

Bruno Davailon CULINARY DIRECTOR
Armand Brunner EXECUTIVE CHEF

Mon-Thur 3PM -5PM



HAPPY HOUR

Food

Duck Croquettes \$10

SPICY AIOLI, FRISEE

Croque Monsieur \$10

HAM, CHEESE AND BECHAMEL

Smash Burger \$10

FRENCH FRIES

Oyster \$3

SINGLE, MIGNONETTE, COCKTAIL

Chicken Wings \$10

FRENCH BLUE SAUCE, CARROTS, CELERY

Wine

Oyster Bay \$10

SAUVIGNON BLANC, NZ

Rose Blood \$10

ROSE, FR

Lamarca \$9

PROSECCO, IT

Henry Lagarde \$10

MALBEC, AR

Cocktails

Cosmo \$10

Knox Margarita \$10

Raspberry Spritz \$10

Carajillo \$10

Old Fashion \$10

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers. Products go from farm-to-table.

**Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.*