



SIGNATURE COCKTAILS 13

French Martini
Basil Vodka, Pineapple Juice,
Chambord

Cherchez La Femme
Black Fig Vodka, Maurin
Quinquina, Orgeat, Saba

Ninth Ward
Stolen Rock & Rye, Lime,
Falernum, St. Germain,
Peychaud’s

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,
Bonai, Pineau des Charentes,
Bénédictine, Peychaud’s

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

Go to parisseaport.com to see more choices in Brother Cleve's new book *Cocktails de Paris Seaport*.

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

Beers + Cider
Kronenbourg Blanc 9
Chimay Première 14
Duvel Tripel Hop Citra 12
Saison Dupont 11
Aval Cider 9
Aval Rosé Cider 9

APERERO 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

La Bicyclette
Salers Gentiane Aperitif, Sauvignon Blanc, Grapefruit Liqueur,
Yellow Chartreuse, Soda Water

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 Shrubb Royal Orange Liqueur

Pondicherry Chai
Somrus Indian Cream Liqueur

DIGESTIF COCKTAILS

L’Espresso Martini 13
Grey Goose Vanille Vodka, Espresso Liqueur, Vanille de Madagascar
(Add Dairy or Almond Milk Upon Request)

Parisian Sunset 10
Our Picon Bière
Kronenbourg Blanc, Shot of Amer

Dubonnet Citron 13
Dubonnet, Sirop de Citron, Soda Water

Toot Sweet! Crème Brûlée-tini 13
Laird’s Applejack, Vanille de Madagascar Liqueur, Burnt Sugar Syrup, Chicory Pecan Bitters

*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.



SOUPS cup 5 bowl 10

- Beet Soup** — Vegan
with Ginger, Parsnips, Garlic, Onions
- Vichysoisse** — Served Chilled
Creamy Leek & Potato Soup

CANAPES a trio of baguette toasts, perfect for sharing

- Basque**
Sundried Tomato Marinade, Chevre 8
- Alsace**
Jambon de Paris Ham, Emmenthal, Vinaigrette 9
- Bruschetta** — Vegan
Tomato + Shallot Jam, Basil 7
- Smoked Trout**
Cream Cheese, Chives 8
- Poulet**
Chicken, Mustard, Mayonnaise, Tarragon, Cornichon 9

SMALL PLATES

- Three / Five Exceptional Cheeses** 16 / 19
- Warm Olives** 6
- Henry’s Roasted Oyster Mushrooms w/ an egg yolk** 11
- Shaved Carrot Salad** 9
- Dream Dates** 13
- 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**
- Country Omelette**
Tomato, Pancetta, Basil, Shallots, Comté 14
- Vegetarienne**
with Chevre, Mushrooms, Spinach, Parsley 12
- 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

- Femme Fatale**
Chicken, Kale, Garlic Aioli, Shaved Parmesan 14
Try it with Chardonnay or Côtes du Rhône
- Provence**
Brie, Asparagus Oyster Mushrooms, Spinach, Lemon Aioli 13
- Lyonnaise**
Sausage, Oyster Mushrooms, Raclette Bechamel Sauce 13
- Latin**
Shredded Duck, Tomato Salsa, Avocado, Comté, Sour Cream 15 **Try with Côtes du Rhône or Chardonnay**
- North Atlantic**
Smoked Salmon, Red Onion, Tomato, Capers, Horseradish Crème Fraiche 14
- Eggy in the Middle**
Comté, Jambon de Paris Ham, Fried Egg, Parsley 14
- Great Eggspectations**
Cheddar, Tomato, Kale, Lemon Aioli, Eggs 12

SWEET CREPES

- Nutella Chocolat**
8 / **Try it with Byrrh or Maurin Quinquina**
- Normandie**
Camembert, Cabernet Wine Jelly, Orange Sauce 12
Try it with Muscadet
- Les Pommes**
Cinnamon Apples, Crème de Marron, Vanilla Ice Cream 11
- Bellé-Hélène**
Poached Pear, Vanilla Ice Cream, Chocolate Sauce 12
- Chocolat et Framboise**
Ganache, Raspberry Puree 10
- Cassonade**
Butter, Brown Sugar, Your Choice of Seasonal Fruit 8
- Crème de Citron**
Housemade Lemon Curd 9
- 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 Combier 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.