

Bar Bites

Fruta de Mar

Colossal Poached Shrimp, Seasonal Cold-Water Oysters,
Purple Ora Salmon Sashimi, Bay Scallop, Creole Remoulade | 50

Galiano Prawns ^{GF}

Roma Tomato Conserva Puttanesca | 28

Pommes Frites Chargées

Nueske's Bacon, Fontina, Seasoned Crème Fraîche,
Spicy Truffle Ketchup, Chives | 24

Flash Fried Halloumi ^V

Calabrian Chili Vodka Sauce | 22

Forest Mushroom Arancini ^V

Truffle Aioli, Mojo Verde Sauce | 23

Southern China Chicken Ji Kuai

Crispy Hot Holy Basil, Pineapple Habanero Barbeque Sauce | 24

Char Siu Beef Bao

Fermented Shishito Peppers, Aioli Sesame Seeds, Pickled Shimeji Mushrooms | 29

La Boucherie Artisan Cheese Board

Chef's Selection of Cheese, Pickled Vegetables, Olive Oil Jam, Rustic Crackers | 26

La Boucherie Charcuterie Cellar Selection

Chef's Selection of Cured & Smoked Imported Charcuterie,
Pickled Vegetables, Olive Oil Jam, Rustic Crackers | 25

Caviar & Champagne | mp

Pricing does not include tax & gratuity
18% automatic gratuity will be added for parties with up to 5 guests
20% gratuity will be added for 6 guests or more



Cocktails

Filthy Martini

Evoo Infused Grey Goose Vodka, Dirty Juice, Olive Bitters | 25

Sake Spritz

Sake, St. Germain, Lime, Sparkling Wine | 25

Wine by the Glass

Domaine Les Pierreted, Ciel de Perla

Sparkling | 20

Pascal Jolivet

Sancerre | 25

Tenuta Larnianone Bragia

Cabernet Blend | 22

Beer

Estrella Damm

Amber Lager | 11

Elysian "Space Dust"

American IPA | 12

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