



COCKTAILS \$20

Choose from our special creations below or let our mixologist craft a one-of-a-kind cocktail just for you. Share your preferences, and we'll create a drink tailored to your taste.



SOUTH OF FRANCE

Gwendoline Gin, Peach Schnapps, House Lavender Syrup, Lemon, Cranberry, Citrus Bubble

GIMLET FROST

Grey Goose or Bombay Premier Cru, St Germain, Lime Cordial Sorbet, Chartreuse Vegetal

BUTTERED BOULEVARDIER

French Butter Washed Minden Mill Bourbon, Aperol, Campari, Lillet Rouge

FILM NOIR

Woody Creek Rye, Bigallet China-China, Cocchi Di Torino Vermouth, Aromatic Bitters

SMOKEY OLD FASHION (Blanton +\$6)

Maker's Mark, Laphroaig Scotch, House Black Pepper Syrup, Bitters, Smoked with Applewood

PAPA DOBEL IN PARIS

Clement XO, Planteray Pineapple, Planteray Coconut, Pineapple Syrup, Lime Juice

ORCHARD AMOUR

Sake Ono, Calvados VSOP, Amaretto, Lychee, Pear, Wild Cherry Bitters

JALISCO SOUR

Forteleza Still Strength, Liquid Alchemist Orgeat, Green Chartreuse, Lime Juice, Sancerre Rouge

CHAMPAGNE COCKTAILS \$23

FRENCH 75

Citadelle Gin, House Lemongrass Syrup, Lemon Juice, Champagne

CHAMPAGNE PROBLEMS

Martel VS Cognac, House Sakura Syrup, Lemon Juice, Champagne Rosé

EMILIE'S KIR ROYAL

Lejay Cassis, Chambord, Peach Liqueur, Spiced Pear Cider, Champagne

NON-ALCOHOLIC COCKTAILS \$12

MIMOSA COLADA

Lyres Dark Rum, Mimosa Shrub Pineapple, Passion Fruit, Lime

TURTLE DOVE

Seedlip Agave, Verjus, Raspberry, Fevertree Sparkling Grapfruit

LA VIE EN ROSE

Lyre's Italian Orange, Paris For Her Tea Strawberry, Veuve Du Vernay

Le Club
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RAW BAR

OYSTER DOZEN/HALF DOZEN*

\$36 / \$20

CAVIAR, ½ OZ*:

Baeri OR Kaluga OR Oscietra

\$70 (each)

CAVIAR TASTING TRILOGY*, 3 x ½ OZ

\$200



OUR BOARDS AND PLATES \$25 (each)



(Served with French baguette, butter and adapted condiments)

CHARCUTERIE BOARD* - CHEESE BOARD - SMOKED SALMON PLATE* -
MIX CHEESE & CHARCUTERIE (\$45)

SAVORY BITES

GOAT CHEESE TARTINE (Parisian baguette, goat cheese, caramelized onions, pecans) \$20

WAGYU BEEF AND FOIE GRAS (1oz) PETIT BURGER* (Puff bun, tomato, salad, aged cheddar) \$20

OXTAIL CROQUE MONSIEUR (Layers of pain de mie, braised oxtail, bone marrow, shallots, parsley) \$20

12 ESCARGOTS PLATE cooked in garlic and parsley butter \$25

STEAK TARTARE* (Raw Wagyu ground beef, capers, onions, chives, mustard, ketchup...) \$25

HAM & CHEESE (grilled ham and cheese truffle sandwich) \$25

DESSERTS

DESSERT OF THE DAY \$16

GRAND MARNIER SOUFFLÉ \$20

(Flambe with Grand Marnier - 20-minute wait)

MIGNARDISES TOWER (Chef's selection of 5 mini desserts) \$20 per person



• Ask your server about our daily specials! •

CHAMPAGNE FLIGHTS

(Discover our monthly selection of 3 different champagne – 2.5 oz pour)



REGULAR \$40

PREMIUM \$60

Our CAVIAR PAIRING* (1/2 oz total) + \$70

*Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.



