

**HAPPY HOUR DRINKS**

*Served 4pm-6pm Daily*

**COCKTAILS**

**THE DUCHESS \$9**

*Earl Grey-infused vodka, lemonade, fresh strawberries*

**APEROL SPRITZ \$9**

*Aperol, sparkling wine, soda*

**LE MULE ROYALE \$9**

*Vodka, Ginger Beer, Creme de Cassis, lime*

**WELL DRINKS \$6**

**ALL DRAFT BEERS \$5**

**WINE BY THE GLASS**

**= RED =**

*House Cabernet, CA \$6*  
*Pinot Noir \$7*

**= WHITE =**

*House Pinot Grigio, CA \$6*  
*House Chardonnay, CA \$6*  
*House Sauvignon Blanc \$7*

**= ROSÉ =**

*House Rosé, FR \$7*  
*Bieler Rosé \$10*  
*French Rosé, (du jour) \$9*

**= SPARKLING =**

*Sparkling Brut \$5*  
*Contarini Prosecco \$6*  
*N/A Sparkling Blanc \$7*

**FRENCH SODAS \$5**

*cream, simple syrup, sparkling water*

Choose your flavor: *Pomegranate, Filthy Cherry, Cardamom, Honey, Blood Orange or Seasonal Fruit Flavor*

**HAPPY HOUR FOOD**

**FRESH SHUCKED OYSTERS (3)**

*Cocktail Sauce & Mignonette*

**\$10**

**HOUSE-MADE CHIPS**

*with French-style dip*

**\$7**

**CROQUETTES DE POMMES**

*bechamel, rouille*

**\$8**

**CHALET SLIDERS**

*Swiss cheese, whole grain mustard*

**\$10**

**FIG & PROSCIUTTO FLATBREAD**

*goat cheese, walnuts and arugula*

**\$10**

**PETITE MEAT & CHEESE**

*a rotating selection of fromage and cured meat with grilled baguette*

**\$10**

**WALLEYE FINGERS**

*with lemon-caper tarter sauce*

**\$10**

**FILET MIGNON BITES**

*in red wine sauce*

**\$10**

