

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 PATIO SPECIALS

eat

Warm Focaccia

with Melted French Cheese 6

Shrimp Cocktail

Colossal Shrimp with Cognac Cocktail Sauce 19

Rosemary Potatoes

with Melted Raclette Cheese, 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

Rosé Limé

Sparkling Rosé 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

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)

— Ask about our White Claw-ktails —

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, Bonal, 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

BEER + CIDER

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

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 Shrubbs Royal Orange Liqueur

Pondicherry Chai

Somrus Indian Cream Liqueur

DIGESTIF COCKTAILS

L'Espresso Martini 13

Grey Goose Vanilla 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

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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 Fraîche

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, Vanilla

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

Paached 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.