



H A P P Y H O U R
COCKTAILS



TOASTED COCONUT ESPRESSO MARTINI \$14

CHERRY ROYALE \$15

ELDERFLOWER NEGRONI SOUR \$13

PASSION FUMEE \$13

THE LAST COURSE \$15

GRAPEFRUIT BRULEE \$13

TORCHED GUAVA OLIVE SPRITZ \$14

FRAMBOISE \$14



WELL SPIRITS 50% OFF



Ce Soir

H A P P Y H O U R

APPETIZERS \$15

BURRATA SALAD

*Florida heirloom tomato, basil oil, Sicilian pistachio crumb, fig,
aged balsamic*

CAESAR SALAD

*Baby gem, shaved parmesan, bacon lardon,
pangrattato, smoky dressing*

SNAPPER CEVICHE

*Passionfruit consommé, micro cilantro, coconut gel, ice
buds*

MOULE FRITES

*PEI mussels, white wine sauce, garlic, cherry tomato,
crispy frites*

BEEF TARTARE

*Dijon, cornichons, shallots, quail egg yolk, onion ash,
chives, bistro bread*

TUNA TARTARE

*Bluefin tuna, watermelon radish, aji amarillo, guava,
sesame, phyllo nest*

½ DOZEN OYSTERS

Green apple mignonette, Pernod granita