

# COCKTAILS

## HI OCTANE ....12

- Ma Cherie** Vodka, lemon, honey-ginger solution, hibiscus tea  
**Crusta** Calvados, gin, lemon, orgeat, bitters  
**Forget Paris** Gin, aperol, amer picon, saline solution  
**House Old Fashioned** Armagnac, bitters, demerara syrup  
**French Maid** Cognac, velvet falernum, lime, cucumber, mint, ginger beer  
**Corpse Reviver** Gin, rose, lemon, raspberries, egg white  
**Amer-Biere** Amer picon, witte biere  
**De La Louisiane** Rye, house dubbonet, benedictine, absinthe, bitters  
**Le Hi-ball** Amer picon, spanish brandy, grenadine, soda  
**Absinthe Frappé** Absinthe, aloe liquor, lime, mint, soda  
**Pink Squirrel** Cognac, creme de noyaux, creme de cacao, cream  
**Banane** French single malt whiskey, banana, lemon, orange, bitters

## LO OCTANE ....10

- Sanctuary Cocktail** House dubbonet blend, amer picon, orange, curacao  
**Champagne Julep** Cognac, sparkling wine, mint  
**Champagne Cobbler** Sparkling rose, creme de noyaux, maraschino, curacao  
**Champagne Cocktail** Champagne, curacao, bitters  
**Kir** Chardonnay, creme de cassis  
**Pyrenees Crossing** Sherry, creme de noyaux, curacao, bitters  
**Claret Punch** Red wine, creme de noyaux, curacao

4% added to all checks for San Francisco mandates

# BAR MENU

*Gaspar 2014 | No. 01*

- BRANDADE CROQUETTES** Salt cod, Green garlic aioli.....8  
**DEVEILED HEN'S EGGS** Grained mustard, lemon oil, harissa spice.....6  
**SALADE MAISON** Baby field greens, shallot confit, Spring pickled  
vegetables, Banyuls vinaigrette .....9  
**DUCK LIVER MOUSSE** Spring herb gelée, baguette croutons.....6  
**CHARCUTERIE MAISON** Country pâté, pork rillettes, duck ham,  
marinated beets, tarragon mustard .....14  
**HOUSE CURED OLIVES** Citrus, chile & herbs.....5  
**POMMES FRITES** Garlic aioli.....7  
**PICKLED LOCAL SARDINES** Spring onion, radish, dill, piquillo peppers,  
white bean purée ..... 7  
**HEIRLOOM RADISH CRUDITE** Anchovy butter, sel gris .....9  
**LE GASPAR BURGER** Brioche bun, shallot confit, oven-dried tomatoes,  
pommes frites, tarragon aioli ..... 15  
Add camembert, raclette, or cambozola..... 2

## ~ FRUITS ~ de MER

### GRAND PLATEAU 55

- Oysters du Jour. Seasonal mignonette. **3**  
Shrimp Cocktail. Brandied Cocktail Sauce. **17**  
P.E.I. Mussels. Bier Blanche. **5**  
Poisson Marinee. Seasonal Selection. **7**  
Littleneck Clams. ½ dozen. **9**  
Half Chilled Maine Lobster. **AQ**