

Sparkling

2018 ANTECH, ROSÉ CREMANT chardonnay / chenin / mauzac / pinot noir, Limoux, France	15 / 75
NV L'ALBA AL TRURÓ PET NAT macabeo, Catalunya, Spain	13 / 65

Rosé

2019 ADEGA PENALVA rosé, Touriga Nacional, Dao, Portugal	10 / 55
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White

2019 STINA, CUVÉE chardonnay / possip, Dalmation Coast Croatia	10 / 55
2018 ALAIN JAUME viognier, Côtes du Rhone, France	12 / 60
2020 ROCKFORD fronsac, Barossa, Australia	16 / 80
2019 CA ADUA gavi, cortese, Piemonte, Italy	13 / 65

Red

2019 RICHMOND PLAINS pinot noir, Marlborough, New Zealand	14 / 70
2018 LE PETITE BELLANE Côtes du Rhone. syrah, Rhone, France	10 / 50
2014 ORTEGA ESQUERRO reserva, tempranillo, Rioja, Spain	12 / 60
2019 LOCK & WORTH merlot, Naramata, BC, Canada	15 / 75
1999 TOUR ST. FORT Saint Estèphe, Bordeaux, France	18 / 90

Fondue

FRENCHIE FONDUE 28

appenzeller, gruyère, emmathal, pecorino romano, truffle oil, eastern slopes honey, cracked pepper, house made sourdough

FONDUE ACCOMPANIMENTS

fresh prosciutto	10
pickled vegetables	5
crudités	5
gluten free brioche	5

OLIVES

citrus marinated olives, chillies + herbs	9
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Cocktails

LILLIAN 2.0	14
empres gin, liller, miro dry vermouth, lemon juice, simple syrup, tonic	

BEET + HIBISCUS MARGARITA	14
el jimador tequila, bols triple sec, beet + hibiscus syrup, hibiscus bitters, lime juice	

VANILLA OLD FASHIONED	14
four roses bourbon, vanilla syrup, angostura, orange bitters	

NEGRONI	14
citadelle gin, campari, miro sweet vermouth	

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