

drink  
*meet me in paris*

# PARIS SEAPORT

BAR + CREPERIE

**Spritz** (A Sparkling Way to Start Your Day...or Night!) — 13

**FRENCH SPRITZ**  
French sparkling wine and Peychauds bitter (the French Aperol), orange slice (Available Non-Alcoholic)

**JE T'AIME** — means I Love You!  
Cherry, almond, and red berry liqueurs topped with sparkling Rosè

**LA BICYCLETTE**  
A refreshing wine based cocktail with Sauvignon Blanc, grapefruit liqueur, Salers apéritif wine, yellow chartreuse, club soda

**CUPID'S ARROW** — He's aiming for the heart!  
French bubbly, strawberry syrup, gin, lemon

**Tiki + Tropical** (from French Polynesia to the Seaport!)

**MAI TAI** — The #1 Tiki classic from Trader Vic  
Rum, almond, orange & lime 16

**MAGIC NOIRE**  
Rum, coffee, and a treasure trove of tropical juices and spices 19

**BANANAS FOSTER** — Dessert in a Glass!  
Boozy bananas, lime, almond, cinnamon 13

**LA MER** *Accented by an ocean breeze*  
Banana rum, coconut, pineapple, Blue Curaçao, French bubbly 13

**Cocktail of the Week / Cocktail du Jour**  
Ask your server...

we have  
**mocktails**

**Signature Cocktails** — 13

**STARDUST**  
Silver glitterati shines from this purple French daiquiri from the heavens!

**BOHEMIAN RHAPSODY**  
Freddie Mercury is still spinning over this Honey gin/elderflower/ grapefruit + whipped foam topped libation 14

**CASINO ROYALE**  
Served over big ice, like an Old Fashioned. Chocolate whiskey + rich Benedictine liqueur, accented with Black Walnut

**METROPOLITAIN** — Our French twist on the Cosmopolitan

**DAY FOR NIGHT**  
A French Negroni variation with gin, vermouth and French Aveze liqueur, shrouded in cucumber

**ESPRESSO MARTINI** — Boston's #1 pick-me-up throw down!  
Add boozy cream liqueur

**LAST WORD (LE DENIER MOT)**  
The lost Prohibition classic, refreshing with gin, lime, chartreuse + Maraschino

**BOULEVARD OF BROKEN DREAMS**  
Dark & mysterious, our remix of the classic Boulevardier cocktail, built upon tart grapefruit whiskey

**ZAZARAC**  
Official Cocktail of New Orleans! Whiskey, absinthe, sugar, bitters

**FRENCH MARTINI**  
A delicately sweet and herbal delight with basil vodka, pineapple and Chambord

**La Margaritas Bar** (Not French, but ooo la la! so delicious!) — 15

**SPICY** Habanero tequila, green chili liqueur, organic agave nectar, lime, cilantro

**TRADITIONAL** Orange Liqueur & lime with tequila

**CACTUS FLOWER** Grapefruit and prickly pear cactus liqueurs, lime with tequila

**THE GREEN WASP** *Skinny and Spicy!* Jalapeño tequila, cucumber, cilantro, organic agave nectar

**WINES BY THE GLASS**

Sparkling  
**Saumur Brut Rosé** 14  
**Crémant de Bourgogne** 10  
**Crémant de Limoux** 13

White  
**Sauvignon Blanc** 11  
**Vouvray** 14  
**Muscadet** 13  
**Chardonnay** 12

Rosé  
**Bordeaux Rosé** 11  
**Rosé Limé** 11  
Sparkling Rosé infused with citrus

Red  
**Pinot Noir** 16  
**Bordeaux** 15  
**Côtes du Rhône** 14  
**Cabernet Franc** 14

Dessert Wine  
**Sauternes** 25

Real Champagne Bottles  
**Drappier** (375ml bottle) 59  
**J. Lassalle** 110  
**Bollinger** 280

**BEER + CIDER**

**Kronenbourg 1664** French Wit Beer 9  
**Sam Adams Summer Ale** 8  
**Modelo** 8  
**Amstel Light** 7  
**White Claw** Black Cherry, Mango 7  
**Aval Cider** 9  
**Aval Rosé Cider** 9

**Parisian Sunset** — a French Boilermaker! Kronenbourg with a shot of Amer 11

**Rotating Craft Beer Menu**  
Ask your server...

**AIR FRANCE**  
*Le French Flight*

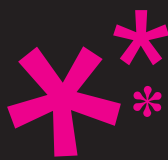
**Now Boarding!** A flight of 3 traditional French Aperitifs for you to savor!

