

# BISTROT LA MINETTE

## Kir & Kir Royale

\$12

Crème de Cassis (Black Currant)  
Poire (Pear)  
Framboise (Raspberry)  
Crème de Griotte (Cherry)  
Pêche (Peach)  
Pamplemousse (Grapefruit)

Orange XO (Orange cognac)  
Mure (Blackberry)  
Abricot (Apricot)  
St Germain (Elderflower)  
Domaine de Canton (Ginger)

## Apéritifs

Dubonnet Rouge \$8  
Lillet Blanc \$9  
Combiar \$9  
Bonal Gentiane-Quina \$9

Suze \$9  
Salers \$9  
Paul Marie Pineau des Charentes \$13

## Cocktails Maison

Sarsparilla Manhattan Kinsey bourbon, sweet vermouth, sarsparilla bitters, orange \$12  
Minette en L'Air Vodka, Lillet blanc, blood orange, sparkling chardonnay \$12  
Martinez Blanc Bluecoat elderflower gin, Dolin blanc, maraschino liqueur, orange bitters \$13  
Sazerac Pennsylvania rye whisky, cognac, simple syrup, absinthe rinse \$13  
Calvados Sidecar Calvados, Clément Creole Shrub, lemon \$14  
Hemingway Daiquiri Rum, maraschino liqueur, lime juice, grapefruit juice \$13

## 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  
Clos Normand Brut Cider, Normandy, France 4% abv, 750 ml \$18