

FRENCH  
**A B O Y E R**  
BRASSERIE



*LES BOISSONS ET BIERES*



**LES COCKTAILS**

**Pineapple Express \$17**

Infused Pineapple Don Julio, Aperol, Pineapple Simple Syrup and Juice, Lime Juice

**Gin Blossom \$16**

Tanqueray Gin, Elderflower Liqueur, Lime Juice, Blood Orange Syrup, Ginger Ale

**Mescal Rita \$16**

Union Mezcal, Lime and Orange Juice, Cointreau, Tamarind Syrup, Coco Bitters

**Spring Passion \$16**

Yuzu, Ketel One, Lime Juice, Papaya & Passion Fruit Puree

**CHAMPAGNE  
COCKTAILS**

**Kir Royale \$16**

Champagne, Creme de Cassis

**French 75 \$17**

Champagne, Tanqueray Gin, Lemon Juice, Simple Syrup, Lemon Twist

**Champagne Cocktail \$18**

Champagne, Cognac, Sugar Cube, Bitters, Lemon Twist

**COCKTAIL SANS  
ALCOOL**

**Garden Gate \$12**

Seedlip Garden 108, Blueberry Lavender Syrup, Lemon Juice.

**Tangerine Dream \$13**

Seedlip Grove 42, Tangerine Cordial, Lemon Juice, Splash Soda Water.

**Mango Breeze \$12**

Seedlip Spice 94, Mango, Blood Orange, Habanero, Yuzu

**BIERE**

**Basement Party \$7**

American Lager

**Hirter Morchl \$6**

Austrian Dark Lager

**Son of Juice \$8**

New England IPA Touch of Haze

**Goldbrau Stiegl \$7**

Premium Lager

**La Fin Du Monde \$8**

Tripel

**Gruvi \$6**

Pale Ale (Non-Alcoholic)

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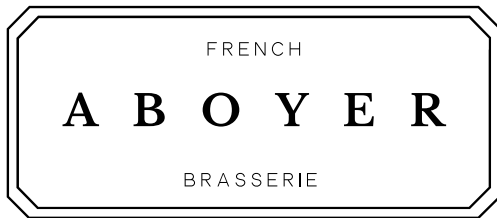
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*LE MENU*

**Les Hors D' Oeuvres**

**Warm Gourgeres (8) \$10**

Classic Cheese Puffs from the Champagne Region of France, filled with Creamy Gruyere & Parmesan. Perfect with Champagne!

**Classic Escargot Bourguignon en Croute \$15**

Burgundy Snails, Garlic, Parsley & Pernod

**Pate Campagne \$16**

Country Style Pork & Duck Pate, Warm Baguette, Cornichons, Niçoise Olives .

*2020, Emile Beyer, Pinot Blanc, Alsace, \$16*

**Chicken Liver Mousse & Saucisson Sec \$16**

Warm Baguette, Pickled Vegetables, Dijon Mustard.

*NV Brut Rose, Camille Braun, \$19*

**Local Artisan Cheese \$18**

Marcona Almonds, Confit Figs & Olive-Rosemary Toast

*2018 Bourgogne, Pinot Noir, Domaine Lebreuil, France \$17*

**Gateau of Crab \$22**

Pan Roasted Scallop, Thai Coconut-Curry Sauce

*2019 Pouilly-Fuisse, Giles Noblet France, \$21*

**Tuna & Salmon Tartar Niçoise \$18**

Toasted Olive-Rosemary Bread

*2020 Burgundy, Macon-Charnay, France \$16*

**House Smoked Salmon Board \$24**

Ginger-Honey Crème Fraiche, Potato Gateau, Brioche.

*NV Brut Rose, Camille Braun, \$19*

**Potage et Salades**

**Nichol's Farm Summer Sweet Corn Soup \$12**

Brown Butter Sweet Corn, Pop Corn

**Classic Salade Lyonnaise \$15**

Baby Frisee, Bacon Lardon, Mustard Vinaigrette, Croutons

**Roasted Baby Beets \$15**

Wild Ramps & Candied Walnuts over Shaved Fennel

Salade with Warm Goats Cheese Beignet,

Honey-Mustard Vinaigrette

**Cotes (Sides)**

**Roasted Baby Carrots "Chimichurri" \$11**

**Haricot Vert au Beurre Noisette \$11**

**Creamy Whipped Pomme Puree \$11**

**Pomme Frites, Bearnaise \$11**

**Potato Gnocchi, Garlic Lemon Butter,**

**Topped with Goat Cheese \$11**

**Warm Bread Service \$9**

Tomato-Olive Tapenade Butter



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*LES PLATS*



**"Prime, Top Sirloin, Bistro Steak" \$34**

Chimichurri or Au Poivre, Fresh Cut French Fries & Classic Béarnaise Sauce  
*2018 Bordeaux, Château du Courlat, St-Emilion, France, \$18*

