

Drinks Menu

Cocktails: $19 each

Crème De La Crème (2oz): rhubarb-infused gin, rhubarb and ginger-infused gin, custard, vanilla syrup, raspberry purée, lemon juice

Passion Wave (1.5oz): gin, raspberry purée, passion fruit, vanilla syrup

Bonheur De Mûre (1.5oz): brandy, amaretto, blackberry syrup, lemon juice, egg white

Pastiche (3oz): scotch, mainland praline liqueur, mole bitters

Forbidden Elixir (1.5oz): Chambord, sparkling wine, cherry syrup, blackberry purée, lemon juice

From Mexico With Love (1.5oz): mezcal, blueberry syrup, lime juice, ginger beer

Peach Blossom (2oz): vodka, peach juice, jasmine tea, lemon juice, vanilla syrup, Mediterranean tonic

Paris Sour (2.5oz): gin, St Germain, lemon juice, cilantro syrup, egg white, white wine

Grenoble Sour (1.5oz): gin, chartreuse, lime juice, pineapple juice, egg white

Paris-Marseille (2.5oz): Ricard, St Germain, lemon juice, vanilla syrup

Flower Shop (1.5oz): vodka, St Germain, lemon juice, jasmine water, lavender bitters

Après Plage (2oz): tequila, Cointreau, lemon juice, orange juice, simple syrup

Aquila (3oz): rye, Aperol, Fernet-Branca

Montreal Old Fashioned (2oz): bacon-infused bourbon, maple syrup, candied bacon garnish

Petrichor Social (2oz): Jägermeister, Chambord, lemon juice, vanilla syrup

Mocktails: $14 each

Le Petit Nice: jasmine tea, honey syrup, lemon juice, simple syrup, jasmine water, raspberry purée,

Petrichor

ginger beer

Crème De La Crème Mocktail: raspberry purée, custard, vanilla syrup, lemon juice

Blackberry Lemonade Mocktail: blackberry syrup, lemon juice, cranberry juice, tonic water

Red Wines (5oz glass or bottle)

Chateau Croix De Gay, Pomerol 2019 (Pomerol, Bordeaux): bottle $340

Pierre Troupel, Chateauneuf du Pape 2023 (Côtes du Rhône): bottle $150

Domaine De La Denante, Pinot Noir 2023 (Bourgogne): 5oz $18 | bottle $90

Gerard Bertrand, Malbec 2022 (Cahors): 5oz $17 | bottle $85

Domaine Des Roches-Neuves, Cabernet Franc 2024 (Saumur-Champigny): 5oz $18 | bottle $90

Château Briot, Rouge 2019 (Bordeaux): 5oz $16 | bottle $80

La Vieille Ferme, Ventoux Rouge 2024 (Ventoux, Rhône): 5oz $14 | bottle $50

White Wines (5oz glass or bottle)

Louis Latour, Meursault 2021 (Burgundy): bottle $295

Domaine Céline Et Frédéric Gueguen, Chablis 2023 (Bourgogne): bottle $110

Château La Rabotine, Sancerre Sauvignon Blanc 2024 (Loire Valley): 5oz $18 | bottle $90

La Closerie Des Lys, Chardonnay 2020 (Languedoc): 5oz $16 | bottle $80

Paul Mas, Viognier 2024 (Languedoc Roussillon): 5oz $16 | bottle $80

La Vieille Ferme, Ventoux Blanc (Rhône): 5oz $15 | bottle $50

Rosé

La Vieille Ferme, Rosé 2023 (Rhône): 5oz $15 | bottle $50

Sparkling

Louis Roederer, Collection 244 (Champagne): bottle $185

Bailly Lapierre, Crémant De Bourgogne Réserve Brut: 5oz $18 | bottle $90

Beer & Cider

Leffe Blonde, Ale: $10 (Belgium, 330ml, 6.6%)

Birra Moretti, Lager: $10 (Italy, 330ml, 4.6%)

Kronenbourg 1664 Blanc: $10 (France, 330ml, 5%)

Guinness, Stout: $10 (Ireland, 440ml, 4.2%)

Trading Post, IPA: $10 (BC, 473ml, 6.5%)

Wildeye Easy Pale, non-alcoholic: $8.50 (BC, 0%)

La Petite Abeille, Cider: $8.50 (pear & blueberry, BC, 200ml, 8%)

Soft Drinks

Coke / Diet Coke: $5.50

Fuze Iced Tea: $5.50

Aqua Panna (750ml): $6

San Pellegrino (750ml): $6