

THE SWEET SIDE

Espresso Martini // Rum & Hazelnut

Santa Teres, Irish Cream, Kahlua,
Frangelico & espresso 20

The Big Apple

Crêpe w/ caramelized apple, Calvados & touch
of cinnamon, topped w/ crunchy almond-walnut
streusel & vanilla bean ice-cream 19

Crêpe Suzette

Famous flambéed crêpe w/ beurre Suzette,
Grand Marnier, caramelized sugar, fresh orange
juice & zest, served w/ vanilla bean ice-cream 17

Midnight in Paris // the owner's favorite

Crêpe w/ vanilla crème brûlée custard
& crispy caramel 17

Schokoladepalatschinke

// pronounced: "sho-ko-lada-pala-chink-ay"

Chocolate crêpe, filled w/ chocolate ganache,
dulce de leche, strawberries & bananas,
served w/ crème Chantilly 18

Pure Love

Crêpe w/ sugar, butter & lemon 9

The Nutella

// all-time favorite crêpe 12

ELEVATE YOUR CRÊPES & ADD

strawberries	6	whipped cream	2
bananas	3	dulce de leche	3
Nutella	6	vanilla bean ice-cream	5

DESSERT WINES

Sandeman Tawny Port // 20 year old, Portugal 16
Maison Nicolas // Sauternes, France, 2006 14

SPIRITS

GIN

Roku	14		
Tanqueray	14	Grey Whale	15
Hendrick's	18	Monkey 47	22

VODKA

Ketel One	16		
Tito's	15	Lift	13
Grey Goose	16	Woody Creek	14

TEQUILA

Patron Silver	15		
Casamigos Reposado	18		
Don Julio 1942 Anejo	40		
Del Maguey Single Village Mezcal	24		

WHISKEY

Jack Daniels	14		
Woody Creek Rye	15		
Yamazaki // aged 12 years	38		
Jameson	14		
Four Roses Single Barrel	17		

BOURBON

Bulleit	15		
Breckenridge Bourbon	15		
Maker's Mark	15		
Blanton's Single Barrel	25		

RUM

Ron Zacapa // aged 23 years	20		
Santa Teresa	16		
Bacardi Superior	14		
Plantation Dark Rum	14		

SCOTCH

Chivas Regal // aged 12 years, blended	16		
Monkey Shoulder, blended	15		
Glenlivet // aged 12 years, single malt	17		
Johnnie Walker Black Label, blended	17		
Oban // aged 14 years	24		

COGNAC & BRANDY

Courvoisier VS	14		
Remy Martin XO	28		
Larresingle VSOP	15		
Grand Marnier	15		
Brusnell Calvados	15		
// apple brandy, Normandy			

LIQUEURS

Amaretto	12	Limoncello	12
Campari	12	Baileys	14
Cointreau	12	Frangelico	14
Fernet-Branca	12	Genepi	14



COCKTAILS

18

Moment of Truth // spicy margarita

Casamigos Reposado Tequila, jalapeño, fresh lime,
orange liqueur, agave, lemon & orange w/ tajin rim

Bangkok Mule

Vodka, lemongrass, cilantro, lime,
topped w/ ginger beer

Strawberry Mojito

Bacardi Superior Rum, fresh mint, house-made
strawberry purée, fresh lime juice w/ splash of soda

Pink Panther

X-Rated (a fusion of ultra premium French vodka,
Sicilian blood orange, mango & passion fruit),
grapefruit vodka, cranberry, lemon juice & bubbles

You Can't Quit Me Baby

Lift Vodka, Monin lavender syrup, fresh lemon juice

Season of Change

Bulleit Bourbon, house-made thyme simple syrup,
lemon, Angostura bitters

A Sip of Italy

Grey Whale Gin, Italicus Rosolio di Bergamotto
(think: citrus, light, bitter & unique floral edge),
sea salt flakes, fresh lime juice w/ dash of bubbles

ROSÉ HAPPY HOUR: 3PM - 5PM
BUY ONE, GET ONE FREE - ROSÉ BOTTLES

Pear-a-Dise // non-alcoholic cocktail

Organic pear juice, lemon & ginger beer,
served w/ cinnamon stick 14

// pairs well w/ your choice of vodka

Enjoy a classic French Apéritif as a ritual
to open up your appetite

Pastis // anise-flavored liqueur

Add almond or lavender syrup 11

SIGNATURE DISHES

Soupe à l'Oignon

French onion soup, gratinéed w/
baguette & Gruyère cheese 18

Escargots // en brioche

Sautéed w/ garlic butter, tomato
concassée & Pastis 25

Terrine de Foie Gras // marbré au cacao

Cacao marbled Hudson Valley Foie, flavored
w/ Sauternes, served w/ toasted brioche
& lingonberry compote 32

