

B I S T R O *du Midi*

COCKTAILS

CHAMPAGNE COCKTAIL PROVENÇAL

*scrappy's lavender & grapefruit bitters,
muddled sugar cube*

14

CUCUMBER SUREAU

*pearl cucumber vodka, st. germain,
fresh lemon & lime juice, sea salt, soda*

13

REFASHIONED

*bulleit bourbon,
luxardo maraschino cherry syrup,
lemon, regans' orange bitters*

14

PAPER CHASER

*old port indian rum, aperol,
foro amaro, lemon*

13

SOUTHSIDE OF GRENOBLES

*edinburgh gin, fresh mint, lemon,
green chartreuse*

15

THE DURHAM FAIR

*brandy, amer gingembre,
foro amaro, apple cider*

14

RAISING CANE

*rhum j.m agricole blanc, j.m shrubb,
lime, ginger*

15

OLD SOUL

*tres agaves añejo tequila,
faretti biscotti liqueur, orange oil*

15

BISTRO *du Midi*

BARKEEP'S *Call*

ARANCELLO
Nick's house-made organic valencia orange 'cello'
"equilibrato"

14

in celebration of the team 'behind the stick', enjoy regularly changing
cocktail creations expressing the passions, skills, and creativity of

BISTRO DU MIDI'S BAR TEAM

BISTRO TEST KITCHEN

Chef Josue invites you to enjoy the ongoing inspiration of his
kitchen team with a selection of rotating dishes leaning towards
playfulness inspired by the Midi

OXTAIL 'TARTINE'

red cabbage, honey crisp apple, cardamom mornay

16

DUCK PÂTÉ FLATBREAD

delicata squash, crispy kale, smokey bleu

18

CHEF'S BURGER

ground brisket burger, pork belly, shishito peppers,
lavender mustard

17

DRAFT BEER

MAINE BEER COMPANY, 'PEEPER ALE', maine 12

KRONENBOURG, '1664' LAGER, france 8

BOTTLED BEER

SIERRA NEVADA, 'HOP HUNTER' I.P.A, california 8

AMSTEL, LIGHT, holland 6

BROOKLYN BREWERY, PILSNER, new york 7

BRAUEREI WEIHENSTEPHANER, HEFEWEIZEN, germany 7

NON-ALCOHOLIC COCKTAIL

VERTE

muddled cucumber, green tea, lime

7

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BISTRO *du Midi*

APERITIF

APEROL	10	LILLET ROUGE	8
CAMPARI	9	MAURIN QUINA	10
DUBONNET ROUGE	8	PERNOD	9
LILLET BLANC	8	PIMM'S NO. 1	18

DIGESTIF

AVERNA	11	FERNET BRANCA	10
BELLE DE BRILLET	12	FORO AMARO	10
BENEDICTINE	10	GRAND MARNIER	12
BENEDICTINE B&B	9	LUXARDO AMARETTO	9
CHARTREUSE GREEN	14	LUXARDO LIMONCELLO	8
CHARTREUSE YELLOW	14	LUXARDO MARASCHINO	9
COMPASS BOX ORANGERIE	10	LUXARDO SAMBUCA	9
CYNAR	8	ST. GEORGE ABSINTHE VERTE	15
FARETTI BISCOTTI LIQUEUR	10		

LIQUEUR

BAILEY'S IRISH CREAM	9	DRAMBUIE	9
CHAMBORD	8	FRANGELICO	9
D'ORIGNAC, PINEAU DE CHARENTES	12	ST. GERMAIN	12
COINTREAU	9		

VERMOUTH

DOLIN DE CHAMBÉRY BLANC	7	CARPANO ANTICA FORMULA	9
DOLIN DE CHAMBÉRY DRY	7	HOUSE-MADE ROSSO	9
DOLIN DE CHAMBÉRY ROUGE	7		

GIN

BERKSHIRE GREYLOCK	10	PLYMOUTH	12
BERKSHIRE ETHEREAL	12	SIPSMITH	12
BOMBAY DRY	8	SPRING 44 OLD TOM	13
BOMBAY SAPPHIRE	10	ST. GEORGE BOTANIVORE	13
FARMER'S ORGANIC	10	TANQUERAY	11
HENDRICKS	12	TANQUERAY 10	13

VODKA

COLD RIVER	9	RAVO	10
CROP ORGANIC ARTISANAL	10	KETEL ONE	11
CROP ORGANIC CUCUMBER	10	PEARL BLACK	9
CROP ORGANIC TOMATO	10	PEARL CUCUMBER	9
GREY GOOSE	12	REYKA	9
GREY GOOSE LE CITRON	12	TITO'S	10
GREY GOOSE L'ORANGE	12	BELVEDERE	11
GREYGOOSE LE POIRE	12	BELVEDERE CITRUS	11