CHAMPAGNE LIST

	GLASS	375ML	750ML	1.5L
AYALA BRUT BLANC DE BLANCS 2016			\$90 \$130	
BILLECART SALMON BRUT RESERVE BRUT SOUS BOIS BLANC DE BLANCS GRAND CRU ROSE EXTRA BRUT 2013 CUVEE ELIZABETH SALMON 2008			\$90 \$150 \$165 \$200	\$300 \$300 \$900
BOLLINGER BRUT SPECIAL CUVEE BRUT ROSE GRANDE ANNEE 2014			\$140 \$210	\$680
CAMILLE SAVES CHAMPAGNE CUVEE ROSE GRAND CRU			\$120	
CANARD DUCHENE BRUT AUTHENTIC LEONIE BRUT ROSE CUVEE LEONIE ROSE CHARLES VII BLANC DE BLANCS CHARLES VII BLANC DE NOIRS CUVEE V 2012 CUVEE V 2010	\$15 \$16	\$35 \$35 \$40	\$80 \$90 \$90 \$110 \$110 \$160	\$300
DELAMOTTE BRUT BLANC DE BLANCS BLANC DE BLANCS 2014			\$110 \$145 \$180	
DOM PERIGNON P2 2004			\$750	
DRAPPIER BRUT NATURE ZERO DOSAGE BLANC DE BLANCS ROSE GRANDE SENDREE 2010	\$20		\$90 \$110 \$240	
GOSSET BRUT GRANDE RESERVE 2015 ROSE 12 ANS DE CAVE MINIMA			\$85 \$150 \$130 \$190	
HENRIOT BRUT SOUVERAIN ROSE MILLESIME 2012			\$95 \$120 \$190	\$180
JACQUART MOSAIQUE BRUT MOSAIQUE ROSE			\$90 \$110	\$170



CHAMPAGNE LIST

	GLASS	375ML	750ML	1.5L
KRUG LA GRANDE CUVÉE 172 nd EDITION		\$200	\$400	
LAURENT PERRIER (Bibi's favorite) BRUT LA CUVÉE ULTRA BRUT BLANC DE BLANCS ROSE GRAND CRU BRUT MILLESIME 2012 GRAND SIECLE ITERATION 26 ALEXANDRA 2004	\$20 \$30	\$45	\$95 \$120 \$130 \$140 \$150 \$300 \$390	\$190 \$260
MANDOIS BLANC DE BLANCS 2017 CLOS MANDOIS 2008	\$30		\$120 \$480	
MONT FOURNOIS MAREIL-SUR-AY 1ER CRU MESNIL-SUR-OGER GRAND CRU 2017			\$100 \$150	
PERRIER-JOUET GRAND BRUT BRUT BLASON ROSE BLANC DE BLANCS		\$45	\$140 \$140	
PHILIPPONNAT BLANC DE NOIRS 2015 GRAND BLANC DE BLANCS EXTRA BRUT 2015 CUVÉE 1522 BRUT 2016			\$140 \$170 \$230	
POL ROGER BRUT BRUT MILLESIME 2016 BLANC DE BLANCS 2015 ROSE 2018	\$22		\$100 \$220 \$250 \$250	
POMMERY BRUT ROYAL BRUT MILLESIME 2008			\$80 \$140	
ROEDERER COLLECTION 245 BLANC NATURE PHILIPPE STARCK 2015 CRISTAL MILLESIME BRUT 2013			\$100 \$140 \$800	
RUINART BLANC DE BLANCS ROSE			\$150 \$190	
TAITTINGER BRUT LA FRANCAISE LES FOLIES DE LA MARQUETTERIE PRELUDE GRAND CRU COMTES DE CHAMPAGNE 2011 COMTES DE CHAMPAGNE 2006	\$22		\$90 \$160 \$190 \$300	\$500