Steak Tartare

Finely chopped sirloin*, shallots, capers,
cornichons, French cocktail dressing, quail egg*,
crostini & crispy chips 34

FROM THE GARDEN

ADD TO ANY SALAD: SEARED SALMON 14

Flavors of Summer *veg G&F*

Red cabbage, shredded carrots, cucumber, radishes,
chickpeas, sweet corn, beets, parsley, cilantro, feta,
citrus honey-thyme vinaigrette 25

Salade Légère *vegan G&F*

Romaine, bibb lettuce, endive
& French Bistro vinaigrette 14

Salade de Chèvre Chaud *veg*

Butter lettuce, baked local goat cheese on crispy
baguette w/ truffle honey, pear, walnut,
Champagne vinaigrette 29

Bistro Bowl // wild rice & quinoa *vegan G&F*

Toasted sesame ginger dressing, radishes,
edamame, shredded roasted carrots, cucumber,
cherry tomatoes, avocado & crispy scallions 27

À LA CARTE MENU

SUMMER SPECIAL



DOM PERIGNON 50% OFF



paired with

CHAMPAGNE & CAVIAR

Sustainable Royal Sterling Caviar
'White Sturgeon', served w/ classic
accompaniments 95

MUST-HAVE ENTRÉES

Sea Bass *G&F*

Argentine sea bass w/ Provençal vegetable
ragout & lemon butter sauce 58

Duck Cassoulet // famed French dish *G&F*

Silky duck confit & diced smoked duck breast,
white beans, carrots, tomatoes, roasted gluten-free
bread crumbs & micro greens 56


Wagyu Burger

Colorado dry aged wagyu beef*, tomato, caramelized
onions, Alpine cheese, lettuce, aioli, brioche bun 42

CHOICE OF CRISPY CHIPS OR GREEN SALAD

Filet Mignon 6oz // aged 14 days

Tenderloin Steak w/ truffle-whipped potatoes,
roasted cherry tomatoes grilled asparagus
& peppercorn sauce 75

 PLEASE SELECT FROM
OUR SUPERB BURGUNDY WINE SELECTION

AN ALPINE EXPERIENCE

Cheese Fondue // world famous

fondue is prepared gluten-free & vegetarian
Melted Gruyère, Vacherin, Beaufort & Comté,
white wine, touch of Kirschwasser,
served w/ warm crispy bread

// 2-person min. order 36/person

TOP W/ FRESHLY SHAVED BLACK TRUFFLES M/P

FOR YOUR DIPPING PLEASURE

APPLES (AVAILABLE UPON REQUEST) 15
ASSORTED CHARCUTERIE 13
ROASTED BROCCOLI & CAULIFLOWER 13
GLUTEN-FREE BREAD *G&F* 9

 ENHANCE YOUR ALPINE EXPERIENCE
W/ OUR AUSTRIAN & SWISS WINE SELECTION

F.A.B. ENTRÉE ICONS

Saffron Sea Scallops *G&F*

Charred Maine scallops*, roasted cherry tomatoes,
saffron lemon butter sauce, basil & micro-greens 60

Moules-Marinière *G&F*

Mussels*, shallots, bay leaves, garlic, thyme, white
wine & light cream, served w/ French baguette 35

Bœuf Bourguignon

Short ribs braised in red Burgundy, mushrooms,
carrots, herbs de Provence, served over Fettuccine 52

Truffle Gnocchi-flette

Black truffle potato gnocchi, bacon, touch of cream,
caramelized onions & melted Gruyère cheese 46

TOP W/ FRESHLY SHAVED BLACK TRUFFLES M/P

Kaiser-Schnitzel *G&F*

Tender gluten-free breaded pork loin, romaine,
Caesar dressing, shaved Parmesan & lemon 39

OH CRÊPE!

The Classic *G&F*

Buckwheat crêpe from Brittany, jambon de Paris,
melted Gruyère & Swiss Emmentaler,
over-easy fried egg* 26

The Ratatouille *veg*

Crêpe w/ Provençal vegetable ragout: tomato,
zucchini, eggplant, bell peppers, w/ Béchamel sauce

MAKE IT VEGAN

SERVED IN A BOWL W/ WARM BAGUETTE *vegan* 24

Nirvana

Thai green curry crêpe w/ chicken, red pepper,
eggplant, squash, fresh basil & coconut milk,
topped w/ toasted coconut flakes 30

*These items may be served raw or undercooked. Consuming raw meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.