



## HEURE DE L'APÉRITIF

Monday-Friday 3-6pm | Only available in the bar area.

### ANNABELLE DEVILED EGGS

peewee eggs, lemon dijonnaise, pickled mustard caviar 14

### OYSTERS

minimum of 3 3ea.

### SHRIMP COCKTAIL

minimum of 3 4ea.

### BAGUETTE WITH RACLETTE 14

### ANNABELLE'S BURGER

house-ground beef, brioche bun, lettuce, tomato, onion, pickles 12  
add fries 4

### PARSLEY POMMES FRITES 8

### BRAISED BEEF SHORT RIB SKEWERS

with blue cheese stuffed cherry tomato 14



## SPECIALTY COCKTAILS 12

### TEQUILA ALBAZAM

Casamigos Blanco Tequila, Grand Marnier, Pineapple Juice, Lemon Juice, Angostura Bitters, Sage Syrup

### LOVE BIRD

Tito's Handmade Vodka, St-Germain, Sweetbird Strawberry, Lemon Juice, Sparkling Brut

### FRENCHIE MARTIN

Ketel One Vodka, St-Germain, Pineapple Juice, Lemon Juice

### OLD FASHIONED

Patrón Reposado Tequila, Cointreau, Pineapple, Lime Juice, Sweetbird Almond & Ube Syrup

### A NIGHT IN PARIS

The Botanist Gin, St-Germain, Prickly Pear REÁL, Finest Call Lavender, Sparkling Brut

### GILDED GOOSE

Grey Goose Vodka, Martini & Rossi Dry Vermouth

## WINES BY THE GLASS 10

### SEA SUN, PINOT NOIR

GUY SAGET "LA PETITE PERRIERE", SAUVIGNON BLANC