

## BOTANICAL FENTIMAN'S SODA + A SHOT \$13

Choose any Flavor w/Vodka, Gin or Rum

## GIN+TONIC \$12

French Citadelle Gin+East Imperial Tonic

## SWEET VERMOUTH OR APEROL SPRITZ \$14

Sparkling Blanc de Blanc with Dolin Sweet Vermouth or Aperol  
Bittersweet Orange Apéritif

## FRENCH 75 \$15

Bright, vibrant and bubbly. Fresh lemon, Gin and Blanc de Blanc  
Sparkling Wine

## LES PÊCHES \$14

A fruity combination of Gin, Peach, Elderflower and Lime

## GREEN CHARTREUSE \$12

French herbal liqueur chilled or neat. Excellent digestif

## LAST WORD \$15

Prohibition era cocktail with Marischino Liqueur, Gin and  
Chartreuse. Refreshingly tart and subtly sweet

## BIJOU \$15

Another century old classic. Meaning 'Jewel'. Herbaceous with a bold  
and balanced sweetness. Gin, Dolin Sweet Vermouth, Chartreuse and  
Orange Bitters

## DOLIN BLANC 50/50 MARTINI \$16

The 'Perfect' Martini with equal parts Gin or Vodka and lightly sweet  
vermouth. Garnished with a twist and an olive

## NEGRONI \$15

Classic Italian cocktail with Gin, Aperol, Sweet Vermouth and a large  
cube



2017 THIERRY TISSOT BUGEY BLANC  
METHODE TRADITIONELLE \$48

Bright and nuanced sparkling white with notes of white floral and pine

NV MOUTARD BRUT GRAND CUVÉE  
COT DES BAR CHAMPAGNE \$72

Fresh aromatics, bright and beautiful Champagne

NV BOUVET CREMANT DE LOIRE SPARKLING ROSÉ \$54

Elegant sparkling made of 100% Cabernet Franc. Bright berry, refined brioche, youthful strawberry

2018 DOMAINE COSTAL CHABLIS 'LES TRUFFIERES' \$82

Gorgeous and vibrant Chardonnay from the Burgundy region

2019 DOMAINE MASSON BLONDELET  
'THAVENAY' SANCERRE \$45

Sauvignon Blanc with crisp citrus notes and structured minerality

2018 CHARLES BOVE VOUVRAY \$51

An elegant and off-dry Chenin Blanc with jasmine notes and a clean lemony finish

2019 JEAN MICHAEL DUPRE MORGON 'GRAND CRAS' \$45

From the heart of Beaujolais this Gamay is delicate, lightly perfumed and herbal. Purity of fruit from start to finish.

2017 PIERRE GUILLEMOT 'SAVIGNY-LES-BEAUNE' \$102

Pinot Noir produced in Burgundy over eight generations. Elegant and well structured

2018 BROTTE 'LES HAUTES DE BARVILLE'  
CHATEAUNEUF DU PAPE \$75

Grenache, Syrah, Mourvèdre aged in French oak—a rich symphony of red fruits

2018 CHATEAU BOUTISSE ST EMILLION  
GRAND CRU \$98

Intense dark fruits, deep garnet color and evident baking spice. Rich, velvety tannin and lingering finish

2017 DOMAINE DE ROSIERS CUVÉE CLASSIQUE  
COTE ROTIE \$105

Syrah based with notes of dusted cherry, mocha and violet. a beautiful expression of this region



## ROSÉ & BUBBLES

2021 Milou Still Rosé

\$12/\$36

NV Prince de Lise Blanc de Blanc

Sparkling white

\$11/\$33

NV Charles Roux Sparkling Brut Rosé

\$11/\$33

## WHITES

2020 Les Jaja de Jau Sauvignon Blanc

\$12/\$36

2021 Mary Taylor Anjou Blanc

\$12/36

2020 Bretonnière Muscadet Sévre & Maine

\$13/\$39

2021 Bernier Loire Valley Chardonnay

\$14/\$42

## REDS

2021 Groundwork Central Coast Cunoise

\$12/\$36

2020 Le Coeur de la Reine Gamay

\$12/36

2020 Paul Buisse Chinon Cabernet Franc

\$13/\$39

2010 Clos la Coutale Cahors Malbec

\$14/\$42

2018 Paul Jaboulet Parallèle 45 Côtes du Rhone

Syrah/Grenache

\$14/\$42



## FOOD

### CHARCUTERIE \$20

Selection of artisan meats, cheeses and accoutrements

### FROMAGE \$15

Selection of artisan cheeses and accoutrements

### CUP OF OLIVES \$7

Delicious and buttery Castelvetroanos (Pairs great with the Galipette Cidre!)

### MIXED NUTS \$6

A salty selection

### NOBLE BAGUETTE \$5

Fresh Demi-baguette by Noble Bread

## DESSERTS

### CRÈME BRÛLÉE

\$10

### MACARONS \$5

### DESSERT CHARCUTERIE \$10

## BEER & CIDRE

### KRONENBOURG 1664 \$7

Pale Lager

### LA CHOUFFE \$9

Belgian Blonde

### GALIPETTE CIDRE \$8

Brut or Organic Apple Cidre

## NON-ALCOHOLIC

### FENTIMAN'S BOTANICALLY BREWED SODA \$6

Pink Ginger, Rose Lemonade, Elderflower, Curiosity Cola

### PERRIER \$4

Sparkling Water

### ARROWHEAD \$4

Still Spring Water

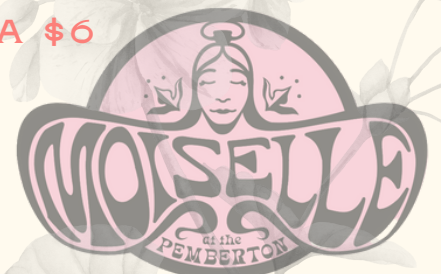
## CANNED DRINKS

### DEATH&CO. COCKTAILS \$12

Aurora Highball or Moonsail Fizz

### PIQUETTE NATURAL SPRTIZER \$12

Oldwestminster sparkling Piquette



# CATERING



Catering Options  
Available  
Happy to cater to your  
individual needs!  
480.239.4980  
moissellephx@gmail.com

