

La Provence

RESTAURANT & TERRACE

Lemon Drop OR Paul's Famous Lemon Drop

42 Below vodka with fresh squeezed lemons, a dash of Cointreau and sugar 11
(Paul's Famous Lemon Drop original recipe with Grey Goose add \$2)

Paris in Manhattan

Knob Creek 9 year small batch bourbon,
Noilly Prat sweet vermouth, splash of
cherry juice and two cherries 10

Martini Provençal

42 Below served chilled up with muddled fresh
thyme, dry French vermouth and bleu
cheese stuffed olives 10

Sapphire Basil Collins

Bombay Sapphire and fresh basil, muddled
with lemon and sugar for a surprising taste,
served on the rocks 10

Paris in Spring

Amaretto Disaronno, Malibu rum,
pineapple and orange juice for a perfect
refreshing elixir 10

Peach Mojito

Bacardi peach rum, fresh mint and peach
muddled, simple syrup and topped off with
soda water 9

Love Potion #9

42 Below, Chambord, white chocolate and dark
chocolate Godiva liqueur 9

Hendrick's Cucumber Martini

Hendrick's gin, sliced cucumber, mint,
lime juice and sugar, shaken and
served to perfection 10

Chocolate Martini

Stoli vanilla vodka, a dash of Baileys and
cream, Frangelico, Godiva liqueur 10

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Bombay Sapphire, 42 Below, Lillet
Blanc with a splash of Cointreau
and a lemon twist 10

La P Margarita

Casadores Anejo 100% Blue Agave tequila,
100% agave nectar, fresh lime--a simple
traditional recipe for outstanding taste 11

Seasonal Cocktails

Strawberry Blond

Ketel One, strawberry purée and
fresh orange juice 9

Kumquat Mojito

Bacardi rum, muddled house-grown kumquat,
mint and simple syrup 10

Going Green

42 Below, Midori, pineapple juice, lime juice
splash with a champagne float 10

Blood Orange Drop

Absolut Mandarin, Cointreau, blood orange
juice, lime juice, served with sugared rim 10

Pomegranate Martini

42 Below, Cointreau, pomegranate
and lime juice 10

The Side Car

Brandy, lime juice, sweet and sour,
Cointreau with a sugared rim 9

Sacré Bleu

Stoli Blueberi vodka, Blue Curacao, Chambord,
sweet and sour with lemon 10

Lychee Raspberry

Corzo Silver tequila, Lychee liqueur, fresh
raspberries, served on the rocks 10

Specialty Beverage List

Non-Alcoholic

Soft Drinks	2.75
Barq's Rootbeer, Coke, Diet Coke, Mr. Pibb, Sprite, Soda Water, Tonic Water	
Red Bull Cola	1.50
Red Bull (regular or sugar free)	2

Iced Tea	2.75
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Eco Pyramid Tea Bags	2.75
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Decaffeinated: Earl Grey, Chamomile
and French Lemon Ginger
Caffeinated: Earl Grey Creme,
Green Tea, Organic English Breakfast
or Green Pomegranate

*Honey upon request

Juice

Apple, Cranberry, Pineapple, Tomato Grapefruit or Orange	Small 3.25 Large 4.75
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Still and Sparkling Beverages

Evian Spring Water	5
Badoit Eau Minérale Naturelle Sparkling	6
Le Village Sparkling Lemonade	4/6

Coffee / Espresso

Graffeo Coffee, French Roast and Swiss Water Decaf Coffee (regular or decaffeinated)	2.75
Espresso	2.50
Noisette	2.50
Cappuccino	2.75
Latte	2.75
Ghirardelli Chocolate Mocha	3.25
Ghirardelli White Mocha	3.25
*Flavored syrup upon request	

Les Bières

Draught	
La Provence Seasonal Pilsner	2.50
La Provence Seasonal Bock	2.50
Stella Artois, Sierra Nevada Pale Ale,	4.75
Blue Moon, Newcastle Brown Ale	

Imports, Micros and Domestic Bottles

Budweiser, Bud Light	3.25
Michelob Ultra (low carb)	
Kronenbourg 1664, Heineken,	4
St. Pauli Non-Alcohol	
Guinness Draught, Corona,	4.50
Casablanca	

Ports and Dessert Wines by the Glass

Fonseca Bin #27	5
Ehrhardt Late Harvest Chenin Blanc 2006	7
Taylor Fladgate Tawny 10y	7
Chateau Leidigh El Dorado Port	8
Castelnau de Suduiraut	13
Cockburn Tawny 20y	9
Taylor Fladgate Tawny 30y	27
Sauternes - Château d' Yquem - 1999	72

Cognac - Armagnac and Calvados

Martell VS Cognac	9.50
Remy Martin VSOP Cognac	14.50
Courvoisier XO Cognac	18
Adrien Camut-Calvados Pays d'Auge 18y	30
Courvoisier VSOP Cognac	14

Single Malt Scotch

The Macallan 12y	10.50
The Macallan 18y	16.50
Glenlivet 12y	9
Oban 14y	11.50
Lagavulin 16y	14.50