

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE RECOMMANDÉE

CAFÉ - COMPTOIR - RESTAURANT

COCKTAILS AU BRUNCH

- BLOODY MARIE 13.00**
Traditional Cocktail with a taste of Pastis
- LA VIE EN ROSE 14.00**
Classic Rose Champagne Cocktail w/Rose Water
- PIMM'S ROYAL 14.00**
Champagne, Pimm's Oil
- RAMOS GIN FIZZ 14.00**
Gin, Lime Juice, Orange Flower Water, Egg White
- FRENCH 75 14.00**
Cognac, Fresh Lemon Juice, Champagne
- LA FRAISE 14.00**
Champagne, Fresh Strawberry Purée

- Coffee.....3.50
- Espresso.....4.00
- Cappuccino.....4.50
- Café au Lait4.50
- Chocolat Chaud.....4.50
- Tea.....3.75
- Citron Pressé*.....5.00
- Orange Juice*(small) 4.75
.....(large) 6.00
- Grapefruit Juice* (small) 4.75
.....(large) 6.00

* Freshly Squeezed

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

We use 100% peanut oil.

Please alert your server of any food or nut allergies.

HORS D'OEUVRES

- Onion Soup Gratinée 12.00
- Chicken Liver & Foie Gras Mousse 14.00
- Mixed Green Salad ... 11.00 w/Goat Cheese . 13.00
- Pastis Caesar Salad w/Bacon 14.00
- Oysters on the Half Shell P/A
- Fresh Fruit Salad12.00
- Artichoke Vinaigrette15.00
- Fresh Arugula Salad w/Parmesan & Lemon13.00
- Shrimp Cocktail17.00
- Fresh Grapefruit8.00

SALADES ET SANDWICHES

- Grilled Chicken Paillard23.00
- Seared Tuna Niçoise24.00
- Croque-Monsieur. . . 16.00 Croque-Madame . . . 17.00
- Chicken Sandwich w/Celery Remoulade & Walnuts 16.00
- Hamburger 16.00 . . .w/Cheese 17.00 . . .à Cheval 17.00

ENTREES

- Seared Organic Salmon
w/Spinach, Fennel, Pequillo Peppers & Pine Nuts29.00
- Half or Whole Roast Lobster w/Garlic Butter and Fries . . .P/A
- Steak Frites w/Béarnaise38.00
- Pastis Bar Steak w/Béarnaise or Maître D' Butter . .27.00

PATES

- Penne Puttanesca19.00
- Homemade Fresh Pea Ravioli
w/Mint, Pea Shoots, Pancetta & Ricotta20.00

LES OEUFS

- Eggs Norwegian23.00
- Poached Eggs w/Smoked Salmon & Hollandaise
- Eggs Benedict22.00
- Eggs à la Basquaise21.00
- Poached Eggs w/Creamy Polenta, Peppers, Onions & Prosciutto
- Eggs Florentine22.00
- Poached Eggs on English Muffin w/Spinach & Béchamel
- Eggs Hussard22.00
- Poached Eggs w/Ham, Tomatoes, Mushrooms, Bordelaise & Hollandaise
- Oeufs au Plat w/Ham 19.00
- Sunny Side Up Eggs Served w/Toast
- Omelette aux Fines Herbes w/French Fries 17.00
- Scrambled Eggs w/Smoked Salmon20.00
- Fried Eggs, Tomato & Beans on Toast19.00
- Steak & Eggs27.00
- Hanger Steak w/Eggs Any Style & Home Fries
- Eggs any style w/Home Fries & Toast18.00
- Brioche French Toast w/Fresh Fruit & Maple Syrup . 19.00
- Granola w/Fresh Berries & Yogurt 14.00
- Pancakes w/Fresh Fruit & Maple Syrup 17.00
- Anson Mills Stone-Cut Oatmeal w/Sautéed Bananas 13.00
- Bagel w/Smoked Salmon & Cream Cheese19.00

GARNITURES

- Bacon, Sausage or Ham8.00
- French Fries9.00
- Home Fries8.00
- Fried Tomatoes8.00
- Légumes Verts9.00

- CARAFE MAISON -

BLANC

RIESLING
verre 12.00 / demi 21.00 / carafe 27.00

MÂCON-VILLAGES
verre 11.00 / demi 19.00 / carafe 25.00

ROUGE

BORDEAUX
verre 11.00 / demi 19.00 / carafe 25.00

CÔTES-DU-RHÔNE
verre 10.00 / demi 18.00 / carafe 24.00

BREAKFAST	TOUTE LA SEMAINE	8.00 AM - 11.30 AM
LUNCH	MONDAY-FRIDAY	12.00 PM - 5.00 PM
DINNER	TOUTE LA SEMAINE	6.00 PM - 12.00 AM
SUPPER	SUNDAY-WEDNESDAY	12.00 AM - 1.00 AM
	THURSDAY	12.00 AM - 2.00 AM
	FRIDAY SATURDAY	12.00 AM - 3.00 AM
BRUNCH	SATURDAY SUNDAY	9.00 AM - 4.30 PM
TAKE-OUT & DELIVERY	MONDAY-FRIDAY	12.00 PM - 11.00 PM
	SATURDAY SUNDAY	6.00 PM - 11.00 PM

Suggested gratuity of 20% may be added for parties of 6 or more

EXECUTIVE CHEFS
Riad Nasr & Lee Hanson

CHEF DE CUISINE
Pascal Le Seac'h

Pastis Uses Only Organic Eggs.