

# PARIS SEAPORT

## BAR + CREPERIE

Due to an update from Governor Baker, we now must require guests to order food alongside any alcoholic beverage. We proudly offer roasted garlic with olive oil and baguette for \$1.50 per guest

### AUTUMN SPECIALS

*eat*

#### Warm Focaccia

with Melted French Cheese 6

#### Shrimp Cocktail

Colossal Shrimp with Cognac Cocktail Sauce 19

#### Rosemary Potatoes

with Melted Raclette Cheese 10

paired with a Carafe of White Savoie Wine 34

— A Classic French Pairing! —

#### Duck Meatballs

in Simmered Tomato 12

#### Le Duck Meatball Sub

with Sharp Cheddar Cheese and Side Salad 16

#### Tenderloin of Beef

and Roasted Potatoes with Greens

and Oyster Mushrooms 24

#### Open Steak Sandwich

with Fresh Tomato and Garlic Aioli 19

ADD Melted Comté Cheese 21

*drink*

#### Blanc Limé

Sparkling White Wine Infused with Citrus 11

#### Bohemian Rhapsody 14

Honey Gin, White Grapefruit,

St Elder Elderflower, Peychaud's Bitters, Topped

with Rhubarb / Elderflower Foam

#### Spicy Margarita 13

Habanero Tequila, Poblano Chili Liqueur, Cocoa + Cherry

Liqueurs, Molé Bitters, Tajin Spice

#### Grapefruit Margarita

Tequila, Grapefruit Liqueur, Lime 13

#### Autumn Leaves 13

Applejack, American Whiskey, Boozy Birch Syrup,

Sherry, Black Walnut Bitters

#### Magic Noire

Spiced, Smoked + Jamaican Rum Blend,

Cold Brew, Espresso / Rum Liqueur, Lime, Tamarind,

Guava, Falernum, Honey, and a Polynesian Kiss.

Served in a Traditional Tiki Mug 19

(Limit 2 Per Customer)

