

# BISTROT LA MINETTE

## Kir & Kir Royale

\$12

Crème de Cassis (Black Currant)  
Poire (Pear)  
Framboise (Raspberry)  
Crème de Griotte (Cherry)

Pamplemousse (Grapefruit)  
Orange XO (Orange cognac)  
Mure (Blackberry)  
Abricot (Apricot)

## Apéritifs

Dubonnet Rouge  
Lillet Blanc  
Combiér

\$8  
\$9  
\$9

Suze  
Salers

\$9  
\$9

## Cocktails Maison

**Minette en rose** Vodka, St. Germain elderflower liqueur, sparkling rosé, Peychaud's and black lemon bitters \$12  
**L'essence vert** Infused cucumber/mint/basil vodka, gin, Lillet Blanc, lemon juice \$12  
**Sazerac** Pennsylvania rye whisky, cognac, simple syrup, absinthe rinse \$13  
**Collins Amers** False Bottom gin, apéritif wine, lemon juice, club soda \$12  
**Hemingway Daiquiri** Rum, Luxardo liqueur, lime juice, grapefruit juice \$13  
**L'élégance de Philadelphie** Bluecoat barrel aged gin, honey syrup, lime juice, sparkling wine \$14

## Pichet Maison (House wine by the pitcher)

|       |       |       |
|-------|-------|-------|
|       | 375ml | 750ml |
| Blanc | \$18  | \$31  |
| Rouge | \$18  | \$31  |

## Pichet Château (Better house wine by the pitcher)

|       |       |       |
|-------|-------|-------|
|       | 375ml | 750ml |
| Blanc | \$24  | \$42  |
| Rouge | \$24  | \$42  |
| Rosé  | \$22  | \$40  |

## Bière et Cidre

|   |      |
|---|------|
| 1664 Kronenbourg Pale lager, Strasbourg, France, 5% abv                       | \$6  |
| Kronenbourg Blanc Witbier, Strasbourg, France, 5% abv                         | \$7  |
| Yards Pale Ale Philadelphia, PA, 4.6% abv                                     | \$5  |
| Commonwealth Cider Traditional dry, Philadelphia, PA, 5% abv                  | \$5  |
| Val de la Chevre Cidre Fermier Brut cider, Brittany, France, 5.5% abv, 750ml  | \$19 |
| Cave de la Loterie Cidre Bio Extra Brut cider, Normandy, France 6% abv, 750ml | \$23 |