**Aboyer Burger \$25**

10 oz. Ground Short Rib and Wagyu Beef Griddled Crisp, Thai Braised Pork Belly, Lacy Fried Egg,  
Caramelized Onions, Gruyere & Dijonnaise  
*2019 Cotes du Rhone, Château Domaine Chamfort, \$15*

**Pan Roasted Faroe Island Salmon \$32**

Grilled Baby Bok Choy, Champagne-Stone Ground Mustard Beurre Blanc.  
*2020, Emile Beyer, Pinot Blanc, Alsace, \$16*

**Potato Dusted Lake Superior Whitefish \$30**

French Green Lentils Du Puy, Lemon Caper Beurre Blanc  
*2020 White Burgundy, Joseph Drouhin Macon-Villages, France \$15*

**Roast Chicken Bercy \$29**

Mushrooms, White Wine, Shallots & Spring Peas.  
*Pinot Noir, Louis Jadot, France \$17*

**Australian Braised Lamb Shank \$39**

Israeli Couscous, Roasted Brussel Sprouts Leaves, Lamb Jus  
*2019 Cotes du Rhone, Château Domaine Chamfort \$15*

**Duck Roti \$29**

Citrus-Vanilla Dressed Frisée & Lyonnaise Potatoes, Pomegranate-Duck Jus.  
*2020 Bourgogne, Pinot Noir, Louis Jadot, France \$17*



*LES DESSERTS*



**Tarte de Fruit Du Jour \$12**

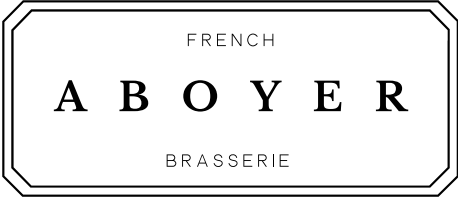
(fruit tart of the day)  
with Mascarpone Mousse

**Creme Brulee \$12**

**This Evening's Selection of  
House Spun Ice Creams & Sorbets \$10**  
(3 scoops per serving)

**Chocolate-Hazelnut Mousse Gateau. \$11**





*WINE BY THE GLASS*



*SPARKLING*

**NV Cremant D' Alsace, Camille Braun \$16/\$61**

**NV Brut Rose, Camille Braun, \$19/\$76**

**NV Champagne, Launois Pere et Fils, Grand Cru Blanc de Blancs \$30/\$118**

*WHITE WINE*

**2022 La Chapelle Gordonne Rose, Provence, France \$22/\$80**

**2020 Burgundy, Macon-Charnay, France \$16/\$64**

**2020 Sancerre, Moreux, Les Bouffants, Loire Valley \$21/\$84**

**2022 Ovum, Big Salt, White Blend, Oregon \$15/\$58**

**2019 Riesling, Domaine Specht, Grand Cru, Mandelberg, Alsace \$15/\$58**

*RED WINE*

**2020 Bourgogne, Pinot Noir, Louis Jadot, France \$17/\$68**

**2019 Cotes du Rhone, Château Domaine Chamfort, France \$15/\$60**

**2018 Bordeaux, Château du Courlat, St. Emilion, France, \$18/\$72**

**2019 Cabernet, Priest Ranch, Napa, California \$20/\$78**





*LES DESSERTS*



<p><b>Tarte de Fruit Du Jour \$12</b> <b>(fruit tart of the day)</b> with Mascarpone Mousse</p>	<p><b>Creme Brulee \$12</b></p>
<p><b>This Evening's Selection of</b> <b>House Spun Ice Creams &amp; Sorbets \$10</b> <b>(3 scoops per serving)</b></p>	<p><b>Chocolate-Hazelnut Mousse Gateau. \$11</b></p>

<i>Tea</i>	
<p><b>Sparrow Coffee</b></p>	
<p><b>Coffee \$6</b></p>	<p><b>Crema Earl Grey (Black) \$9</b></p>
<p><b>Espresso \$7</b></p>	<p><b>Emperor's Genmaicha (Green) \$9</b></p>
<p><b>Double Espresso \$10</b></p>	<p><b>Sweet Dreams Decaf Sencha (Green) \$9</b></p>
<p><b>Cappuccino \$8</b></p>	<p><b>Grapefruit Grove Elixir (Herbal) \$10</b></p>
<p><b>Latte \$8</b></p>	<p><b>Emperor's Moonlight Litchi Blossom (Green) \$12</b></p>
	<p><b>2012 Emperor's Aged Keemun (Black) \$12</b></p>
	<p><b>2012 Vintage Hot Chocolate Pu-Erh (Pu-Erh) \$12</b></p>



