

ANDRE'S BISTRO COCKTAILS

G&T'S

- Pure 8
Beefeater, tonic syrup, soda water
- Piney 9
St. George Terroir, tonic syrup, soda water, cardamom
- Pretty 8
Haymans Old Tom, Hendrick's, tonic syrup, soda water, hibiscus

HIGH PROOF

- Cassis Mojiteaux 9
barbancourt rhum agricole, mint, lime juice, cassis, soda water
- Tito's Bloody Marie 9
Tito's Handmade Vodka, tomato juice, horseradish, fennel
- Afternoon Joe 7
Evan Williams Bourbon, coffee infused Dolin Rouge, brandied cherries
- Maximilian 14
Sombra Mezcal, Chartreuse Yellow, oj, lime juice, simple syrup
- Sidecar 13
Maison Rouge Cognac, citrus, cointreau, simple syrup
- French Seventy-Five 11
Beefeater Gin, fresh citrus, Bouvet Brut
- Sazerac 10
Old Overholdt Rye or Maison Rouge Cognac, bitters, pastis rinse, lemon oil
- Pomme 12
Calvados, muddled apple, lemon juice, honey syrup
- 1778 Mule 11.50
Tito's Handmade Vodka, Calvados, lime juice, spicy ginger beer syrup
- Tomat 12
Ricard, pomegranate grenadine

COFFEE

- Espresso 3
- Double Espresso 5
- Latte 4
- Cappuccino 4
- Drip 3

TEA

- Green Jasmine Pearls 3
- English Breakfast Tea 3
- Earl Grey 3
- Chamomile 3
- Peppermint 3

LOW PROOF

- South of the Border 9.50
Aperol, Solerno, angostura, soda
- Petals & Pearls 12
St. Germain, Elation, cardamom bitters, soda
- Apothecary 8
Salers Gentiane, Dolin Blanc, ginger syrup, soda
- Green Devil 12
Maurin Quina, Cocchi, blackberries, simple syrup, soda
- Normand Mimosa 8
Bordelet Poiré Cider, Bouvet Brut, cinnamon sugar dusted apples

HOUSE MADE PUNCH

- Cup or Carafe 8/30
seasonal ingredients

NO PROOF

- Blackberry Rickey 6
organic blackberry syrup, mint, lime juice, soda water
- Creamsicle 5
fresh squeezed oj, lemon juice, simple syrup, cream
- Spice Garden 5
tomato juice, Seedlip Garden, fennel, citrus
- N/A G&T 5

SODA

- Coke 3
- Mexican Coke (bottle) 4
- Diet Coke 3
- Sprite 3
- Gingerale 3
- Ginger Beer 3
- Soda water 3

BEERS

ON TAP

- Ballast Point, Sculpin IPA 6.50
- Stella Artois 6

BOTTLED

- Dogfish Head, Namaste 7
- Estrella Damm, Inedit 7
- Sierra Nevada, Pale Ale 4
- Old Speckled Hen 7.25
- Unibroue, La Fin Du Monde 9
- De Brabandere Bavik Pils 5
- Ballast Point, California Kölsch 5.25
- Amstel Light 4
- Avery, White Rascal 5.25
- Oskar Blues, Pale Ale 4.75
- Green Flash, West Coast Double IPA 7.25
- Rogue, Hazelnut Brown Nectar 5.75
- Left Hand, Milk Stout, Nitro 5.75

BOTTOMLESS BRUNCH

Sat & Sun 10-3:30

- Housemade Punch \$19.99 per person
- E. Guigal Rosé \$21.99 per person
- Mimosa \$24.99 per person

JUICE

- fresh squeezed orange 3
- fresh squeezed ruby red grapefruit 4
- pineapple 3
- cranberry 3