

← → **B A R** ← →
BOUCHON

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HAPPY HOUR

4 : 00 - 7 : 00

BOISSONS

Old Fashioned 1806

Bourbon, Demerara,
Bitters
\$9.00

Bière Pression

draft beer
\$4.00

Negroni

Gin, Campari,
Carpano Antica
Formula
\$9.00

**Verre de
Vin de Carafe**

glass of
red or white
\$6.00

Moscow Mule

Vodka, Lime Juice,
Ginger Beer
\$9.00

Mousseux

glass of
sparkling wine
\$8.00

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PLATS

Oysters

\$2.00/each

Grilled Pimento Cheese

pain au lait pullman,
house-made dill pickle
\$6.00

Salmon Tartare

hard boiled eggs, red onions,
capers, crème fraîche,
toasted croûtons
\$6.00

Devils on Horseback

medjool dates, fromage blanc,
Hobbs Shore bacon
\$6.00

Charred Shishito Peppers

parmesan & avocado ranch dip
\$6.00

Petite Bouchon Hot Dog

beef sausage, cornichon relish,
pretzel bread, dijon mayo
\$7.00

← B A R → BOUCHON

.....
~ COCKTAILS MAISON ~

DU JOUR

11

MOSCOW MULE

*Ketel One Vodka,
Fever Tree Ginger Beer, Fresh Lime*

14

PONT NEUF

*Magellan Gin, St. Germain,
Fresh Lemon and Lime*

14

PAMPLONA

*Don Julio Blanco Tequila, Giffard Pamplemousse,
Fresh Lime*

14

SUMMER LOVIN'

*Junipero Gin, Velvet Falernum, Fresh Raspberries,
Fresh Tarragon, Ginger Beer*

14

PETITE NOIR

*Centenario Rum, Ginger Canton,
Fresh Blackberries*

14

ELDERFLOWER NEGRONI

Bombay Dry Gin, Suze, Elderflower Vermouth

14

OLD FASHIONED 1806

Bernheim Wheat Whiskey, Demerara, Bitters

14

THE COOPER

*Thomas Keller Barrel Eagle Rare, Jelinek Fernet,
Drambuie*

14