#### White Claw-tails

White Claw Mango and Coconut Liqueur 13

White Claw Black Cherry and Chocolate Whiskey 13

#### La Bicyclette

Sauvignon Blanc, Salers Liqueur, Grapefruit Liqueur,

Yellow Chartreuse, Soda Water

### SIGNATURE COCKTAILS 13

#### French Martini

Basil Vodka, Pineapple Juice,

Chambord

#### Cherchez La Femme

Black Fig Vodka, Maurin

Quinquina, Orgeat, Saba

#### Boulevard of Broken Dreams

Grapefruit Whiskey, Rouge

Vermouth, Dubonnet, Suze,

Smoke + Salt Bitters

#### Aviation

Lemon Gin, Maraschino

Liqueur, Citrus, Crème

d'Yvette

#### Laissez-Faire

Old Fashioned American Whiskey,

Bonal, Pineau des Charentes,

Bénédictine, Peychaud's

#### Parisian Sunset 10

*Our Picon Bière*

Kronenbourg Blanc, Shot of Amer

#### Day for Night

Honey Gin, Avèze, Dolin

Vermouth, St. Germain,

Cucumber Lavender Bitters

#### Champs-Élysées

Pineau des Charentes, Lemon,

Chartreuse, Blanc Vermouth,

Honey Syrup, Basil

#### Stardust

Butterfly Tea Infused Lime Rum,

Citrus Blend, Parfait Amour

#### Metropolitan

Citron Vodka, Rose Liqueur,

Triple Sec, Lime, Grenadine,

Peychaud's, Marmalade

#### Casino Royale

Chocolate Whiskey, Bénédictine,

Walnut Bitters, Angostura Bitters

#### Zazerac

Old Fashioned American Whiskey,

Peychaud's, Absinthe

### WINES BY THE GLASS

Sparkling

Saumur Brut Rosé 14

Crémant de Bourgogne 10

Crémant de Alsace 12

Crémant de Limoux 13

White

Sauvignon Blanc 11

Sancerre 15

Vouvray 14

Muscadet 13

Chardonnay 12

Rosé

Chateau Nicot 11

Red

Pinot Noir 16

Bordeaux 13

Côtes du Rhône 14

Cabernet Franc 14

Ask for Wine of the Week

### BEER + CIDER

Kronenbourg Blanc 9

Chimay Première 14

Duvel Tripel Hop Citra 12

Saison Dupont 11

Aval Cider 9

Aval Rosé Cider 9

White Claw Mango 7

White Claw Black Cherry 7

Heineken 8

Amstel Light 8

### APERIO 13

Je t'aime

Crème d'Yvette, Crème de Noyaux, Rose Flower Water, Saumur Brut Rosé

Le French Spritz

Peychaud's Aperitif, Crémant de Limoux, Soda Water

Boobam

Rancio Sec de Rousillon, Cap Corse Blanc Quinquina, Cap Corse Rouge

Quinquina, Castilian Bitters

### BRUNCH COCKTAILS

Bloody Marie 13

Kir Royale 11

Mimosa 10

L'Espresso Martini 13

Baby Bellini 11

Monsieur Apollo 13

Crème d'Yvette, Orange Juice, Crémant de Bourgogne

Teas, Coffees, Soft Drinks Available

### DIGESTIF COFFEES 8

#### Café au Vietnam

Grind Espresso Liqueur, Condensed Milk, Saigon Cinnamon

#### Café au Reunion

Giffard Vanilla de Madagascar liqueur

#### Café au Monte Carlo

B+B Liqueur

#### Café au Martinique

J.M Shrubbs Royal Orange Liqueur

#### Pondicherry Chai

Somrus Indian Cream Liqueur

# PARIS SEAPORT

## BAR + CREPERIE

### SOUPS cup 6 bowl 11

#### French Onion Soup

Gratinée

### CANAPES a trio of baguette toasts, perfect for sharing

#### Basque

Sundried Tomato Marinade, Chevre 9

#### Alsace

Jambon de Paris Ham, Emmenthal, Vinaigrette 10

#### Bruschetta — Vegan

Tomato + Shallot Jam, Basil 8

#### Smoked Trout

Cream Cheese, Chives 9

#### Poulet

Chicken, Mustard, Mayonnaise, Tarragon,

Cornichon 10

### SMALL PLATES

Three / Five Exceptional Cheeses 16 / 19

Warm Olives 6

Henri's Roasted Oyster Mushrooms w/ an egg yolk 11

Rillettes of Duck 12

### SANDWICHES with tossed side salad 12

Nick's Nouveau Tarragon Chicken Salad

Greens with Smoked Trout Spread, Capers, Red Onion, Tomato

Jambon de Paris (Ham + Cheddar Cheese)

### OMELETTES with 3 eggs fresh from Featherbrook Farm

#### Fine Herbs + Cheese

choose Brie, Comté, or Chevre 11 Try it with Muscadet

#### Vegetarienne

with Chevre, Mushrooms, Spinach, Parsley 12

#### Country Omelette

Tomato, Pancetta, Basil, Shallots, Comté 14

#### Le Charles

Ham + Comté Cheese 13

### SHAKSHUKA

#### Classic Shakshuka

Hearty Tomato Mixture simmered with Onions,

Peppers, and Spices d'Afrique with Fresh Goat

Cheese, Eggs, Baguette 12 / 7

#### Vegan Shakshuka 11 / 6

#### Shakshuka Robuste

with French Garlic Sausage 14 / 8

Try it with Crémant de Alsace

### SAVORY CREPES served with tossed side salad 15

#### Femme Fatale

Chicken, Kale, Garlic Aioli, Shaved Parmesan

Try it with Chardonnay or Côtes du Rhône

#### Lyonnaise

Sausage, Oyster Mushrooms, Raclette Bechamel Sauce

#### North Atlantic

Smoked Salmon, Red Onion, Tomato, Capers, Horseradish

Crème Fraiche

#### Great Eggspectations

Cheddar, Tomato, Kale, Lemon Aioli, Eggs

#### Provence

Brie, Asparagus Oyster Mushrooms, Spinach,

Lemon Aioli

#### Latin

Shredded Duck, Tomato Salsa, Avocado, Comté, Sour

Cream Try with Côtes du Rhône or Chardonnay

#### Egg in the Middle

Comté, Jambon de Paris Ham, Fried Egg, Parsley

### SWEET CREPES

#### Nutella Chocolat

9 / Try it with Byrrh or Maurin Quinquina

#### Les Pommes

Cinnamon Apples, Crème de Marron, Vanille

Ice Cream 11

#### Chocolat et Framboise

Ganache, Raspberry Puree 10

#### Crème de Citron

Housemade Lemon Curd 9

#### Normandie

Camembert, Cabernet Wine Jelly, Orange Sauce 12

Try it with Muscadet

#### Bellé-Hélène

Poached Pear, Vanilla Ice Cream, Chocolate Sauce 12

#### Cassonade

Butter, Brown Sugar, Your Choice of Seasonal Fruit 8

Additions

Strawberries 2 / Bananas 2 / Marcona Almonds 2

Ice Cream 2 / Whipped Cream 1

### DESSERTS A LA CARTE

#### French Affogato

Vanilla Ice Cream with "Espresso," Amer, Crepe Cookie 10

#### Crème Brûlée 10

#### Nutella Frozen Shake 6

#### Boozy Nutella Frozen Shake

with Royal Combiier Orange Brandy Liqueur and Yellow Chartreuse Whipped Cream 13

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.