

LE RÊVE DRINK MENU

HOUSE COCKTAILS

'HONEYDEW THIS, HONEYDEW THAT' \$13

CUCUMBER-INFUSED FRENCH VODKA
GENEPEY | HONEYDEW JUICE | LIME JUICE | BASIL SYRUP

'STRAWBERRY SPOTTED HANDKERCHIEF' \$13

THYME-INFUSED FRENCH GIN | ELDERFLOWER LIQUEUR
LEMON JUICE | STRAWBERRY PUREE | ELDERFLOWER TONIC

'PARIS AND THE APPLE' \$13

LEMON AND GALA APPLE-INFUSED COGNAC
CARDAMOM HONEY SYRUP | ANGOSTURA BITTERS

'FRUITS OF HERA' \$13

BOSC PEAR-INFUSED FRENCH RHUM AGRICOLE
ABSINTHE | BOSC PEAR JUICE | LIME JUICE | ROSEMARY SYRUP

'DEJA BREW' \$13

COGNAC | COLD BREW | CAYENNE PEPPER SYRUP | COCONUT WHIPPED CREAM

CLASSIC COCKTAILS

FRENCH 77 \$10

GIN | ELDERFLOWER LIQUEUR
LEMON JUICE | SPARKLING WINE

KIR ROYALE \$10

SPARKLING WINE | CRÈME DE CASSIS

OLD FASHIONED \$11

RYE WHISKEY
TURBINADO SYRUP | ANGOSTURA

DAIQUIRI \$10

WHITE RUM
LIME JUICE | SIMPLE SYRUP

FRENCH MARTINI \$10

VODKA | PINEAPPLE JUICE
RASPBERRY LIQUEUR

MARGARITA \$11/13

TEQUILA BLANCO OR MEZCAL
DRY CURACAO | LIME JUICE | AGAVE

SIDECAR \$11

COGNAC | DRY CURACAO
LEMON JUICE | SIMPLE SYRUP

GREEN BEAST \$11

ABSINTHE | LIME JUICE | CUCUMBER

WINES BY THE GLASS

ORGANIC BRUT, VEUVE DU VERNAY, NV. \$11

ROSÉ OF GRENACHE, CHÂTEAU D'ESTOUBLON "ROSEBLOOD" 2022 \$9

CHARDONNAY, CAMILLE AND LAURENT SCHALLER, CHABLIS, 2022 \$15

SAUVIGNON BLANC, THIERRY DELAUNAY "TYDY" 2022 \$10

MERLOT BLEND, MARY TAYLOR, BORDEAUX ROUGE, 2020 \$11

BEER

DOS XX \$5

MILLER LITE \$5