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*AFTER DINNER LIST*



**Port**

<b>Fonseca Bin 27</b>	<b>\$12</b>
<b>Taylor 10yr Tawny</b>	<b>\$14</b>
<b>Taylor 20yr Tawny</b>	<b>\$20</b>
<b>2017 Taylor Fladgate late Bottled</b>	<b>\$25</b>

**Eaux de Vie**

<b>J.P Mette Brandy Mirabelle</b>	<b>\$25</b>
<b>J.P Mette Brandy Poire Williams</b>	<b>\$25</b>
<b>J.P Mette Brandy Framboise</b>	<b>\$25</b>
<b>J.P Mette Brandy Kirsch</b>	<b>\$25</b>
<b>2005 Nebbiolo da Barolo Grappa</b>	<b>\$34</b>

**Armagnac**

<b>Gelas Bas 8yr</b>	<b>\$16</b>
<b>Gelas Bas 18yr</b>	<b>\$25</b>
<b>Gelas Bas 25yr</b>	<b>\$35</b>
<b>Jean Cave 1978, 40yr</b>	<b>\$65</b>

**Cognac**

<b>A.E. Dor VSOP 8yr</b>	<b>\$15</b>
<b>A.E. Dor Cigar 20yr</b>	<b>\$20</b>
<b>A.E. Dor X.O 25yr</b>	<b>\$35</b>
<b>Pierre Ferrand Ambre</b>	<b>\$14</b>
<b>Pierre Ferrand Reserve</b>	<b>\$22</b>
<b>Pierre Ferrand Ten Generations</b>	<b>\$16</b>
<b>Pierre Ferrand S.D.A</b>	<b>\$50</b>

**Dessert Wines**

<b>2019 Sauternes, Chateau de Lafontaine</b>	<b>\$11</b>
<b>2019 Kracher, Auslese Cuvee, Austria</b>	<b>\$12</b>
<b>2009 Sauternes, Chateau Suduiraut</b>	<b>\$ 35/\$100</b>

**Calvados**

<b>Lelouvier Vieux</b>	<b>\$18</b>
<b>G.E Massenez Vieux Apple Brandy</b>	<b>\$35</b>

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**Half Bottles (375ML)**

NV	Champagne, Andre Clouet, Brut, Grand Reserve	65.00
NV	Champagne, Pierre Gimonnet & Fils, Premier Cru	75.00
NV	Billecart-Salmon Brut	85.00
NV	Billecart-Salmon Brut Rose	110.00
2020	Pouilly-Fuissé, Giles Noblet, Maconnais	38.00
2015	Bordeaux, Chateau Maurac, Haut-Medoc	45.00
2018	Bordeaux, Chateau Paveil de Luze Margaux, France	50.00
2018	Bordeaux, Chateau St. Georges, Saint-Emilion	60.00
2018	Gigondas, Domaine Raspail-Ay, Rhone Valley	50.00
2017	Domaine du Grand Tinel, Châteauneuf-du-Pape	50.00
2018	Santenay, Domaine Girardin 1er Cru Clos Rousseau, Burgundy	65.00

**Champagne**

NV	Andre Clouet, Brut, Grande Reserve	125.00
NV	Launois, Grand Cru, Pere et Fils, Brut Blanc de Blanc	118.00
NV	Billecart Salmon Brut Rose, Champagne	180.00
NV	Christian Gosset Champagne Brut A01 Grand Cru	185.00
2008	Henri Goutorbe "Special Club" Grand Cru Brut	250.00

**White Wine Selections**

**White Burgundy**

2022	Pouilly-Fuissé, Giles Noblet, Maconnais	68.00
2019	Aligote, Bouzeron, Guy Amiot, Cote Chalonnaise	70.00
2020	Vignerons Montagny Premier Cru, Reunis	80.00
2020	Chablis Premier Cru, Fourchaume, Bachelier	99.00
2017	Chablis, Domaine Vocoret et Fils, 1er Cru, Les Vaillons, Vieilles Vignes	125.00
2020	Chassagne-Montrachet 1er Cru Vergers, Domaine Fontaine-Gagnard	238.00
2020	Olivier Leflaive, Puligny-Montrachet	285.00
2020	Puligny Montrachet 1er cru, Les Folatières Bouzereau, Côte de Beaune	395.00

