

# SIMONETTE

## BRUNCH MENU

### BAR SNACKS

OYSTERS & MIGNONETTE p   df   gf	26
BRÛLÉE'D GRAPEFRUIT vg   df   gf	11
CLAMS SIMONETTE p	15
pistou, café de paris butter, escargot breadcrumbs	
TAPENADE & CROSTINI vg   df	9
kalamata, orange, caper, garlic	
MOZZARELLA & BOTTARGA p	17
crostini, olive oil	
CROQUETTES	10
jamon, comté	

### PAIN

**CROISSANT** v 7  
preserves, nutella

**AVOCADO TOAST** vg 16  
alfalfa sprouts, ceci beans, lemon

**CRUNCHY FRENCH TOAST** v 17  
coconut, pine nuts, maple, butter

**STEAK TARTARE CROSTONE** 22  
sauce gribiche, dijon, caper, truffle

**THE MUFFIN** 17  
canadian bacon, american cheese,  
hollandaise, fried egg

### SALADE

ADD CHICKEN TO ANY SALAD FOR +8

**LITTLE GEMS** v | gf 15  
lemon tarragon cream, radish, herb salad

**RADICCHIO** v 18  
balsamic, rosemary crouton, shallot, niçoise, pecorino

**NIÇOISE** p | df | gf 26  
tuna conserva, olives, green beans, egg, potatoes, tomatoes

v = VEGETARIAN | vg = VEGAN | p = PESCATARIAN  
df = DAIRY-FREE | gf = GLUTEN-FREE

### BURGERS

**PARISIENNE** 21  
american cheese, caramelized onion,  
sauce bordelaise

**AMERICAINE** 21  
tomato, lettuce, red onion, cheese, special sauce

**ROADSIDE DOUBLE** 21  
swiss, caramelized onion, dijon mustard



ALL BURGERS ARE HALF PRICE DURING  
3PM-6PM HAPPY HOUR

### ENTRÉES

**TRADITIONAL BREAKFAST** 19  
two eggs, bacon, hash browns, pancakes

**OMELETTE** v | gf 16  
comté, fine herbs

**TUNISIAN TUNA TARTINE** p | df 24  
marinated shell beans, tapenade, chermoula

**CROQUE MADAME** 21  
comté, jamon, crème fraiche, fried egg

**MOULES FRITES** p 28  
saffron cream, spinach, fennel, pernod

**BOEUF AND OEUF** 39  
filet mignon, green peppercorn sauce, fried eggs

**POISSON EN PAPILOTE** p | gf 26  
fennel, carrot, leeks, tomato

**BEEF HASH** gf 29  
beef cheeks, fingerlings, caramelized onions,  
horseradish cream, fried egg

### SIDES

TOAST	4	BACON	6
HASH BROWNS	5	PANCAKES	7
EGGS	5	RATATOUILLE	8
POMMES FRITES	6		

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,

SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# SIMONETTE

CAFE - BAR - BISTRO

## COCKTAILS

<b>FREEZER MARTINI</b> . . . . .	17
empress gin, dolin blanc, mattei cap corse, saline	
<b>AGAVE SPRITZ</b> . . . . .	16
mezcal, blanco tequila, pamplemousse, aperol, prosecco	
<b>GIN &amp; JAUNE</b> . . . . .	16
gin, pamplemousse, forthave yellow, sparkling wine	
<b>SIDECAR</b> . . . . .	16
cognac, cointreau, lemon	
<b>50/50 MARTINI</b> . . . . .	17
gin, carpano dry vermouth, orange bitters, lemon oil	
<b>PETIT MERLE</b> . . . . .	16
blanco tequila, blackberry, sage, ginger	
<b>CHAMPS ELYSEES</b> . . . . .	17
cognac, green chartreuse, lemon, angostura	
<b>NAP IN THE AFTERNOON</b> . . . . .	17
blanco tequila, st germain, benedictine, orange bitters, sparkling wine	
<b>SAINT FUME</b> . . . . .	17
mezcal, benedictine, strawberry, jalapeño	
<b>WORLD FAMOUS</b> . . . . .	16
rye, benedictine, bitter bianco, angostura	
<b>JAPANESE OLD FASHIONED</b> . . . . .	17
suntory toki whisky, ginger, yuzu, honey, cherry bark bitters, salt pickled cherry blossom	
<b>AMERICAN IN PARIS</b> . . . . .	16
bourbon, bordeaux cordial, lemon	

## BEER

<b>DESCHUTES BLACK BUTTE PORTER</b> . . . . .	8
<b>TRUMER PILS</b> . . . . .	7
<b>SHINER BOCK</b> . . . . .	8
<b>CALI SQUEEZE BLOOD ORANGE HEFFENWIZER</b> . . . . .	7
<b>HOPNOSIS IPA</b> . . . . .	8

## BUBBLES

GLS | BTL

<i>Louis Perdrier Brut NV, France</i>	14   56
<i>Patriarche Cremant de Bourgogne Brut Rosé NV, France</i>	17   68
<i>Victorine de Chastenay Cremant de Bourgogne Brut NV</i>	16   64
<i>Telmont Reserve Brut NV, France</i>	98
<i>Perrier Jouet Blanc de Blanc Brut NV</i>	180

## WHITE

GLS | BTL

<i>Domaine Paul Buisse Touraine Sauvignon Blanc 2022, Loire</i>	15   60
<i>Domaine Vincent Carme Vouvray Spring Chenin Blanc 2019, Loire</i>	16   64
<i>Pierre Sparr AOC Riesling 2021, Alsace</i>	16   64
<i>Panicaut Cotes du Rhone Blanc 2020, France</i>	17   68
<i>Albert Bichot Bourgogne Aligote 2020, Burgundy</i>	17   68
<i>Langlois-Chateau Sancerre de Fontaine Audon 2022, Loire</i>	96

## SKIN CONTACT

GLS | BTL

<i>Commanderie de Peyrassol La Croix de Peyrassol IGP Mediterranee Rosé 2022, Provence</i>	14   56
<i>Gerard Bertrand 2020 Orange Gold Organique, France</i>	18   72

## RED

GLS | BTL

<i>E. Guigal Red Rhone Blend 2019, Rhone</i>	15   60
<i>Les Cailoux Bordeaux 2020, France</i>	16   64
<i>Windstream Pinot Noir 2022, California</i>	15   60
<i>Le Moulin Chinon 2020, France</i>	17   68
<i>Albert Bichot Bourgogne, Burgundy Pinot Noir 2020, France</i>	19   76
<i>San Simeon Cabernet Sauvignon 2020, Paso Robles</i>	18   72

## HAPPY HOUR FROM 3PM-6PM

HALF-PRICED BURGERS

\$7 WINES BY THE GLASS | \$8 COCKTAIL OF THE DAY

