

# L'apero

## Sipping Chocolate Cocktail <sup>11</sup>

Wake your taste buds up with our favorite warm chocolate cocktail!  
A petite cup of our silky smooth sipping chocolate with one of our  
three decadent liqueurs. *Frangelico - Amaretto - Chambord*

## Local Rye Old Fashioned <sup>9</sup>

Indio Spirits (Tigard, OR) James Oliver Rye Whiskey,  
simple syrup, aromatic and orange bitters, garnished with  
orange and lemon twists, and a cherry on top!

## The Redemption Manhattan <sup>12</sup>

Redemption Rye whiskey, Eastside Distilling's Marionberry Whiskey,  
and Angostura bitters, stirred over ice and served in a  
martini glass with a Bordeaux cherry garnish.

## Fruit Drops <sup>9</sup>

Your favorite fruit flavor shaken with Rose City vodka and ice,  
served in a sugar-rimmed martini glass.

*Lemon - Orange - Raspberry - Pomegranate - Mango  
Blood Orange - Hibiscus - Exotic Prickly Pear*

## Limoncello Collins <sup>10</sup>

Limoncello liqueur, Tanqueray 10 gin, fresh squeezed lemon juice,  
and club soda served over ice in a tulip glass make this refreshing beverage  
good for any time of the day or night! Garnished with a fresh mint sprig.

## The Last Word <sup>10</sup>

Gordon's dry gin, fresh squeezed lime juice, Clear Creek Cherry Liqueur,  
and Green Chartreuse shaken and served up in a martini glass.

## B.O.M. <sup>11</sup>

Don Julio Silver tequila, Cointreau, fresh squeezed lemon and lime juice,  
simple syrup, and Blood Orange puree make this Margarita an irresistible  
summer-like treat. Served in a lemon flake salt-rimmed martini glass.

## Strawberry-Lavender Margarita <sup>9</sup>

Sauza Gold Tequila, fresh citrus, strawberry, and house-made  
lavender syrup, shaken and floated with Grand Marnier.

## Provence Martini <sup>10</sup>

Belvedere vodka, pineapple juice, and Chambord,  
shaken and served up in a martini glass.

## Lavender Bee's Knees <sup>9</sup>

Our homemade lavender simple syrup shaken with Tanqueray 10 gin, and  
fresh squeezed lemon juice. A drop of lavender bitters tops this off just right.

## French Blonde <sup>9</sup>

Nolets Silver gin, Lilet Blanc, St. Germaine, lemon bitters, and fresh  
grapefruit juice shaken and served up in a martini glass with a lemon twist.

## Caipirinha <sup>8</sup>

The refreshing taste of Brazil—Cachaça, lime, and demerara  
simple syrup all muddled together and served over crushed ice.

## Cold Beer from the Tap <sup>6</sup>

Ask your server for today's Crafty selections!

## Bitburger Non-Alcoholic Beer <sup>5 bottle</sup>

# Petite Entrées

We pride ourselves in using our own fresh produce from the La Provence Farm whenever seasonally available.

 **Gluten-Free Ingredients**

## French Onion Soupe

Made from scratch with our rich beef consommé, topped with baguette croutons and melted Swiss and parmesan cheese. Cup 7.50 | Bowl 8.50

## Soupe du Jour

Our soup of the day is made with the freshest ingredients. Ask your server about today's offering. Cup 6.50 | Bowl 7.50

## Steak Pommes Frites

Seasoned fries loaded with shredded cheese, herb-butter steak bites, caramelized onions, blue cheese, chive crème, and green onions. 9.50

## Truffle Pommes Frites

Crisp seasoned fries tossed with truffle oil and parmesan cheese. Served with our house-made roasted garlic aioli. 7.25

## Sid's Roasted Beet Salade

Organic red and yellow beets, wild arugula, marinated red onions, chèvre cheese, toasted hazelnuts and champagne vinaigrette. 8.25  
*Add Roasted Chicken, +\$3.50, or Roasted Salmon, +\$4.95.*

## Printemps Salade

Herbed goat cheese croquettes, candied pecans and lemon peel, served over mesclun greens tossed with blueberry-lavender vinaigrette. 9.25  
*Add Roasted Chicken, +\$3.50, or Roasted Salmon, +\$4.95.*

## Jackfruit "Crab Cake" Sliders

House-made vegetarian "crab cakes" made with pulled jackfruit, stacked on two of our house rolls with blood orange aioli, zesty arugula, and citrus-pickled red onions. 9  
*Ask about adding a Side to your sliders.*

## Buzzed Café Sliders

Tender braised pork with an espresso rub, stacked on two La Provence brioche rolls with lavender-coffee-cured cheese, red wine and jalapeño shallots, and café aioli. 8  
*Ask about adding a Side to your sliders.*

