

## BREAKFAST

SERVED UNTIL 10 AM

### Breakfast

<b>BISTRO BREAKFAST BURRITO</b> 9.90	<b>EGGS &amp; POLENTA BENEDICT** [GF]</b> 13
Roasted fingerling potato, shakshuka scrambled eggs, sharp cheddar, local bacon, & sliced avocado	Bacon, poached eggs, hollandaise sauce over polenta with garlic blistered cherry tomatoes & wilted spinach.
<b>BREAKFAST CROISSANT SANDWICH</b> 9.90	<b>BRIOCHE FRENCH TOAST</b> 10.90
Warm croissant with scrambled eggs, melted cheese & smoked bacon (add roasted peppers for \$1.50 and/or avocado for \$4)	Crème anglaise, fresh berries, & mixed berry coulis topped with fresh whipped cream
<b>AVOCADO TOAST</b> 9.90	<b>BREAKFAST HASH BOWL</b> 11.90
Lemon-garlic herb smashed avocado, heirloom tomatoes tossed in fresh mint and thyme on a toasted baguette, topped with micro greens & garlic olive oil (add 2 poached or scrambled eggs to make a hearty breakfast for \$4**)	Choice of poached or scrambled eggs, roasted vegetable hash, tomato tarragon sauce, and avocado
<b>G'S GRILLED BREAKFAST SANDWICH</b> 11.90	<b>PROTEIN OATMEAL (GF) (V)</b> 8.90
Gourmet egg scramble soufflé, Vidalia onion relish, local bacon, avocado, white cheddar & fresh arugula on grilled sourdough (GF bread add \$1.75)	Gluten-friendly oats, flax seeds, chia seeds, coconut milk, almond milk, toasted pecans, coconut flakes, dried cranberries & golden raisins
	<b>KIDS FRENCH TOAST</b> 6.90
	Classic, simplest, with butter & syrup

### Breakfast Pastries

WHILE SUPPLIES LAST

<b>CROISSANT</b> 3.90	<b>KOUIGN AMANN</b> 4.90
Scratch-made with imported butter. Traditional French-style buttery, flaky pastry.	Traditional Breton-style cake pastry with scratch-made croissant dough layers and butter and cardamom sugar
<b>PAIN AU CHOCOLAT</b> 4.90	<b>CHEESE POCKET</b> 4.40
Scratch-made butter croissant filled with French semi-sweet chocolate	Scratch-made Danish pastry dough with sweet cream cheese filling
<b>HAM &amp; CHEESE CROISSANT</b> 5.90	<b>SCONES</b> 3.50
Scratch-made croissant wrapped around Black Forest ham & Gruyère	Bacon, Cheddar, Chive – Savory, biscuit-like pastry with bacon, chive, and cheddar cheese
<b>SAUSAGE CROISSANT</b> 5.90	Blueberry Lemon – British classic. Gently-sweet biscuit-like pastry with blueberries, bright lemon zest, and tangy glaze
Chicken apple sausage wrapped in scratch-made croissant roll	
<b>ALMOND CROISSANT</b> 4.90	<b>BLUEBERRY LEMON LOAF CAKE</b> 2.90
Croissant filled with frangipane crème. Baked until caramelized, topped with a florentina icing and toasted almonds	Tender and moist quick bread full of fresh lemon and blueberry flavors, and a sweet lemon & vanilla icing. Served by the slice

### Coffee, Tea, & More

<b>ESPRESSO</b>	<b>STEAMER</b> 4.30
Double Shot 3.80	<b>HOT CHOCOLATE</b> 4.80
Extra Shot 1.80	<b>AMERICANO</b> 3.50
<b>CAPPUCCINO</b> 4.40	<b>MACCHIATO</b> 5.00
<b>LATTE (HOT OR ICED)</b> 5.20	<b>CORTADO</b> 3.90
<b>MOCHA (HOT OR ICED)</b> 5.70	<b>SHOT IN THE DARK</b> 4.30
<b>CAFÉ AU LAIT</b> 4.40	<b>LA BARBA COLD BREW</b> 4.90
<b>DRIP COFFEE</b> 2.70	<b>HOT TEA</b> 3.50
<b>MATCHA LATTE (HOT OR ICED)</b> 5.25	<b>MILK SUBSTITUE</b> 0.75
<b>CHAI LATTE (HOT OR ICED)</b> 5.20	Coconut, Almond, Soy, Oat
	<b>ADD SYRUP</b> 1.00

