

# Spring Bar Menu



## Bienvenue!



1401 Pennsylvania Avenue, N.W.

Washington, DC 20004

## Vin



## **Champagnes & Sparkling Wines**

<b>Moët &amp; Chandon Impérial</b> , Epernay, NV	25
<b>Heidsieck Monopole</b> , Reims, NV	16
<b>Domaine Ste. Michelle Brut</b>	10

## **White Wine**

<b>Callaway</b> , Sauvignon Blanc, CA	9
<b>Brancott</b> , Sauvignon Blanc, Marlborough, New Zealand	12
<b>Domaine C. Lauerjat</b> , Sancerre, Loire, (Sauvignon blanc)	12
<b>Danzante</b> , Pinot Grigio, Italy	10
<b>Maso Canali</b> , Pinot Grigio, Italy	10
<b>Château Ste. Michelle</b> , Columbia Valley, WA (Riesling)	10
<b>Stone Cellars</b> , Chardonnay, CA	9
<b>Hess Select</b> , Chardonnay, CA	10
<b>Chablis Millesime</b> , Bourgogne	11
<b>Domaine Tripoz</b> , Macon-Loché, (Chardonnay)	12
<b>Puligny Montrachet</b> , Bourgogne	22
<b>Fogdog by Joseph Phelps</b> , Chardonnay, CA	12
<b>MacMurray Ranch</b> , Chardonnay, Sonoma Coast, CA	14

## **Red Wine**

<b>Domaine Mas Lavail « EGO »</b> , Côtes Catalanes, 2006 (Grenache)	11.5
<b>Gigondas</b> , Domaine Brusset, Southern Rhone (Grenache, Syrah)	13.5
<b>Rutherford Hill Napa</b> , Merlot, CA	12
<b>Clos du Bois</b> , Merlot, CA	15
<b>Clos La Coutale</b> , Cahors, South West, 2006 (Malbec, Merlot)	11.5
<b>Stone Cellars</b> , Cabernet Sauvignon or Merlot, CA	9
<b>Main Street Winery</b> , Cabernet Sauvignon, CA	10
<b>Sterling Vintner's</b> Cabernet Sauvignon, CA	11
<b>Beaulieu Vineyard</b> Cabernet, Napa, CA	14
<b>Wild Horse</b> Pinot Noir, CA	14
<b>DeLoach</b> Pinot Noir, CA	16
<b>Aloxe Corton</b> , Bourgogne	24
<b>Château Greysac</b> , Medoc, Bordeaux	12













## ***Bières***



### ***(On tap)***

De Koninck 	8
La Chouffe 	8
Stella Artois 	8

### ***(By the bottle)***

Amstel Light 	6.5
Blue Moon 	6.5
Stella Artois 	6.5
Corona extra – Corona light 	6.5
Heineken 	6.5
Sam Adams Boston Lager 	6.5
Budweiser - Budweiser light 	6
Coors light 	6
Miller Lite 	6
Michelob Ultra 	6.5
Modelo Especial 	6.5
Kaliber (Non alcoholic) 	6

## ***Non-Alcoholic***



### ***Citrus Spritzer*** 6.

Orange juice, pineapple juice and ginger ale with a splash of grenadine

### ***Ginger Limeade*** 4.

Fresh lime, ginger syrup and club soda

### ***Secret Rouge*** 6.

Apple juice, pear juice and passion fruit puree, grenadine

**Blueberry Lemonade** 6.

Lemonade, fresh blueberry puree, splash of club soda

**French Cocktails**

**Gwénolé** 10

Orange Juice, Grenadine and Bourgogne Aligoté

**Cherry Blossom Champagne** 15

Heidsieck Champagne, Saint Germain Liqueur

**Cherry Martini** 12

Svedka, Monin Cherry Syrup, Cranberry Juice

**Lillet-ita** 12.

Lillet, Grand Marnier, Lime Juice.

**Hibiscus Champagne** 15

Heidsieck Champagne and Wild Hibiscus Flowers

**Château de la Paix** 14

Svedka, Chambord, Disaronno Amaretto, Monin Apple Syrup, Club Soda

**Blueberry Cosmopolitan** 14

Svedka, Cointreau, Chambord, Blueberry Puree, Cranberry Juice

**French 75** 15

Sparkling Wine, Beefeater, Sugar and Lemon Juice

**St. Germain** 15

Elderflower Liqueur with Champagne and Club Soda

**Kir** 10

White Wine with Crème de Cassis

**Kir Royal** 15

Champagne with Crème de Cassis

Tango 7.5  
Stella Artois with Grenadine Syrup

## Afternoon Menu



Available weekdays from 2:00 pm to 5:00 pm  
(2:30pm to 5:30pm on Saturday and Sunday)

### First Course

#### ***Salade caesar classique*** 11.

Classic caesar salad

Crisp romaine hearts, shaved parmesan cheese, croutons

Add chicken 6.

#### ***Salade de tomate- mozzarella*** 12.

*Vine Ripened Tomato and Fried fresh Mozzarella, arugula, Balsamic*

#### ***Pate de campagne fait maison*** 12

Homemade country pate accompanied with pickled vegetables

All grain mustard and country bread

#### ***Assiette de Fromages artisanaux*** 14

Selection of artisanal cheeses-Please inquire with your server

#### ***Chesapeake style Crab cake*** 19

Remoulade sauce and mixed greens

## Main Course and Sandwiches



### ***Croque-monsieur*** 18.

Grilled ham and cheese sandwich

Grilled ham and cheese sandwich served with French fries

### ***Sandwich à la dinde*** 15.

House smoked turkey club

Apple Wood smoked Bacon, Boston lettuce, and tomato, served on country toast

### ***Natural angus sirloin burger*** 19.

cheddar cheese, pickle, tomato, lettuce, onion and French fries

### ***Maine Lobster Salad Sandwich*** 23.

Lettuce, Slow roasted tomatoes, Avocado, Fennel and potato chips

### ***Onglet de boeuf poêlé*** 23.

Pan seared hanger steak served with Béarnaise sauce and French fries

### ***Poulet Roti*** 23.

Roasted Chicken breast, Seasonal vegetables, mashed potato, Natural jus

### ***Pâtisserie du jour***

Variety of French pastries of the day

\*\* Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food-borne illness.