RUM

BERKSHIRE RAGGED MTN.	12	MOUNT GAY SILVER	8
BRUGAL EXTRA DRY ESPECIAL	9	MOUNT GAY ECLIPSE	8
BRUGAL ANEJO	9	MOUNT GAY BLACK 100 PROOF	10
BRUGAL EXTRA VIEJO	11	MOUNT GAY EXTRA OLD	16
CLÉMENT CUVÉE HOMÈRE	18	OLD PORT	9
GOSLING'S BLACK SEAL	8	SAILOR JERRY	9
GOSLING'S XO FAMILY RESERVE	20	LEBLON CACHAÇA	11

AGAVE

CASAMIGOS BLANCO	15	SAUZA 3 GENERACIONES PLATA	12
CASAMIGOS REPOSADO	17	SAUZA 3 GENERACIONES REPOSADO	14
DON JULIO BLANCO	15	SAUZA 3 GENERACIONES AÑEJO	18
DON JULIO AÑEJO	18	TRES AGAVES BLANCO	11
PELOTÓN DE LA MUERTE MEZCAL JOVEN ARTESENAL	10	TRES AGAVES REPOSADO	13
ILLEGAL MEZCAL REPOSADO	17	TRES AGAVES AÑEJO	16
		MEZCAL VAGO, ELOTE	16

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RYE

ANGEL'S ENVY FINISHED RYE	22	MICHTER'S	12
BULLEIT	12	OLD OVERHOLT	8

WHISKEY

BASTILLE 1789	11	CROWN ROYAL	8
BERKSHIRE CORN WHISKY	11	HUDSON NEW YORK CORN	16
BRENNE (COGNAC, FR)	16	MICHTER'S CELEBRATION	
BUSHMILLS	9	1/2oz	95
BUSHMILLS BLACK BUSH	9	1oz	190
JAMESON	10	1.5oz	285
JACK DANIELS	9		

BOURBON

AMADOR, DOUBLE BARREL	13	MAKER'S MARK	11
ANGEL'S ENVY	17	MAKER'S MARK 46	14
BAKER'S 7YR	16	MICHTER'S US-1	12
BLANTON'S (LIMITED)	16	MICHTER'S 10YR	24
BOOKER'S 6YR	18	A.H. HIRSH SMALL BATCH RSV	13
BULLEIT	12	HUDSON FOUR GRAIN	18
		KNOB CREEK 9YR	13

COGNAC

COURVOISIER V.S.	12	MARTELL CORDON BLEU	29
COURVOISIER X.O.	40	PIERRE FERRAND AMBRE	16
DELAMAIN PALE & DRY X.O.	21	PIERRE FERRAND RESERVE	23
DELAMAIN VESPER X.O.	31	HENNESSY V.S.	15
REMY MARTIN V.S.O.P.	16	HENNESSY ELLIPSE	531

ARMAGNAC

CERBOIS V.S.O.P.	17	LARESSINGLE V.S.O.P.	16
CERBOIS X.O.	24		

CALVADOS

COEUR DE LION, P.D'AUGE	21
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SCOTCH - BLENDED

CHIVAS REGAL 12YR	12	FAMOUS GROUSE	9
COMPASS BOX ASYLA	16	JOHNNIE WALKER RED LABEL	11
CUTTY SARK	9	JOHNNIE WALKER BLACK LABEL	14
DEWARS WHITE LABEL	10	JOHNNIE WALKER BLUE LABEL	46

SCOTCH - SINGLE MALT - HIGHLAND

ABERFELDY 12YR	12	GLENMORANGIE 10YR	13
DALWHINNIE 15YR	16	OBAN 14YR	19

SCOTCH - SINGLE MALT - SPEYSIDE

BALVENIE DOUBLEWOOD 12YR	16	GLENLIVET 15YR	25
BALVENIE PORTWOOD 21YR	48	GLENLIVET 18YR	27
BENROMACH 10YR	18	MACALLAN 12YR	16
MILTONDUFF 10YR	13	MACALLAN 15YR	22
GLENLIVET 12YR	15	MACALLAN 18YR	50

SCOTCH - SINGLE MALT - ISLES

ARBEG 10YR	17	LAPHROAIG 10YR	15
HIGHLAND PARK 15YR	19	TALISKER 10YR	16
LAGAVULIN 16YR	21	TALISKER 18YR	32

SCOTCH - SINGLE MALT - CAMPBELTOWN

SPRINGBANK 10YR	18
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