



WINE

SPARKLING

Brut, Naveran Cava 2023	11/56
Brut Rosé, Michel Briday Crémant de Bourgogne NV	19/95
Brut Réserve, Charles Heidsieck Champagne NV	28/140

WHITE

Muscadet, Eric Chevalier Muscadet Côtes de Grandlieu 2023	14/56
Pinot Grigio, Elena Walch Alto Adige 2024	15/60
Sauvignon Blanc, Loveblock Marlborough 2024	15/60
Grüner Veltliner, “Crazy Creatures,” Malat Kremstal 2024	14/56
Albariño, “Reserva,” Garzon Uruguay 2025	18/72
Chenin Blanc, Marie de Beauregard Vouvray 2021	17/68
Chardonnay, AD&F Dauvissat Petit Chablis 2023	17/68
Chardonnay, Paul Hobbs “Ellen Lane” Russian River Valley 2020	29/116

ROSÉ

Grenache, Entourage Cotes de Provence 2024	16/64
Cabernet Franc, “Chai de la Dive,” Guiberteau Saumur 2024	16/64

RED

Pinot Noir, “Mosaic,” Alexana Dundee Hills 2023	21/84
Pinot Noir, “Vieilles Vignes,” Faiveley Mercurey 2023	27/108
Tempranillo, “Viña Alberdi,” La Rioja Alta Rioja Reserva 2020	17/68
Syrah, “Offerus,” J.L Chave Saint-Joseph 2024	25/100
Nebbiolo, Mauro Veglio Barolo 2021	33/132
Merlot, Trefethen Oak Knoll District of Napa Valley 2022	27/108
Zinfandel, Bedrock Sonoma 2023	19/76
Cabernet Sauvignon, Routestock Napa Valley 2023	19/76
Bordeaux blend, Queryon Pindefleurs Saint-Emilion Grand Cru 2015	28/112



In the River of Life
Make Haste With Leisure!

Miller Lite, Lager, Milwaukee WI 6.

Yuengling, Traditional Lager, Pottsville PA 8.

Lone Pint, Yellow Rose, IPA, *Magnolia TX* 10.

St. Arnold, Lawnmower Kolsch, *Houston TX* 9.

Beer



This is the
Golden Age

Cocktails

ZAMORA SPRITZ 23.
elderflower, grapefruit, mint, cava

WEST BAY HIGHBALL 16.
london dry gin, génépy, tonic, thai basil

APHRODITE’S GARDEN 16.
empress gin, cucumber, elderflower

OYSTER BAR MARTINI 18.
ketel one vodka, manzanilla brine, spectacularly cold

LA PARILLA 15.
serrano-infused reposado tequila, grilled lime, mezcal

GOLDEN BUCKLE 15.
straight bourbon, earl grey honey, lemon

THE 1803 17.
bonded rye whiskey, cassis, house bitters



DE-LUXE LUNCHES

Fruits de Mer

- *TUNA TARTARE *yellowfin tuna, sambal* 19.
- PICKLED SHRIMP *avocado, crispy garlic* 21.
- *PETITE PLATEAU *oysters, shrimp, tuna, ½ lobster* 110.
- *GRAND PLATEAU *oysters, shrimp, lobster, caviar, hamachi crudo* 250.



Bread Service

MAGNOL PAIN DE CAMPAGNE
butter, evoo, maldon sea salt

CAVIAR 5g amber oscietra 35.

HORS D'OEUVRES

- *HAMACHI CRUDO *coconut, lemongrass, radish* 19.
- DEVEILED EGGS *boquerones, salsa verde* 12.
- WOODFIRED OYSTERS *burnt lime, chili, coriander* 26.
- GULF CRAB HUSHPUPIES *cane syrup butter* 14.
- CRISPY OCTOPUS *red curry, peanuts* 33.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SALAD & SOUPS

- ONION SOUP GRATINEE *mahon, sourdough* 14.
- TUNA SALAD *local greens, grapefruit, avocado, serrano* 34.
- SALAD MAISON *bibb, pistachio, pecorino* 13.
- CLASSIC CAESAR SALAD *à la minute* 13.
- CHICKEN AND SAUSAGE GUMBO *white rice and saltines* 15.
- ENDIVE SALAD *herbed crème fraîche, apple, grape, honey vinaigrette, pecan* 16.



LES PLATES

- BUTTER BURGERS (2) *3oz burgers, American cheese, caramelized onions* 19.
- SIMPLE FISH OF THE MOMENT *maple miso, lime* 35.
- SCHNITZEL *crispy thin chicken breast, watercress, aioli* 24.
- NY STRIP STEAK *chimichurri, onion rings, horseradish cream* 42.
- FISH N' CHIPS *tartar beurre blanc* 37.
- TURKEY CLUB *house roasted turkey, bacon, tomato, lettuce, mayo* 22.

On the hunt
for frites



SIDES

- Wood Grilled Asparagus 11.
- S.O.G. Crispy Eggplant 13.
- Cacio e Pepe 15.

Ah, Raclette!
Do I dare?



FRITES

- 14.
Béarnaise or
Aioli

LOST TREASURES? WE'LL SHED A TEAR, BUT WE CAN'T REPLACE THEM, MY DEAR

A 20% GRATUITY CHARGE WILL BE ADDED TO ALL PARTIES OF 8 OR MORE