**FIRST CLASS**  
Green Chartreuse, Maurin Le Puy Quinquina, La Quintinye Rouge Vermouth 20

**BUSINESS CLASS**  
Dubonnet, Dolin Blanc Vermouth, China China Amer 18

**PREMIUM ECONOMY**  
Noilly Prat Dry Vermouth, Lillet Blanc, Byrrh Grand Quinquina 16

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, sea-food, 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.



# 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

### Plats du Jour

**The Paris Burger**  
Chipotle aioli, pickled red onion, Cheddar cheese, greens, tomato, side of rosemary potato wedges 16 *(add another burger patty 3)*

**Vichyssoise Soup**  
A creamy leek + potato soup (served chilled)  
cup 7 / bowl 12

**Jumbo Shrimp Cocktail**  
Served with cocktail sauce 19

**Tenderloin of Beef**  
Topped with mushrooms, side of rosemary potatoes and mixed greens 24

### Small Plates

**Warm Focaccia**  
with melted french cheese 7

**Three or Five Exceptional French Cheeses** 17 / 21

**Warm Olives** 6

**Rillettes of Duck**  
mustards + accoutrements 12

**Duck Meatballs**  
in simmered tomato 12

**Rosemary Potatoes**  
with melted Raclette cheese 11

**Canapés** (a trio of baguette toasts, perfect for sharing)

**Bruschetta** — Tomato + shallot jam, basil 8 (vegan)

**Smoked Trout** — Smoked trout, cream cheese, chives 9

**Shrimp Provençal** — Summer vegetables, wine reduction 11

**Alsace** — Emmenthal, Parisian ham, vinaigrette 10

**Basque** — Sundried tomato marinade, Chevre 9

**Omelettes** (with 3 eggs fresh from Feather Brook Farm )

**Fine Herbs + Cheese** choose Brie, Comté, or Chevre 11

**Végétarienne** with Chevre, mushrooms, parsley 12

**Country Omelette** Tomato, pancetta, basil, shallots, Comté 14

**Le Charles** Ham + Comté cheese 13 *(also available as a crepe 15)*

**Toasted Sandwiches** (with tossed side salad)

**Le Duck Meatball Sub on Baguette**  
with sharp Cheddar cheese 16

**Open Steak Sandwich on Baguette**  
with tomato, garlic aioli, melted Comté Cheese 21

**Parisian Ham & Cheddar Cheese on Foccacia** 14

**Nouveau Chicken Salad on Foccacia**  
with cheese, tarragon, cornichon 14

**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 Canard**  
with duck meatballs 16/9

DIGESTIF COFFEE  
— menu —

### Savory Crêpes

**Femme Fatale**  
Chicken, kale, garlic aioli, shaved Parmesan 15

**Marseille**  
Chevre, rainbow petite tomato, roasted garlic, basil, Saba grape must 15

**North Atlantic**  
Smoked salmon, pickled red onion, tomato, capers, dill cream cheese 15

**Latin**  
Shredded duck, tomato salsa, avocado, Comté, sour cream 16

**Steak à la Diane**  
Sliced steak tenderloin, Diane steak sauce, mushroom, Comté 24

### Sweet Crêpes

**Nutella Chocolat** 9

**Cassonade**  
Butter, brown sugar, your choice of fruit 8

**Chocolat et Framboise**  
Ganache, raspberry puree 10

**Éclair au Chocolat**  
Crème patissiere, burnt sugar, chocolate sauce 11

**Les Pommes**  
Cinnamon apples, crème de Marron, vanilla ice cream 11

ADDITIONS  
strawberries / bananas / Marcona almonds / ice cream 2 / whipped cream 1

### Desserts à la Carte

**French Affogato**  
Vanilla ice cream with “espresso,” Amer liqueur, crêpe cookie 10

**Nutella Frozen Shake** 6

**Boozy Nutella Frozen Shake**  
with Royal Combier orange brandy liqueur and yellow chartreuse whipped cream 13

**Crème Brûlée**  
Vanilla custard with burnt sugar topping 10