

PARIS SEAPORT

BAR + CREPERIE

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

FRENCH SPRITZ

French sparkling wine and Martini & Rossi Fiero bitter, orange slice (Available non-alcoholic)

JE T'AIME — means I Love You!

Cherry, almond, and red berry liqueurs topped with sparkling Rosé

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

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

METROPOLITAN — Our French twist on the Cosmopolitan, with Grey Goose Essences Strawberry + Lemongrass Vodka

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 tropical delight with Grey Goose Essences Watermelon Basil Vodka, Caribbean Pineapple, and Chambord

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

SPICY Habanero tequila, 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, lime, organic agave nectar

WINES BY THE GLASS

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

White
Sauvignon Blanc 11
Sancerre 15
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

eat

meet me in paris



PARIS SEAPORT

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Small Plates

Warm French Bread

with melted cheese and honey 7

Three or Five **Exceptional** French Cheeses 18 / 22

Warm Olives 7

* Duck Meatballs *

in simmered tomato 12

Rosemary Potatoes

with melted Raclette cheese 11

Bruschetta Canape

with tomato + shallot jam, basil 8 (vegan) ←

Sundried Tomato

with goat cheese on Baguette Toasts 9

Sandwiches (with tossed side salad)

Le Duck Meatball Sub on Baguette

with sharp Cheddar cheese 16

Chilled Steak Sandwich

with steak sauce, cheese, tomato 21

The Paris Burger

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

French Ham

with mustard, butter, cornichon pickles 14

Veggie & Goat Cheese 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

Savory Crêpes

Femme Fatale

Chicken, kale, garlic aioli, shaved Parmesan 16

Marseille

Chevre, rainbow petite tomato, roasted garlic, basil, Saba grape must 16

North Atlantic

Smoked salmon, pickled red onion, tomato, capers, dill cream cheese 17

Latin

Shredded duck, tomato salsa, avocado, Comté, sour cream 18

Steak à la Diane

Sliced steak tenderloin, Diane steak sauce, mushroom, Comté 24



Sweet Crêpes

Nutella Chocolat 10

Cassonade

Butter, brown sugar, your choice of fruit 10

Chocolat et Framboise ←

Ganache, raspberry puree 11

Éclair au Chocolat

Crème patissiere, burnt sugar, chocolate sauce 12

Les Pommes

Cinnamon apples, crème de Marron, vanilla ice cream 13

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



DIGESTIF COFFEE
— menu — ←

*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.