GF GLUTEN-FRIENDLY (Prepared in a kitchen where flour is present)

V\* CAN BE MADE VEGETARIAN/VEGAN DF DAIRY-FREE

\*\*Consuming raw or undercooked foods may increase your risk of foodborne illness

Gourmandise  
EURO-DINER & BAKERY

## LUNCH/DINNER

SERVED FROM 10 AM - CLOSE

### Starters & Small Plates

#### CRISPED CAULI FLORETS [GF] 7

Crisp fried cauliflower florets with spicy harissa dipping sauce

#### POMMES FRITES [GF] 4.90

Tossed in fresh mix of garlic & herbs served with herbed aioli

#### BRUSSELS SPROUTS [GF] 7

Crisped Brussels sprouts with creamy red pepper feta aioli drizzle & herbed cream cheese dollups. Topped with truffle salt

### Salads & Soups

#### MEDITERRANEAN NIÇOISE SALAD (GF\*) 15.50

Scratch-made sweet potato falafel, roasted beets, spring peas, assorted olives, feta, and avocado on organic field greens. Lemon harissa dressing with herbed tahini drizzle (add grilled chicken for \$4.50, shrimp, steak, or grilled salmon for \$8)

#### HEARTY CHICKEN COBB SALAD (GF) 15.50

Herb-roasted chicken breast, eggs, bacon, tomato, cucumber, avocado, crumbled bleu cheese on organic field greens

#### STRAWBERRY WALNUT SALAD (GF) 13.40

Organic field greens, yellow peppers, fresh strawberries, candied walnuts, goat cheese & apricot vinaigrette (add grilled chicken for \$4.50, shrimp, steak, or grilled salmon for \$8)

#### SOUP (CUP) 5

Tomato Basil Soup (GF/Vegetarian)

Roasted Carrot Coconut Curry (GF/V)

French Onion (can be made GF/DF)

### Signature Sandwiches

Served with kettle chips & a pickle. Upgrade to a cup of soup, fruit or salad in lieu of chips for \$3  
Upgrade to Pommes Frites for \$3.90  
GF bread add \$1.75

#### BEEF BRISKET GRILLED CHEESE 13.50

Pulled brisket, pickled sweet red onions and Jack cheese on sourdough

#### FRENCH DIP 13.50

Italian beef, Gruyère, caramelized onions, scratch-made savory onion jam and au jus on baguette

#### TURKEY AVOCADO PANINI 13.50

Smoked turkey, Vidalia relish, bacon, and roasted tomato aioli on focaccia

#### CURRY CHICKEN SALAD SANDWICH 12.50

Toasted almonds, diced celery, and red grapes in creamy curry dressing on croissant

### Entrées

#### EURO BURGER 15.50

Ground chuck, caramelized onions, herbed cream cheese, roasted tomatoes, fried leek, paprika aioli and arugula. Served with pommes frites. Plant-based Impossible Burger patty, add \$2

#### CLASSIC BURGER 12.50

Classic, plain burger with ground chuck and choice of addables: cheese (\$1.50), grilled onions (\$1.50), bacon (\$4), smashed avocado (\$3). Plant-based Impossible Burger patty, add \$2

#### PASTA WITH ROASTED

#### BUTTERNUT & SAGE CREAM SAUCE 14.50

Thick, hand-cut pasta. (add grilled chicken for \$4.50, shrimp, steak, or grilled salmon for \$8)