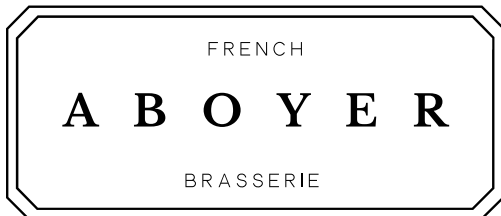
**Chardonnay**

2020	Crossbarn, Paul Hobbs, Sonoma Coast, California	69.00
2020	Rombauer, Carneros, California	99.00
2019	Nicolas Jay, Affinites, Willamette Valley	125.00
2016	Morlet, Ma Douce, Sonoma County, California	200.00

**Interesting Whites**

2020	Sauvignon Blanc, Henry D'assay, Touraine	50.00
2018	Vouvray, Vigneau-Chevreaux, Sec, Loire Valley	60.00
2020	Pouilly-Fume, Henri Bourgeois, Travertin Loire Valley, France	65.00
2020	Châteauneuf du Pape Blanc, Chateau Fortia, Rhone Valley	90.00
2019	Gewürztraminer, Zind Humbrecht Roche Rolle, Alsace, France	115.00





## Red Wine Selections

### Red Burgundy

2021 Domaine Gille Bourgogne, Les Caiottes, Cote-D'or	78.00
2019 Pommard, Domaine Michel Rebourgeon	140.00
2018 Chassagne Montrachet Vieilles, Vignes, Amiot	145.00
2018 Nuits St Georges, Domaine Gille Les Brules	160.00
2018 Vosne Romanee, Capitain-Gagnerot	180.00
2018 Nuits St. George, Domaine Gille 1er Boussetots	225.00
2019 Gevrey Chambertin, Domaine René Leclerc	245.00
2020 Vosne RomanéeGerard Mugneret, PréColombière	325.00

### Pinot Noir

2021 Lake Sonoma Winery, Sonoma Coast, California	68.00
2020 Ken Wright Cellars Pinot Noir Willamette, Oregon	70.00
2021 Domaine Drouhin, Dundee Hills, Oregon	115.00
2017 Rhys, Alpine Valley, Santa Cruz Mountains	125.00
2018 Morlet, Coteaux Nobles, California	250.00

### Rhone

2019 Domaine Chamfort, Vacqueras	65.00
2019 Domaine Raspail-Ay, Gigondas	99.00
2020 Crozes Hermitage, Domaine Chevalier "Marius"	75.00
2020 Domaine JL Chave Selection Saint-Joseph "Offerus"	88.00
2019 Châteauneuf-du-Pape, Domaine Grand Tinel	110.00
2019 Châteauneuf-du-Pape, Domaine Grand Tinel	110.00
"Cuvee Establet"	150.00
2019 Cote-Rotie, Domaine Jasmin	150.00

### Bordeaux

2019 Château Tour de Gilet	50.00
2019 Château Louvie, Saint-Emilion, Grand Cru	70.00
2016 Château Paveil de Luze, Margaux	80.00
2019 Tempo d'Angelus	85.00
2015 Château Tour Pibran, Pauillac	95.00
2016 Chateau Saint George, Saint-Emilion	115.00
2015 Château Pontet Canet, 5th growth, Pauillac	375.00

### Cabernet

2021 Katherine Goldschmidt, Crazy Creek Vineyard, Alexander Valley, California	55.00
2019 Marietta Cellars Arme, North Coast, California	68.00
2018 Abeja, Colombia Valley, Washington	95.00
2018 Vina Robles, Mountain Reserve, Paso Robles	99.00
2019 Pine Ridge, Napa Valley	125.00
2018 Vineyard 29, "Cru", Napa Valley	150.00
2019 Chappellet, "Signature" Napa	195.00
2018 Catena Zapata, (Cabernet-Malbec) Argentina	250.00

### Interesting Reds

2018 Merlot, Abeja, Colombia Valley	70.00
2018 Merlot, Rombauer, Napa Valley	110.00
2016 Syrah, Dutton Goldfield, Russian River	99.00
2019 Marietta Cellars Christo, Red Blend, North Coast, CA	65.00
2017 Syrah, Cayuse, Cailloux Vineyard, Walla Walla	195.00
2012 Tempranillo, La Rioja Alta, Viña Ardanza Reserva	80.00
2017 Tempranillo, Pintia, Toro Spain	195.00
2015 Brunello de Montalcino, Tuscany	165.00
2018 Barolo, Manzone, Piedmont	175.00

