

VIN AU VERRE

SPARKLING

Brut Frank Peillot 'Montagnieu' Bugey NV, FRA.....	\$16 / 64
Brut Rosé Gasnier 'La Cravantine' 2019, Loire Valley, FRA.....	\$15 / 60
Rosé Pet Nat Jousset 'Éxilé' 2021, Loire Valley, FRA.....	\$18 / 72
Champagne Hervé Rafflin, 1er Cru NV, Reims, FRA.....	\$24 / 96

WHITE

Muscadet Sèvre-et-Maine Pulpe F!#/?@N 2020 Loire Valley, FRA.....	\$14 / 56
Grüner Veltliner Sonnhof Social Club 2021, Niederösterreich, AUS 1L.....	\$13 / 68
Sauvignon Blanc DeLaille 'Le Petit Salvard' 2021, Loire Valley, FRA.....	\$15 / 60
Trebbiano Blend Tenuta la Novella 'Sambrena' 2020, Tuscany, IT.....	\$17 / 68

ORANGE

Sémillon Lestignac 'Michel Michel' 2021, Bergerac, FRA 1.5L.....	\$17 / 136
Cortese Stefanago 'Stuvenagh Orangiosauro' 2021, Lombardy, ITA.....	\$18 / 72

ROSÉ

Carignan Blend Chereche Midi 2021, Provence, FRA.....	\$14 / 56
Txakolina Rosé Antxiola 2021, Basque, SPA.....	\$15 / 60

RED

Gamay Jean-Claude Lapalu Vieilles Vignes 2021, Beaujolais, FRA.....	\$16 / 64
Garnacha Blend Celler Frisach 'L'Abrunet Negre' 2020, Terra Alta, SPA.....	\$14 / 56
Carignan Blend Henri Milan 'Reynard Rebels' 2021, Provence, FRA.....	\$17 / 68

BIÈRE

Kronenbourg , FRA.....	\$7	Reissdorf Kölsch , DEU.....	\$9
Dutchess Ales Telios IPA , NY.....	\$12	Collective Arts Guava Gose , NY.....	\$12



DEUX CHATS

COCKTAILS

MARTINI

- Deux Chats Martini** *gin, manzanilla, vermouth, celery*.....\$16
Kinky Martini *spicy vodka, ancho Reyes Verde, Cocchi Americano*.....\$16
Vesper *gin, vodka, Cocchi Americano*.....\$14
50/50 Martini *gin, Comoz Blanc*.....\$13
Espresso Martini *vodka, cold brew, Kahlua, cacao*.....\$16

SHAKEN

- Suze Spagliato** *lillet, blanc vermouth, grapefruit*.....\$15
Felix Blanco & Reposado *tequila, orange liqueur, yuzu, shiso*.....\$16
Sieste *blanco tequila, mezcal, bitter aperitivo, grapefruit, lime*.....\$15
Last Word *gin, Faccia Brutto Centerbe, Maraschino liqueur, lime*.....\$15
Le Bird *aged rums, campari, pineapple, lime, grapefruit*.....\$16

STIRRED

- 1885** *mezcal, Strega, gentian liqueur, vermouth*.....\$16
Jinx *bourbon, vermouth, amaro*.....\$15
Milo *japanese whisky, aged rum, apricot, vanilla*.....\$16
Le Syndicat *rye, cognac, pineapple amaro, vermouth, benedictine*.....\$16

SANS ALCOOL

- Si & Am** *raspberry, yuzu, cranberry, grapefruit, sparkling rosé*.....\$12
Petit Abricot *white grape, apricot, gooseberry, grapefruit, soda*.....\$9

FRUITS DE MER

OYSTERS

East Coast

- Wellfleet** *Wellfleet, MA*.....\$3.75
Fairhaven *Fairhaven, MA*.....\$3.25

West Coast

- Kumamoto** *Totten Inlet, WA*.....\$5.25
Shigoku *Willapa Bay, WA*.....\$4.5

Petit Plateau \$95

east & west coast oysters, jumbo shrimp cocktail, little neck clams, manilla clams, brioche buttons, seaweed butter

Grand Plateau \$155

whole lobster, east & west coast oysters, little neck clams, trout salad, salmon crudo, PEI mussels, manilla clams, jumbo shrimp, brioche buttons, seaweed butter

Lobster *lemon aioli*..... \$48 **Jumbo Shrimp** *cocktail sauce, horseradish*.....\$24

Salmon Crudo *tobiko wasabi, pickled cauliflower, chili lime salt*.....\$19

Marinated Sardines *remoulade, pickled shallots, baguette*.....\$16

LES PETITS PLATS

Brioche Buttons *seaweed-sesame butter*.....\$8

Des Œufs *deviled eggs, smoked roe, chili, chives*.....\$13

Savarin Cheese *wild flower honey, fennel pollen, baguette*.....\$14

Jambon de Bayonne *quindillas, olives, baguette*.....\$14

Caesar Salad *chicories, yuzu, parmesan crisp*.....\$18

Chicken Liver Pate *pickled hon shimeji, frisee*.....\$16

Escargot *parsley garlic butter, chili, parmesan breadcrumb, baguette*.....\$15

Warm Artichoke & Crab Dip *baguette*.....\$17

Salade Nicoise *seared tuna, haricots verts, tomato, potato, dijon dressing, salsa verde*.....\$22

Beef Tartare *calabrian chili, dijon, pickles, baguette*.....\$21

Lobster Roll *butter-poached lobster, chives, brioche, kettle chips*.....\$33

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness