

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 Lait .....4.50
- 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 Salad ..... 12.00
- Goat Cheese Tart w/Leeks, Potatoes & Olives ... 15.00
- Fresh Arugula Salad w/Parmesan & Lemon ..... 13.00
- Shrimp Cocktail ..... 17.00
- Fresh Grapefruit ..... 8.00

## SALADES ET SANDWICHS

- Grilled Chicken Paillard ..... 23.00
- Seared Tuna Niçoise ..... 24.00
- 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
- Mustard Crust, Lentils & Lobster Sauce ..... 29.00
- Half or Whole Roast Lobster w/Garlic Butter and Fries ... P/A
- Steak Frites w/Béarnaise ..... 37.00
- Pastis Bar Steak w/Béarnaise or Maître D' Butter . . 27.00

## PATES

- Penne Puttanesca ..... 19.00
- Homemade Mushroom Ravioli
- w/Baby Spinach & Walnuts in Butter Sauce ..... 20.00

## LES OEUFS

- Eggs Norwegian ..... 23.00
- Poached Eggs w/Smoked Salmon & Hollandaise
- Eggs Benedict ..... 22.00
- Eggs à la Basquaise ..... 21.00
- Poached Eggs w/Creamy Polenta, Peppers, Onions & Prosciutto
- Eggs Florentine ..... 22.00
- Poached Eggs on English Muffin w/Spinach & Béchamel
- Eggs Hussard ..... 22.00
- 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 Salmon ..... 20.00
- Fried Eggs, Tomato & Beans on Toast ..... 19.00
- Steak & Eggs ..... 27.00
- Hanger Steak w/Eggs Any Style & Home Fries
- Eggs any style w/Home Fries & Toast ..... 18.00
- 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 Cheese ..... 19.00

## GARNITURES

- Bacon, Sausage or Ham ..... 8.00
- French Fries ..... 9.00
- Home Fries ..... 8.00
- Fried Tomatoes ..... 8.00
- Légumes Verts ..... 9.00

## - 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.