#### AU POIVRE SLOW ROASTED

#### TRI TIP STEAK\*\* (GF) 17.90

With fingerling potatoes, caramelized onions, burgundy gorgonzola, pan sauce & asparagus

#### FILET MIGNON 27

8 oz. tenderloin steak, herbed compound butter, roasted potatoes, shoestring potatoes, & broccolini

#### GRILLED SALMON (GF) 17.50

Herbed beurre blanc, roasted broccoli & cauliflower, wild rice, & blistered tomatoes

#### FRENCH COUNTRY STEW 15.50

Slow-roasted beef, butternut squash, bacon, leeks & dried plums. Served over roasted garlic mashed potatoes

GF GLUTEN-FRIENDLY (Prepared in a kitchen where flour is present)

V\* CAN BE MADE VEGETARIAN/VEGAN DF DAIRY-FREE

\*\*Consuming raw or undercooked foods may increase your risk of foodborne illness

Gourmandise  
EURO-DINER & BAKERY

White Wine

SKYFALL PINOT GRIS COLUMBIA VALLEY, WA	12 / 48
ECCO DOMANI PINOT GRIGIO ITALY	9 / 36
NOBILO SAUVIGNON BLANC MARLBOROUGH, NZ	10 / 40
KIM CRAWFORD SAUVIGNON BLANC MARLBOROUGH, NZ	14 / 60
SEVEN DAUGHTERS MOSCATO ITALY	9 / 36
ST. MICHELLE GEWURZTRAMINER COLUMBIA VALLEY, WA	7 / 28
MIRASSOU CHARDONNAY CALIFORNIA	9 / 36
BUTTER CHARDONNAY CALIFORNIA	12 / 48

Red Wine

MARK WEST PINOT NOIR CALIFORNIA	9 / 36
LATOUR VALMOISSINE PINOT NOIR FRANCE	12 / 48
7 MOONS RED ALTERNATIVE CALIFORNIA	9 / 36
TRAPICHE MALBEC MENDOZA, ARGENTINA	9 / 36
LUIGI BOSCA MALBEC MENDOZA, ARGENTINA	15 / 50
SAGELANDS MERLOT COLUMBIA VALLEY, WA	9 / 36
CLOS DU BOIS MERLOT SONOMA, CA	12 / 48
CARNIVOR CABERNET SAUVIGNON CALIFORNIA	9 / 36
SEBASTIANI CABERNET SAUVIGNON SONOMA, CA	12 / 48

Sparkling & Rosé

COOK'S BRUT CALIFORNIA CHAMPAGNE	9 / 34
MINI ZONIN PROSECCO (375 ML) ITALY	16
ZONIN PROSECCO ITALY	12 / 48
FRANCIS SOFIA ROSÉ MONTEREY COUNTY, CA	12 / 48

Beer

DRAFT

COORS LITE	5
COORS BANQUET	5
ROADHOUSE SEASONAL	6.50
BLUE MOON	6.50
 MOAB PILSNER	6.50
 MOAB SEASONAL	6.50
 MOAB IPA	6.50
 2 ROW ROLLOUT STOUT	6.50
 2 ROW AMBER ALE	6.50
 2 ROW SEPARATION IPA	6.50

BOTTLED

MICHELOB ULTRA 4.2%	5
PACIFICO 4.4%	5
STELLA ARTOIS 5.2%	6.50
 2 ROW FEELING HAZY 9%	9
 2 ROW DANGEROUX ALE 9%	9
 MOAB FMU DOUBLE IPA 9.6%	10
ROUGE SHAKESPEARE NITRO STOUT 5.7%	11
SEASONAL ROTATING	MP

Cider & Seltzers

STELLA ARTOIS CIDRE 4.5%	8
WILD BASIN LIME 5%	5
WILD BASIN BLACKBERRY 5%	5
UPSLOPE SPIKED SNOW MELT PEACH LEMONADE SELTZER 5%	5

