



Happy Hour @ Bastille
Patio & Café
Tuesday - Friday
4pm - 6pm



PETITES BOUCHÉES

***RILLETTES de SAUMON 12**

Cured-Poached Salmon / Arugula
Crispy Capers / Cucumber / Pickled Shallots
Baguette Crostini

CRISPY CONFIT CHICKEN WINGS 10

Espelette "Buffalo" Sauce (gf)

BEIGNETS de CREVETTES 8/16

3 pcs or 6 pcs
Rock Shrimp Beignets / Guacamole

CHARCUTERIES & FROMAGES 9/18

3 pcs or 6pcs selections
Charcuteries & Artisanal Cheeses

POMMES FRITES 6

House-made Aioli & Ketchup (gf)

GRANDES BOUCHÉES

GALETTE DU SAISON 15

Daily Flat Bread

***VIRGINIA ANGUS BEEF BURGER 18**

Toasted Olive Oil Brioche Bun
Camembert / Bacon / Arugula
Confit Tomato / Onion Compote

Burger is served with Pommes Frites & Petite Arugula Salad

MOULES~FRITES 21

Maine Mussels / White Wine / Garlic
Shallots / Butter / Parsley (gf)

L'APERU

COQ-TAILS \$7

EXILE FROM KING ST

Fino Sherry / Lime / Mint / Cucumber

PENDLETON LANE

Bourbon / Cynar / Lillet Rouge / Bitters

KIR CLASSIQUE

Crème de Cassis / White Wine

SURFER MAMBO

Rum / Orange / Lemon / Tamarind
Club Soda

VINS AU VERRE \$5

WHITE

Chateau Vartely - Sauvignon Blanc
crisp green apple - citrus

ROSE

Chateau Vartely Rosé - Malbec/Syrah
full bodied - red plum - strawberry - dry

RED

Chateau Vartely - Cabernet Sauvignon
ripe black fruit - peppery - dash of cream

~ALL BIÈRES EN BOUTEILLES \$2 OFF~

~BIÈRES PRESSIONS \$1.00 OFF~

#HALFWAYTOFRIDAY

Wednesdays from 4pm - 8pm

**ENJOY
COCKTAILS / WINES / BEERS
ALONG WITH
DELICIOUS NIBBLES
ON OUR PATIO UNTIL CLOSE**

Due to the ongoing pandemic, table times may be limited,
please ask for the manager if you have any questions about our
policies

*State food code requires us to inform you that consuming raw or uncooked meats and seafood may increase your risk of food borne illness. Please notify us of any allergies. Some items may contain dairy, nuts, seeds, gluten.