

AQUITAINE

HAPPY HOUR 4-6PM

FOOD \$6

**MARINATED OLIVES
SPICED ALMONDS
BASQUE POPCORN
FROMAGE
CHARCUTERIE
POMMES FRITES
POLENTA FRIES
DEVEILED EGGS
PETIT CROQUE MONSIEUR
CRAB STUFFED SQUASH
MUSSELS ESCABECHE**

BEER \$6

**PILSNER, KÖNIG, GERMANY
WHITE, BLANCHE DE BRUXELLES, BELGIUM**

APERITIFS & WINES \$8

**AQUITAINE ROYALE BLANQUETTE, LOGANBERRY
LA RAPIERE FLOC DE GASCOGNE, CAPPALETTI
SPARKLING CREMANT DE LIMOUX, JEAN PHILLIPE NV
WHITE UGNI BLANC, CHÂTEAU DU CÈDRE, GASCOGNE 2019
ROSÉ GSM, DOMAINE SAINTE ROSE, COQUILLE D'OC 2019
RED PINOT NOIR, JEAN CLAUDE MAS, PAYS D'OC 2018**

Dinner

Pommes Frites —Pimentón, Parsley, Fried Garlic	9
Deviled Eggs — Piment d'Espelette, Cornichon, Crispy Leeks	12
Polenta Fries —Parmesan, Harissa Aioli	12
Mac n' Duck Macaroni, Duck Confit, Mornay Sauce	16
Crab Stuffed Squash — Goat Cheese, Basil, Lemon-Butter	18
Shrimp-Avocado Toast —Radish, Citrus, Piment d'Espelette, Olive Tapenade	18
Duck Confit Salad —Green Beans, Peas, Gribiche Sauce, Champagne Mustard Vinaigrette	21
Roasted Beet Salad —Citrus, Almonds, Sherry-Goat Cheese Dressing	18
Smoked Bacon Flatbread —Crème Fraîche, Fromage Blanc, Slow Cooked Leeks	19
Croque Monsieur —Gruyère, Parisian Ham, Béchamel (Egg \$2)	18
Duck Reuben —Duck Confit, Pastrami, Emmenthal, Pickled Cabbage, Mustard-Aioli	21
Gascon Burger — Caramelized Onions, Bordelaise Sauce, Fries (Cheese/Bacon/Egg \$2)	18
Rosemary Polenta —Grape Tomatoes, Aged Balsamic, Basil Oil, Manchego (Egg \$2)	18
Mussels Marmandes —Spanish Chorizo, Tomato Concassè, Parsley	23
Chicken Basquaise —Piperade Sauce, Smoked Paprika, Herb Polenta	26
Duck Confit —Green Beans, Santa Rosa Plum Sauce	33
Steak Frites —Caramelized Onions, Fries, Parsley-Oregano Vinaigrette	29

Fromage and Charcuterie (1, 3, 5 selection)	8/22/34
Half and Half (3 Fromage/3 Charcuterie)	36
Fromage —Fruit, Espelette Honey	Charcuterie —Cornichon, Pommery Mustard
Chabrin—Goat, Medium Soft, Earthy	Pâté de Campagne
Ossau Iraty— Sheep, Hard, Grassy	Spanish Chorizo
Belton Farm—Cow, Aged Cheddar, Nutty	Bresaola
Roquefort—Cow/Sheep, Complex, Blue	Prosciutto
Comte—Cow, Hard, Alpine Style	Coppa
Saint Angel—Cow, Triple Cream	Soppressata

Desserts

Lemon Tart — Crème Fraîche Ice Cream, Blueberry Coulis	10
Chocolate Fondant —Strawberry Sauce, Crème Chantilly	10

Gascon Sundae—Armagnac French Plum, Hazelnut, Ice Cream 10

Wine and Beverage

APERITIF

Aquitaine Royale—Loganberry Liqueur, Crémant, Lemon 12
La Rappiere—Floc de Gascogne, Cappalètti, Cava 12
Pink Sangria—Rose Wine, Fruit 12

SPARKLING

Blanquette de Limoux, Domaine Rosier, Cuvée Jean Philippe 2019 12/48
Rosé, Mas de Daumas Gassac, Languedoc 2019 17/68
Champagne, Michel Dervin NV 22/88

WHITE

Ugni Blanc, Cèdre, Blandine Le Blanc, Côtes de Gascogne 2019 12/48
Sauvignon/Gros Manseng, Brumont, Roques, Gascogne 2018 14/56
Bordeaux Blend, Château Sainte-Marie, Entre-Deux-Mers 2019 12/48
Colombard Blend, Y Rousseau, North Coast 2017
13/52
Gros Manseng, Lionel Osmin, Jurançon Sec 2017
15/60
Clairette/Marsanne, Château Barbanau, Clos Val Bruyère, Cassis 2019 13/52
Chardonnay, Domaine Denante, Mâcon-Davayé 2019 19/76

ROSÉ

Txakoli de Getariako, Ulacia 2019 13/52
Carignan, VillaViva, Côtes de Thau 2020 12/48

RED

Jurançon Noir, Plaisance Penavayre, Rend Son Jus, Vin de France 2019 14/56
Pinot Noir, Laroque, Cité de Carcassonne 2019 15/60
Syrah/Grenache/Carignan, André Aubert, Le Devoy, Grignan-Les-Adhémar 2018
14/56
Merlot/Tannat, Brumont, Roques, Gascogne 2017
14/56
Malbec, Château la Caminade, Cahors 2018 13/52
Cabernet Franc, Beaucanon, Napa Valley 2012 16/64
Carmenère, Lapostolle, Cuvée Alexandre, Apalta 2019 15/60
Bordeaux Blend, Château Martet, Saint-Foye-de-Bordeaux 2007
19/76
Tannat, Domaine Berthomieu, Charles de Batz, Madiran 2015 17/68

SWEET AND FORTIFIED

Jurançon, Clos Guirouilh 2012 13/52
Pacherenc-du-Vic-Bilh, Bouscassé, Les Larmes 2011 17/68
Sauternes, Romieu-Lacoste 2014 15/60
Ambre des Rivesaltes, Piquemal 1990 20/80
Banyuls, Arbe Rous, Domaine La Tour Vielle 2019 14/56

BEER

Pilsner, König, Germany 7

White, Blanche de Bruxelles, Belgium	7
Red Ale, East Brother, Richmond	8
Ale, Delirium, Belgium	9

BEVERAGES

Lemonade, Iced-T, Arnold Palmer	5
Ginger Beer	5
Americano/Cafe	4
Espresso	3
CafeAuLait	5