	15
Château de Busca	20

ARMAGNAC BLANCHE

A new AOC allowing for high quality eau de vie with no oak aging.

Domaine Tariquet Blanche	20
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Armagnac

A grape brandy from the Gascony region of southwestern France. Although the spirit predates Cognac by 150 years, geography has limited the international popularity of Armagnac. Armagnac typically has a higher alcohol content than Cognac, and flavor profiles tend to exhibit more pepper and dried fruit.

COCKTAILS

12 each

HOUSE OLD FASHION

Armagnac, Angostura, Chocolate and Peychaud's Bitters



BRANDY FIX

Armagnac, Lime, Pineapple Gum, Yellow Chartreuse, Seltzer

ARMAGNAC CRUSTA

Armagnac, Cointreau, Lemon, Maraschino, Angostura Bitters

ALEXANDER NO. 2

Armagnac, Crème De Cacao, Cream, Nutmeg

MORNING GLORY

Armagnac, Rye, Cointreau, Angostura Bitters, Seltzer

ARMAGNAC VERMOUTH COCKTAIL

Armagnac, Kina, Lillet Rose

ARMAGNAC SNAPPER

Armagnac, Lemon, Crème De Framboise, Honey Syrup

*“A golden elixir that make you according to your gifts,
a poet, philosopher or great lover.”*

–Marquis de Montesquiou

Fine, Trois Etoiles/Pommes, VS: aged minimum 2 years

Vieux, Reserve: aged minimum 3 years

VO, Vielle Reserve, VSOP: aged minimum 4 years

Hors d'Age, Extra, XO, Napoleon: aged minimum 6 years

CALVADOS

*A minimum of 20% local apples is required.
Must be aged for at least two years.*

Christian Drouhin Cour de Leon 10

PAYS D'AUGE

*Calvados that must be fermented
for at least six weeks, and double
distilled in a pot still.*

Château du Breuil VSOP 16

Château du Breuil 15 year 24

Huard Hors d'Age 17

Lecompte 5 year 11

Lecompte 12 year 16

DOMFRONTAIS

*Made with a minimum of 30% pears
and aged in oak for at least 3 years.*

Lemorton Reserve 11

Lemorton 1986 27

Calvados

Distilled from apple and pear cider, Calvados comes from the Calvados region of northwest France. The region is named for a Spanish ship, El Calvador, that went down off the coast of Normandy in 1588. The nearest land adopted the ship's name, and then the local spirit took its name from the land.

COCKTAILS

12 each

CALVADOS NEGRONI

Calvados, Carpano Antica, Campari



MARGERITE ROSE

Originel Calvados, London Dry Gin, Applejack,
Cointreau, Lemon Bitters

JACK ROSE

Originel Calvados, Lemon, Grenadine

WIDOW'S KISS

Originel Calvados, Osocalis Brandy, Benedictine,
Yellow Chartreuse, Angostura Bitters

DEPTH BOMB

Calvados, Cognac, Grenadine, Demerara Syrup, Lemon Bitters

HONEYMOON

Calvados, Lemon, Benedictine, Cointreau

CALVADOS COCKTAIL

Calvados, Orange, Cointreau, Aperol, Seltzer

Brandy

Brandy is distilled all over the world, in a variety of styles. The word brandy is derived from the Dutch term, brandewijn, or “burned wine.” Brandy can be distilled from wine, pomace or fruit.

SPIRITS

Cardinal Mendoza	13
Germain-Robin Craft Method	10
Germain-Robin Select XO	30
Laird’s 100-Proof Apple Brandy	10
Singani 63	10
St. George Spiced Pear Brandy	15

COCKTAILS

12 each

GRENADIER

Brandy, Lime, Ginger, Mint



STINGER

Germain-Robin Brandy, Fernet Branca Menta

LOUD SPEAKER

Osocalis Brandy, Gin, Cointreau, Lime

BETWEEN THE SHEETS

Osocalis Brandy, Denzien Rum, Cointreau, Lime

FRENCH CONNECTION

Brandy, Amaretto, Angostura Bitters

FROUPE

Brandy, Sweet and Dry Vermouth, Benedictine

IMPROVED BRANDY SAZERAC

Germain-Robin Brandy, Demerara Syrup,
Peychaud’s and Angostura Bitters, Absinthe

EL MOROCCO

Osocalis Brandy, Ruby Port, Lime, Pineapple Gum,
Grenadine, Angostura Bitters

JAPANESE

Germain-Robin Brandy, Orgeat, Angostura Bitters

Pisco

A grape brandy produced in the winemaking regions of Peru and Chile. With origins in the 16th century, Pisco is the first known spirit distilled in the new world. Brought to San Francisco in the 1830, Pisco was a popular local spirit during the Gold Rush era.

SPIRITS

Barsol	8
Capurro	9
Incanto	10
Kappa	10
Payet Torontel	10

COCKTAILS

12 each

HOTEL GALLERIA

Pisco, Lime, St~Germain, Sparkling Wine

SWEETWATER'S SIN

Pisco, White Port, Maraschino, Gran Classico,
Lemon Bitters



PISCO SOUR

Pisco, Lime, Egg White, Angostura Bitters

PINEAPPLE APRICOT TROPICAL

Pisco, Lime, Pineapple Gum, Orchard Apricot,
Angostura Bitters

CUPID'S CUP

Pisco, Lemon, Aperol, Egg White, Thyme

CHILCANO MULE

Pisco, Lime, Ginger Ale, Angostura Bitters, Mint

PISCO PUNCH

Pisco, Lemon, Pineapple Gum

CALIFORNIA MILK PUNCH

Tea-infused Pisco, Pineapple, Spices,
Clarified with Milk

Eau de Vie & Grappa

Eaux de Vie, or “water of life” is made by crushing and fermenting fruit, which is then distilled into a colorless spirit, which is generally bottled without aging.

Grappa is a grape brandy made from distilling the skins, pulp, stems and seeds. Historically, Grappa was a way to utilize leftover grape pomace from winemaking. Today, Grappa has been elevated to a digestif of class and sophistication, and is easily Italy’s most famous spirit.

E A U X D E V I E

Blume Marillen Apricot	12
Clear Creek Kirschwasser	10
Clear Creek Mirabelle	12
F. Meyer Framboise	16
Mette Poire Williams	14

G R A P P A

Candolini Grappa	9
G. Bertagnoli Amarone	15
Jacopo Poli di Sassicaia	30
Michele Chiarlo Grappa di Barolo	14

COCKTAILS

12 each

SAHARA GLOWING HEART
Citadelle Gin, Apricot Eau de Vie,
Grenadine, Absinthe

ROSE COCKTAIL
Dry Vermouth, Kirsch, Pineapple Gum

ALBERTINE COCKTAIL
Kirsch, Cointreau, Yellow Chartreuse, Maraschino

RASPBERRY CLARET CUP
Red Wine, Brandy, Raspberry Eau de Vie,
Grenadine, Lemon, Seltzer