



HAPPY HOUR

MONDAY-FRIDAY 4-6PM

\$1 BLUE POINT OYSTERS

\$1 SHRIMP WITH COCKTAIL SAUCE

1/2 PRICE

CHEESE & CHARCUTERIE PLATE

Chef's daily selection of cured meats and cheeses from around the world. With house-made flatbread crackers, marinated olives, cornichons and house chutney

\$8

\$5 MARTINIS

Gin or Vodka...whichever you're thirsting for

\$5 CHAMPAGNE

Nothing like a good glass of the bubbly

\$5 SPECIALTY COCKTAILS

DJANGO MARTINI

Maggelen Gin with a splash of dry vermouth, garnished with blue cheese stuffed olives

PASTIS

*Served old school style, water on the side.
With Ricard or Pernod*

ABSINTHE COCKTAIL

Classic fountain service with Pernod Absinthe, iced water and sugar

THE NEW FRENCHIE

Absolut Vanilia vodka, Chambord liqueur, pineapple juice and champagne

GINGER SPICED MOJITO

Light Rum with ginger infused syrup, fresh mint and soda

KIR ROYALE

Champagne and Chambord raspberry liqueur

PARISIAN SIDECAR

Lillet Blanc, Cointreau & Brandy with lemon juice and a sugared rim

PERLE BLUE

Blueberry vodka, Lillet Blanc, fresh basil and a squeeze of lemon

DJANGO VESPER (007 MARTINI)

Bombay Sapphire Gin, Ciroc Vodka, Lillet Blanc, garnished with a lemon twist

PISCO SOUR

Capel Pisco, pasteurized egg whites, fresh lime and bitters

CHEAP DRINKS...GOOD TIMES

歡樂時光
GLAD TIME
HORA FELIZ
счастливый час
GELUKKIG UUR
幸福な時間
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GLÜCKLICHE STUNDE
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