

COCKTAILS

WINE BY THE GLASS

GLASS / 500ML CARAFE

	SINGLE / PITCHER
Right Bank	14.00 / 55.00
<i>Bordeaux Blanc, Cointreau, Belvoir Ginger Syrup, Drambuie, Fonseca Sirocco, Fresh Lemon, Fresh Mint</i>	
Marie Antoinette	13.00
<i>Grey Goose, Velvet Falernum, St Elizabeth Allspice Cordial, Pressed Lemon, Kümmel, Peychaud's Bitters, Sparkling Wine, Star Anise</i>	
Pomme De la Mer	14.00 / 55.00
<i>Bacardi 8 Year, Giffard Creme du Peche, Giffard Orgeat, Sparkling Normandy Cider, Pressed Lime, Nux Alpina Walnut liqueur</i>	
Zizou	14.00
<i>Grey Goose Vodka, Noilly Prat Ambré, Lillet Blanc, Peychaud's Bitters, Orange Oils</i>	
Mont Blanc	14.00
<i>Tariquet Armagnac Blanc, Aveze Gentiane, Dolin G�n�p�y Des Alpes, Lillet Blanc, Pernod Absinthe, Lemon Oils</i>	
Barcelonette	14.00
<i>Olmecca Altos Plata Tequila, Scorpion Mezcal, Belvoir Ginger Syrup, Pressed Lime, Combier K�mmel, Regan's Orange Bitters, Grapefruit Oils</i>	
Citrus Paradisi	14.00
<i>Combier Pamplemousse Rose, Fresh Pressed Lemon, Giffard Creme du Framboise, Sparkling Wine, Lemon Oils</i>	
Javerzac	14.00
<i>Hennessy VS, Cointreau Chamomile, Dolin Rouge, Combier K�mmel, Orange Bitters, Orange Oils</i>	
Platini	14.00
<i>Belvedere Unfiltered Vodka, Lillet Blanc, Regan's Orange Bitters, Grapefruit Oils</i>	
Limousin Negroni	14.00
<i>Plymouth Gin, Aperol, Salers Aperitif, Dolin Blanc, Orange Oils</i>	
The Botanist	14.00 / 55.00
<i>The Botanist Gin, Jack Rudy Tonic Cordial, Chilled Perrier, Citrus, Juniper Berries</i>	
Brooklyn 75	14.00
<i>M�et & Chandon Brut, Brooklyn Small Batch Gin, Luxardo Maraschino, Fresh Lemon, Lemon Oils</i>	
Versailles Royal	14.00
<i>Sparkling Wine, St. Germain, Pressed Grapefruit, Grapefruit Bitters, Fresh Sage</i>	
District Mule	14.00 / 55.00
<i>Absolut Elyx Vodka, Pressed Lime, Angostura Bitters, Gosling's Ginger Beer, Fresh Mint</i>	
Vieux Carre Nord	15.00
<i>Bulleit Rye Whiskey, Remy 1738 Cognac, Dolin Rouge Vermouth, Benedictine, Angostura & Peychaud's Bitters, Pernod Absinthe, Lemon Oils</i>	
Pierre Le Grand 	14.00
<i>Remy 1738 Cognac, Jameson, Giffard Orgeat, Nux Alpina Walnut Cordial, Fresh Lemon, Nutmeg & Star Anise, Served Hot</i>	

CHAMPAGNE & SPARKLING

Saumur Brut <i>Vieux Pressoir, Loire Valley, NV</i>	13.00
Cremant d'Alsace Ros� <i>Pierre Sparr, Alsace, NV</i>	14.00
M�et & Chandon Imperial Brut R�serve, <i>Champagne, NV</i>	20.00
Ruinart Sparkling Ros�, <i>NV</i>	24.00
M�et & Chandon Ros� Imperial, <i>NV 187ml</i>	25.00
Dom Perignon Brut <i>2004</i>	45.00

WHITE

Chardonnay <i>La Chaveli�re, Languedoc, 2015</i>	12 / 35
Melon De Bourgogne <i>Dom. de la p�pi�re, Muscadet S�vre-et-Maine, Loire, 2015</i>	12 / 35
Riesling <i>Mitnacht Freres, Alsace, 2015</i>	13 / 38
Sauvignon Blanc <i>Sancerre, La Barbotaine, Loire Valley, 2015</i>	15 / 42
Chenin Blanc <i>Rocher des Violettes, Montlouis, 2015</i>	16 / 45
Chablis <i>"Terroir de Courgis", Patrick Piuze, Burgundy 2015</i>	17 / 49

