

SIMONETTE

LUNCH MENU

BAR SNACKS

OYSTERS & MIGNONETTE p df gf	26
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	

APPETIZERS

FRENCH ONION SOUP 17
caramelized onion, sherry, comté
BOUDIN BLANC 19
pommes de maison, cognac prunes gf
AVOCADO TOAST 16
alfalfa sprouts, ceci beans, lemon vg
STEAK TARTARE CROSTONE 22
sauce gribiche, dijon, caper, truffle

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

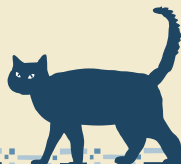
OMELETTE v gf	16
comté, fine herbs	
TUNISIAN TUNA TARTINE p df	24
marinated shell beans, tapenade, chermoula	
CROQUE MADAME	21
comté, jamon, mornay, crème fraiche, fried egg	
MOULES FRITES p	28
saffron cream, spinach, fennel, pernod	
WINTER SQUASH RISOTTO gf	27
almonds, sage, brown butter	
FILET DE BOEUF	39
green peppercorn, veal jus, parsley, frites	
POISSON EN PAPILOTE p gf	34
fennel, carrot, leeks, tomato	

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