CHAMPAGNE LIST

	GLASS	375ML	750ML	1.5L
TELMONT RESERVE BRUT BLANC DE BLANCS	\$20		\$95 \$220	
THIENOT BRUT ROSE CUVEE ALAIN THIENOT 2008			\$95 \$150	
VALENTIN LEFLAIVE EXTRA BRUT BLANC DE BLANCS			\$120	
<u>SPECIAL CLUB CHAMPAGNE</u>				
FORGET-CHEMIN 2018 SPECIAL CLUB 2018 SPECIAL CLUB ROSE			\$220 \$220	
FRESNET-JUILLET 2017 BLANC DE NOIRS 2017 SPECIAL CLUB			\$150 \$220	
GASTON CHIQUET ROSE 1ER CRU			\$110	
JEAN VESSELLE BRUT ROSE DE SAIGNEE			\$120	
LORIOT-PAGEL ROSE			\$120	
PAUL BARA 2016 SPECIAL CLUB BRUT			\$250	
SALMON 2015 SPECIAL CLUB RATAFIA (500ML)			\$240 \$150	
SANCHEZ-LE GUEDARD BLANC 2 NOIRS ROSE DE SAIGNEE MES 3 TERROIRS MEUNIER 2012 EXTRA BRUT CUVEE FLORE BLANC DE BLANCS 2015 SPECIAL CLUB 1 ^{ER} CRU CLOS STE HELENE			\$140 \$140 \$140 \$180 \$180 \$230	
CREMANT BURGUNDY JCB 69 BOUVET SIGNATURE BRUT BUGEY CERDON RENARDAT FACHE 2023			\$65 \$65 \$70	

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WINE LIST



	GLASS	BOTTLE
ALSACE		
GEWURZTRAMINER CUVÉE LAURENCE WEINBACH 2020		\$65
RIESLING TRADITION FAMILLE HUGEL 2021	\$18	\$70
PINOT NOIR FAMILLE HUGEL 2019		\$95
BURGUNDY (CHARDONNAY)		
CHABLIS DOMAINE BILLAUD-SIMON 2020	\$17	\$80
BOURGOGNE LES SETILLES OLIVIER LEFLAIVE 2022		\$85
POUILLY FUISSE ROC DES BOUTIRES 2021		\$100
CHABLIS 1ER CRU FOURCHAUME DAMPT FRERES 2021	\$28	\$110
SAVIGNY-LES-BEAUNE 1er CRU CLOS DES GUETTES LOUIS JADOT 2021	\$30	\$120
MEURSAULT JOSEPH DROUHIN 2020		\$130
BURGUNDY (PINOT NOIR)		
GIVRY LOUIS JADOT 2022	\$23	\$90
SANTENAY 1ER CRU CLOS ROUSSEAU NICOLAS POTEL 2017		\$95
GEVREY-CHAMBERTIN CLOS PRIEUR FREDERIC ESMONIN 2022		\$140
CHAMBOLLE-MUSIGNY DOMAINE FAIVELEY 2022		\$170
LOIRE VALLEY		
SAUVIGNON BLANC SANCERRE LA GARENNE GIRARD 2022	\$23	\$90
CHENIN BLANC SAVENNIERES DOMAINE BAUMARD 2018		\$90
PINOT NOIR SANCERRE RED J DE VILLEBOIS 2022	\$23	\$90
SAUVIGNON BLANC POUILLY FUME LADOUCETTE 2021		\$95
CHENIN BLANC LES VIEUX CLOS NICOLAS JULY 2019		\$130
RHÔNE VALLEY		
ROSE CHENE BLEU 2021	\$19	\$75
SYRAH SAINT-JOSEPH RED OFFERUS JL CHAVE 2022	\$24	\$95
GIGONDAS ERIC GUIGAL 2019	\$24	\$95
WHITE CHÂTEAUNEUF-DU-PAPE CHATEAU LA NERTHE 2023		\$120
RED CHATEAUNEUF-DU-PAPE DOMAINE DE LA CHARBONNIERE 2020		\$120
MARSANNE ROUSSANE ST JOSEPH BLANC LIEU-DIT E.GUIGAL 2020		\$150
BORDEAUX - LEFT BANK (CABERNET SAUVIGNON BLEND)		
SAINT-ESTEPHE CHATEAU BEAU SITE 2016	\$25	\$95
SAINT JULIEN CONNETABLE DE TALBOT 2019		\$100
MARGAUX DU CHATEAU MARGAUX 2015		\$180
MARGAUX CHATEAU DESMIRAIL 3rd GRAND CRU 2009		\$190
BORDEAUX - RIGHT BANK (MERLOT RED BLEND)		
SAINT-EMILION GRAND CRU CHATEAU LASSEGUE 2013	\$24	\$95
SAINT-EMILION CHATEAU SIMARD 2015		\$100
POMEROL CHATEAU DE SALES 2020		\$120
SAINT-EMILION GRAND CRU MONDOT DE TROPLONG MONDOT 2019		\$130
POMEROL CHATEAU DE MONTVIEL 2018		\$140

For a larger selection of wines by the bottle, please request our full wine list from your server.

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