

SIMONETTE

DINNER MENU

BAR SNACKS

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|---|----|
| OYSTERS & MIGNONETTE p df gf | 26 |
| OXTAIL STUFFED PEPPERS gf | 15 |
| piquillo peppers, goat cheese | |
| CROQUETTES | 10 |
| jamon, comté | |
| TAPENADE & CROSTINI vg df | 9 |
| kalamata, orange, caper, garlic | |
| MOZZARELLA & BOTTARGA p | 17 |
| crostini, olive oil | |
| CLAMS SIMONETTE p | 15 |
| pistou, café de paris butter, escargot breadcrumbs | |

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

APPETIZERS

FRENCH ONION SOUP 17

caramelized onion, sherry, comté

STEAK TARTARE CROSTONE 22

sauce gribiche, dijon, caper, truffle

MOULES 28

saffron cream, spinach, fennel, pernod
p

BOUDIN BLANC 19

pommes de maison, cognac prunes
gf

ENTRÉES

ALL ENTRÉES INCLUDE ONE SIDE OF YOUR CHOICE

ROAST CHICKEN df | gf 32

dijon, mustard greens

FILET DE BOEUF 39

green peppercorn, veal jus, parsley, frites

ROASTED BASS p | gf 32

pistou, basil

WINTER SQUASH RISOTTO gf 27

almonds, sage, brown butter

POISSON EN PAPILOTE p | gf 34

fennel, carrot, leeks, tomato

BOUILLABAISSÉ BOIL gf 52

snow crab, shrimp, sausage, potatoes, fennel

BEEF BOURGUIGNON 36

pearl onions, carrots, tagliatelle, red wine, red wine, and more red wine

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

SIDES

GREEN BEANS 9

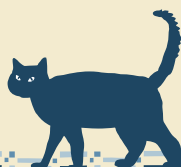
ASPARAGUS 9

POMMES DE MAISON 8

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

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

BEER

| | |
|--|---|
| DESCHUTES BLACK BUTTE PORTER | 8 |
| TRUMER PILS | 7 |
| SHINER BOCK | 8 |
| CALI SQUEEZE BLOOD ORANGE HEFFENWIZER | 7 |
| HOPNOSIS IPA | 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