ROS 

'L'Oratoire' <i>Domaine St-Andrieu, C�tes de Provence, 2015</i>	12 / 35
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RED

Syrah <i>Triennes, St. Auguste, Aix en Provence 2014</i>	12 / 35
Grenache <i>C�tes du Rh�ne, Le Chaux Fontbonau, 2012</i>	13 / 38
Malbec <i>Cahors, Chateau du Cedr�, Sud - Ouest, 2013</i>	15 / 42
Merlot/Cab Blend <i>Bordeaux Superior, Chateau Trocard, 2014</i>	15 / 42
Pinot Noir <i>Mercurey Dom. Faveley, C�te Chalonnaise, Burgundy, 2014</i>	17 / 49
Cabernet Sauvignon <i>Carpe Diem, Christian Moueix, California, 2012</i>	19 / 55

- Please ask your server to see our full wine list -

NON-ALCOHOLIC

Juices by Alain Milliat 9.00

Pear Nectar	Peach Nectar
Cabernet Ros� Grape Juice	Apple Juice
Apricot Nectar	Morello Cherry

Duch  de Longueville 7.00
Sparkling Apple Cider from Normandy

Becks Non-alcoholic Beer 7.00

BEERS

DRAFT BEERS

	500ML	350ML
Kronenbourg 1664 <i>Pale Lager, Strasbourg, France, 5%</i>	8.00	5.00
Flagship Oyster Stout , <i>Dry Stout, Staten Island, New York, 6.9%</i>	8.00	5.00
Hoegaarden <i>Wheat Beer, Hoegaarden Belgium, 4.9%</i>	8.00	5.00
Brooklyn Brewery <i>Selection of the Brooklyn Brewmaster Drafts</i>	8.00	5.00
Ommegang IPA , <i>Cooperstown, New York, 6.9%</i>	8.00	5.00
Palm <i>Belgian Pale Ale, Steenhuffel, Belgium 5.4%</i>	8.00	5.00

LARGE FORMAT

'Delirium Tremens' <i>Brouwerij Huyghe, Melle, 8.5%</i>	25.00
Gavroche <i>Brasserie de Saint-Sylvestre, France, 8.5%</i>	19.00
Brasserie Dupont <i>Saison, Tourpe, 6.5%</i>	24.00
Chateau Rouge <i>Brasserie la Goutte d'Or, Spicy Red Ale, Paris 6.5%</i>	19.00

Kronenbourg Bucket of Five \$35

Mixed Bucket of Five \$40

BOTTLED SELECTION

Kronenbourg Blanc <i>Wit Bier, Strasbourg France, 5%</i>	8.00	Stella Artois <i>Pale Lager, Leuven, Belgium, 5%</i>	8.00
Kronenbourg <i>Pale Lager, Strasbourg France, 5%</i>	8.00	Affligem <i>Belgian Pale Ale, Opwijk, Belgium, 6.8%</i>	8.00
St. Ambrose Stout <i>Oatmeal Stout, Quebec, Canada 5%</i>	8.00	Duvel <i>Belgian Strong Pale Ale, Belgium, 8.5%</i>	11.00
New Belgium Citradelic <i>Tangerine IPA, Colorado 6%</i>	8.00	Abita Light <i>Light Lager, Louisiana, 4%</i>	8.00

CIDER

	glass / bottle
Ros� Cider <i>W�lfper Estates, New York 6.8%</i>	10.00
Celt Cider <i>Bretagne, France 4.5%</i>	9.00
Famille Dupont <i>Bouche Brut, Normandy, France 5.5%</i>	9.00 / 35.00

Beaubourg
• BRASSERIE •

25 Liberty Street, New York, NY 10281
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Monday - Friday

Breakfast 7:30am-11.00am
Lunch 11:00am-4:00pm
Dinner 4:00pm-11.00pm

Saturday

Breakfast 8:00am-11.00am
Brunch 11:00am - 4:00pm
Dinner 4.00pm - 11.00pm

Sunday

Breakfast 8:00am-11.00am
Brunch 11:00am - 4:00pm
Dinner 4pm - 10pm