## Quiche du Jour

A generous slice of our house-made quiche, served with cup of soupe du jour or a petite green salad. 11.95  
Please inquire with your server about today's freshly made quiche.  
*Upgrade your cup of soup to French Onion Soupe, +\$1.75.*

# Bistro Entrées

## Wild Sockeye Salmon & Risotto \*

Pan-roasted salmon filet served over creamy lemon and leek risotto with sun-dried tomatoes. Finished with fresh pesto and parmesan cheese. 18.50

## Seafood Croquettes

Breaded and grilled seafood croquettes seasoned with tarragon and scallion, served over a hash of Provençal red potato, asparagus, and spinach. Finished with our house-made hollandaise. 17

*Ask about adding Eggs to your Croquettes.*

## Steak Bites & Whipped Potatoes \*

Seared beef tenderloin with shiitake and portabella mushrooms, and sautéed leeks over garlic-whipped potatoes with red wine sauce and our house hollandaise sauce. 17.50

## Pâtes au Fromage

A macaroni and cheese variation made with radiatore pasta, andouille sausage, sautéed leeks and green bell pepper, and a rich fortified cheese sauce.

Topped with crispy braised pork and herbed bread crumbs. 14.50

## Shredded Beef Provence Dip

Poblano pepper-braised beef stacked in a freshly baked bun with jalapeño, pickled onion, Dijon mayonnaise, and melted Swiss and fontina cheeses.

Served with au jus. 14.50

## Ratatouille Omelette

A fluffy three-egg omelette filled with sautéed mushrooms, leeks, and summer squash. Finished with ratatouille relish, fresh basil, and parmesan cheese. Served with toast or croissant and your choice of hash browns, fruit & chia parfait, or Provençal Potatoes & Butternut Squash. 13.25

## Monte Cristo

Our famous double-decker sandwich! Smoked turkey, ham, Swiss, cheddar, pineapple, tomato, and mayonnaise layered on our sourdough bread. Stacked and dipped in our special egg batter, then grilled golden brown. 13

*Our Cristo is cured for 24 hours to maintain its structure.*

*No substitutions or changes, please.*

## Fromage Burger \*

A one-third pound Angus burger topped with our house-made fromage fort—a delicious fortified cheese—sautéed mushrooms, organic arugula, tomato slices, and Dijon mayonnaise.

Served with choice of side: fries, green salad, or soupe du jour. 13.95

*Substitute our house-made vegetable patty for the Angus patty.*

\*Salmon, Steak, and Burger cooked to preference. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

18% gratuity on parties of 6 or more

# Dessert Dictionary

## Black Beauty

French chocolate cake layered with chocolate ganache, chocolate mousse, and vanilla syrup.

## Lemon Graffiti

Chocolate cake layered with white chocolate cream, lemon cream, chocolate crisps, and almonds, covered with Opera icing.

## Tiramisu

Chocolate sponge soaked with coffee syrup, layered with crunchy hazelnuts and mascarpone mousse.

## Versaille

French chocolate cake with chocolate ganache, layered with chocolate mousse, vanilla mousse, and coffee mousse.

## Fresh Fruit Tart

Tart shell filled with pastry cream and artfully topped with fresh fruit.

## Marionberry Cheesecake

An individual cheesecake made with sweet Marionberries.

## Éclair

Homemade choux pastry filled with decadent pastry cream and topped with icing.

## Napoleon

Crisp puff pastry stacked with pastry cream, finished with fondant icing.

## La Provence Dessert Flight

Having trouble choosing a dessert? Make it easy on yourself!

Choose any three of our mini desserts to create your own perfect after-dinner treat. 7.50

Black Beauty

Chocolate Mousse Cup

Lemon Graffiti

Monkey Love

Tiramisu

Fresh Fruit Tart

Lemon Tart

# Dessert Cocktails

## Délice Framboise Chocolate <sup>12</sup>

A decadent combination of Godiva White Chocolate liqueur, Chambord, our Sipping Chocolate, and cream. Shaken & served up.

## Almandine Amour Orange <sup>12</sup>

A divine chocolate cocktail with Amaretto, Dark Crème de Cacao liqueur, Cointreau, and cream. Shaken and served up in a martini glass.

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## Dessert Happy Hour *Ask for hours*

Three mini desserts & two glasses of champagne or dessert wine. 12.95

Three mini macarons & two glasses of champagne or dessert wine. 9.95

An 18% gratuity will be added to parties of 6 or more.