---

**BAR MENU**


---

*Cocktails*

<b>ALL-AMERICAN SCREWDRIVER</b> Tito's American Vodka, orange juice	<b>10</b>	<b>APEROL SPRITZ</b> Aperol, sparkling wine, club soda, orange	<b>14</b>
<b>HOUSE-MADE BLOODY MARY</b> Absolut Peppar and house-made Bloody Mary mix, garnished with celery, olive and lime	<b>11</b>	<b>PEACH MARTINI</b> Peach vodka, Grand Marnier, orange juice, cranberry juice	<b>11</b>
<b>CLASSIC MIMOSA</b> Orange juice & sparkling wine	<b>9</b>	<b>PEAR MARTINI</b> Absolut Pear, St. Germain Elderflower, lemon juice, simple syrup	<b>11</b>
<b>LAVENDER MIMOSA</b> Sparkling wine, St. Germain Elderflower, lavender syrup	<b>11</b>	<b>UTAH MULE</b> Dented Brick Vodka, ginger beer, lime juice	<b>11</b>
<b>SUNRISE MIMOSA</b> Sparkling wine, Cointreau, pomegranate juice, orange juice	<b>11</b>	<b>GRAPEFRUIT MULE</b> Deep Eddy Ruby Red, ginger beer, lime juice	<b>11</b>
<b>ROSE MIMOSA</b> Sparkling wine, Chambord, rose syrup, mixed berries	<b>10</b>	<b>PEACH MULE</b> Deep Eddy Peach, ginger beer, lime juice	<b>11</b>
<b>PEACH BELLINI</b> Sparkling wine, Peach Schnapps, peach puree	<b>11</b>	<b>RASPBERRY MULE</b> Absolut Razberri, Chambord, ginger beer, lime juice	<b>11</b>
<b>NEGRONI</b> Gin, Campari, sweet vermouth	<b>11</b>	<b>IRISH COFFEE</b> Jameson, Baileys, coffee, whipped cream	<b>11</b>
<b>RASPBERRY TEQUILA PUNCH</b> El Jimador, Chambord, lemon juice, simple syrup, champagne	<b>13</b>	<b>MEXICAN COFFEE</b> Tequila, Kahlua, coffee, whipped cream	<b>11</b>
<b>GRAND REPOSADO MARGARITA</b> El Jimador Reposado, Grand Marnier, housemade margarita mix, orange juice	<b>11</b>	<b>BOULEVARDIER</b> Evan Williams, Campari, sweet vermouth, orange and cherry	<b>13</b>
<b>OLD FASHION</b> Old Forester Bourbon, orange peel, cherry, sugar, and angostura bitters	<b>13</b>	<b>MANHATTAN</b> Woodford Reserve, bitters, sweet vermouth	<b>13</b>


*Liquor***VODKA**

---

 Dented Brick Vodka	7
Tito's	8.75
Absolut	9
Grey Goose	10.50
Ketel One	11

**GIN**

---

 Dented Brick Gin	7
Tanqueray	9.50
Bombay	10.50
Hendricks	11.75




**SCOTCH**

---

Dewars	12.25
Johnnie Walker Black	13
Laphroaig 10 Year	16
Macallan 12 Year	18



**WHISKEY**

---

Seagram's Seven Crown	7
Jack Daniel's	8.75
Jack Daniel's Fire	8.75
Jack Daniel's Apple	8.75
Jameson	9.50
Pendleton	9.50
Crown Royal	9.75
 High West Double Rye	12
 High West Campfire	17
 High West Season	17


**TEQUILA**

---

Montezuma	7
El Jimador Reposado	9
El Jimador Silver	9
 Vida Blanco	11
 Vida Reposado	12
Patron Silver	12
Don Julio Anejo	17
Don Julio 1942	26.50

**BOURBON**

---

Evan Williams	7
Old Forester	9
Bulleit Rye	10
Makers Mark	10
Woodford Reserve	11
 High West American	12

**ASK ABOUT OUR FULL LIQUOR OFFERINGS**