



artisans

Cuisine & Savoir-faire

SOCIAL HOUR

Monday - Friday 3pm to 7pm

Les Petits Bouchées du Chef

Le Croque-Monsieur \$12

Buttery Brioche Toast, Foie Gras
Melted Artisans Cheese
Balsamic Gastric, Micro Greens

***Le Saumon Crudo** \$12

Home Cured Salmon, Citrus Vinaigrette
Toasted Sesame, Caviar

Les Croquettes de Bœuf \$12

Three Hours Braised Tenderloin
Black Truffle Aioli, Micro Chervil Salad

Les Crevettes du Golfe \$12

White Bread Crusted Dijon Shrimps
Brioche Crostini

Les Mignardises du Chef \$12

Chef Daily Features

Tasting \$50

Purchase all of the above items

L'Assiette de Charcuterie et Fromage \$18

Chef Selection of Cheese and Cured Meat
Apple Jam, Toasted Bread, Crispy Lavash

Add a Bottle of Social Wine of Your Choice \$50

Cocktails

Le Old Fashion Social \$10

Bendt #5, Angostura Bitter, Syrup

Le Margarita Ombré Epicé \$10

Aguasol Reposado Tequila, Grand Marnier
Ancho Reyes Verde, Agave Nectar

L'Impératrice 75 \$10

New Amsterdam Gin, Lemon Juice
Simple Syrup, Sparkling Wine

Le Café Espresso Martini \$10

Skyy Espresso, Simple Syrup
Jägermeister Cold Brew

Wine

BTG / BTB

SPARKLING

AG Matta \$10 / \$36

Bouvet Brut Rosé, Crémant de Loire \$10 / \$36

RED

AG Matta, Cabernet Sauvignon \$10 / \$36

Unshackled by Prisoner Wines, Pinot Noir \$10 / \$36

WHITE

Barone Fini, Pinot \$10 / \$36

Whitehaven, Sauvignon Blanc \$10 / \$36

ROSÉ

Daou \$10 / \$36



Twenty Percent Service Charge will be Added to Parties of Five or More
Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Egg may increase
the Risk for Foodborne Illness, especially if you have certain Medical Conditions

Artisans Restaurant is a Non-Smoking Property