## Red Wines



- Columbia—Red Blend** Columbia Valley, WA 8 28  
Fruit-forward with flavors of ripe berries, cassis, and hints of cherry. Notes of vanilla, spice, and toasted oak linger on the palate.
- Skyfall—Cabernet Sauvignon** Columbia Valley, WA 10 36  
Inviting aromas of boysenberry, vanilla, and dark chocolate.
- Alamos—Malbec** Mendoza, Argentina 9 32  
Well-integrated, complex layers of brown spice and vanilla.
- Primarius—Pinot Noir** Seattle, WA 10 36  
Spiced cherry overlaid with vanillin and cedar notes from French & American barrels. Fruit-forward, rounded tannins, integrated oak.
- Rue De Perle—Grand Vin de Bordeaux** Bordeaux, France 33  
Full-bodied Bordeaux blend with aromas of bright berry, black cherry, and spice. Flavors of ripe berry jam and hints of pepper.
- Elouan—Pinot Noir** Willamette, Umpqua, Rogue Valleys, OR 44  
Ripe cranberry, sweet cinnamon and fresh cherry create an inviting bouquet with a subtle earthiness.

## White Wines



- Pacific Rim—Dry Riesling** Columbia Valley, WA 8 28  
Rich citrus zest & stone fruit flavors with white pepper notes.
- Archery Summit—Vireton Pinot Gris** Willamette Valley, OR 11 38  
Aromas of papaya, lime oil, lemongrass, & flint. Opening with juicy notes of pear, nectarine, and lemon cream. Lively, bright mouthfeel.
- Noble Vines—446 Chardonnay** Monterey County, CA 8 28  
Medium-bodied, creamy mid-palate. Flavors of fresh peach and tropical coconut, with hints of lemon zest and vanilla.
- Ferrari Carano—Chardonnay** Sonoma County, CA 50  
Full-bodied, notes of citrus, peach, & vanilla butter. Rich mouthfeel with flavors of apple, peach, and cream. Medium finish of spiced oak.
- Whitehaven—Sauvignon Blanc** Marlborough, New Zealand 40  
Medium-bodied with finely balanced acidity, bursting with fragrant fruit flavors persist on the long, clean, crisp finish.

## Rosé & Sparkling Wines



- Dark Horse—Rosé** Modesto, CA 8 28  
This Provence-style rosé is complex, rich, and fruit-forward.
- Fleur De Mer—Côtes de Provence Rosé** France 44  
A brilliant coral color with aromas & flavors of watermelon, cherry, subtle citrus, and herbs. Medium-bodied and elegant with a soft mineral finish. Balanced and refreshing acidity.
- Wycliff—Champagne Brut** Modesto, CA 7 24  
Light-bodied with strong citrus & apple aromas. Sweet, crisp apple flavors combine with subtle and refreshing effervescence.
- Wycliff—Brut Rosé** Modesto, CA 7 24  
Delicate fruit flavors with a crisp, effervescent finish.
- La Marca—Prosecco** Italy 10 Split  
An Italian classic. Soft, fruity bouquet of apple and white peach.
- Segura Viudas—Brut Cava** Spain 8 28  
Crisp, floral notes mix for a surprisingly creamy champagne.
- Veuve Clicquot—Champagne Brut (Carte Jaune)** France 65  
Initial notes of fruit are followed by more discreet aromas of brioche and vanilla. The perfect bottle for a celebration!

### St-Germain Spritzer Special

French elderflower liquor, Champagne,  
and a splash of soda. 10 / Two for 15

# Perfect Beverages

## BARACOLAT Sipping Chocolate

Try it Iced!

**Parisian Affair:** Intricacies of a close relationship between chocolate and guilt

**Mint:** Irresistibly sinful, as well as refreshingly minty

**Italian:** Espresso based chocolate, inspired by the impassioned elixirs of the cafés in Milano

**Spiced Champurrado:** Decadent, yet exquisitely powerful chocolate flavor of Latin America  
Available as Spicy or Cinnamon

Coupe: 6.25    Sampling Flight: 8.25

## Townshend's Teas

3.50

### Black

Earl Grey

English Breakfast

Assam Irish

### Herbal

South African Rooibos

After Dark

Peppermint

Chamomile

### Green

Strawberry Sencha

Pear Green

Dragon Pearl Jasmine

## Hot from the Barista

	8oz	12 oz	16 oz
Cappuccino	3.50	4.00	
Americano / Café Au Lait	3.00	3.50	4.00
Latte	3.50	4.00	4.50
Mocha / Chai Latte / Green Tea Latte	3.75	4.25	4.75
Hot Cocoa / Steamer	3.00	3.25	3.75
Add Flavor / Add Shot / Milk Alternative	0.85	0.85	0.85
Shot in the Dark		3.50	
Espresso		3.00	
Cubano / Macchiato		3.25	

### Shirley Provence

The drink famous with kids, but with a La Provence twist-  
soda with a splash of pomegranate and orange. 4.00

### Hibiscus Lemonade

Homemade hibiscus-ginger simple syrup mixed  
With fresh lemonade. 4.00

### Citron Paradis

Fresh lemonade shaken over ice with sweet agave syrup  
and our special Paradise iced tea. 4.00

### Classic Arnold Palmer

Perfect combination of iced tea and lemonade. 3.75