

La Sardine



HAPPY HOUR

5-7 pm Monday-Thursday

BARBITES

Glazed Halibut Collars

grilled fish collars, capers, lemon, mustard glaze

\$4.00 each

Oxtail Crostini

braised oxtail, beer bread, feta, pickled pearl onions

\$8.00

Oysters

cocktail sauce, lemon wedge, mignonette

1/2 dozen \$6.00 dozen \$12.00

Charcuterie/Cheese Board

\$16.00 choose 4

mimolette- cow's milk, hard cheese, nutty flavor (France)

harbison- cows milk, soft brie- style cheese (Vermont)

petit basque- sheep's milk, smooth sweet flavor (France)

mattonne- cows milk, taleggio-style, creamy (Michigan)

duck rilette- duck leg, duck fat, peppercorns

country pate- pork, duck, pistachio

salumi- saucisson sec, garlic, black pepper

prosciutto- 14 month aged, galone, parma italy

Frog Legs

garlic, lemon, parsley, butter

\$11.00

Confit Duck Wings

barbecue glaze

\$9.00

Shrimp Cocktail

lemon, cocktail sauce

\$10.00

BEERS

Meteor Pilsner

\$5.00

Beer of the Month

\$5.00

COCKTAILS

French 75

prairie gin, lemon, simple syrup, topped with champagne

\$9.00

The Grumpy Frenchman

prairie gin, elderflower, lime juice

\$9.00

French Martini

prairie vodka, cassis, pineapple, lemon juice

\$9.00

WINE

Domaine De Pouy 2016

côtes de gascogne- 60% Ugni Blanc 40% Colombard

\$7.00

Château Saint Jean 2014

plan de dieu- côtes du Rhône 30% Syrah 40% Grenache,
30% Carignan

\$7.00



established in 1998 Jean Claude Poilevey