

{SOUPES}

Carrot Shrimp Bisque

carrot puree with shrimp stock reduction
and five spice sautéed shrimp 13

Turnip

creamy turnip puree with fried kale and fried
elephant garlic chips 11

French Onion Soup

aged comté cheese 14

{PETITS PLATS}

Escargots garlic-lemon butter 12

Macaroni and cheese 11

{FRUITS DE MER}

Chilled Oysters

Champagne mignonette 17

Chilled Clams

cocktail sauce 12

Jumbo Shrimp Cocktail

cocktail sauce, marie rose 18

{MOULES}

Classic 16

white wine, butter, shallots, garlic

Chorizo 19

house made chorizo, tomato, white wine

Saffron 17

white wine, saffron, mustard

{COCKTAILS}

COLD

Pear-ly Legal... \$13

*Subarashii Kudamono pear wines, High West Silver OMG rye,
Nardini Acqua di Cedro, Nardini Mandorla, Bar Code apple bitters,
Asian pear Eau de Vie*

Flip You For Real... \$14

*Maker's Mark bourbon, Leopold Bros. cranberry liqueur, apple cider,
salted caramel, whole egg*

A Midautmn Night's Dream... \$14

*High West Silver Oat Whiskey, Domaine de Canton, roasted pumpkin puree,
maple syrup, Angostura Bitters*

HOT

Smokin' Bacon Hot Chocolate... \$12

Bacon infused Bulleit bourbon, hot cocoa, bacon cayenne marshmallow

Elysium... \$14

*Inga Amaro, Luxardo Amaretto, Grand Marnier, coffee,
Bitter Truth chocolate bitters*

Where There's Smoke, There's Fire... \$13

Los Nahuales mezcal, Sailor Jerry rum, agave sweetened green tea

{FONDUE}

Classic Cheese 17

Melted Comte Cheese served with Cubed Bread

Add Apples 2 Add Sausage 4

Chocolate Fondue 11

Melted Dark Chocolate served with fruit

S'Mores Fondue 14

Melted Milk Chocolate with Gram Crackers and Marshmallows

A gratuity of 19% will be added to parties of seven or more.

~ Poste Supports Seafood Watch ~ *Please advise your server of any food allergies prior to ordering

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 10/29/2012