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brasseriecapitale.com

Café À Côté

CUISINE
FRANÇAISE
TRADITIONNELLE

HAPPY HOUR

Monday-Saturday
4pm-Close

BIÈRES	WELLS	VINS	COCKTAILS
4	6	7	8

LES CASSE-CROÛTES

Oeufs Mimosa <i>Deviled Eggs, Capers, Cornichons, Shallot, Crispy Prosciutto</i>	5
Canapés au L'Avocat <i>Avocado, Cherry Tomatoes, Lemon, Olive Oil, House Rye</i>	6
Pâté de Canard <i>Duck Pâté, Sweet Gelée, Cornichons, Whole Grain Mustard, Frisée, Grilled Baguette</i>	7
Charcuterie Gourmande <i>Assorted Cured Meats, Seasonal Accoutrements, Toasts</i>	10
Planche de Fromages <i>Selection of Cheeses, Seasonal Accoutrements, Toasted House Made Baguette</i>	10
'Gravlax' Façon Brasserie *° <i>House Cured Salmon, Red Onion, Egg Brunoise, Lilliput Capers, Crème Fraîche, Grilled Rye Toasts</i>	7
Le 'PDG' Cheeseburger <i>Ground Beef Patty, House Brioche Bun, Aioli, Cheese, Pickles, No Substitutions, Only Additions</i>	8
Pommes Frites <i>Our Famous French Fries</i>	5
Croquettes de Pommes <i>Potato Croquettes, Rolled in Breadcrumbs & Deep Fried, with a Bolognese Center, and a Roasted Garlic Aioli</i>	6

LES COCKTAILS

French 75 <i>gin, simple syrup, lemon, house bubbles, lemon zest</i>	A Classic Daquiri <i>rum, lime, sugar, up</i>
Aviation <i>gin, luxardo, lemon, creme de violette, up, with a cherry</i>	À Côté's Old Fashioned <i>bourbon or rye, ango, sugar, orange zest, lux. cherry, on a big rock</i>
Honey Badger <i>vodka, st germain, honey, lemon, lavender bitters, lemon zest, up</i>	Kentucky Flowers <i>bourbon, st germain, honey, lemon</i>
Moscow Mule <i>vodka, lime, ginger beer, over</i>	Sidecar <i>cognac, cointreau, lemon, up</i>
	Antoinette's Cocktail <i>A.Q.</i>

BALLONS DE VINS

<i>Whites by the glass</i>
Allimant-Laugnier Pinot Blanc Alsace 2017
J.M. Reverdy Sauvignon Blanc de la Loire 2018
Fellot Chardonnay Beaujolais 2018
Rocca Ventosa Pinot Grigio Terre di Chieti 2018
<i>Reds by the glass</i>
Domaine des Cèdres Côtes du Rhône 2018
La Croisée de la Cotelleraie Cab. Franc Bourgueil 2017
Château Lafleure de Haut Serre Malbec Cahors 2017
Ch. Hautes de Lagarde Merlot Bordeaux 2014
<i>Rosé du moment</i>
Dominiene Grenache Gris Côtes de Provence 2019
<i>Bubbly</i>
Buvet Signature Brut Cremant Loire NV

BIÈRES EN FÛT

Brasserie Bavik
Seasonal Indian Pale Ale

BIÈRES EN BOUTEILLE

Farmer's Light
Blanche de Bruxelles
Cherry Chouffe

° Served Raw or Undercooked or Contain Raw or Undercooked Ingredients

*° Consuming Raw or Undercooked Poultry, Meats, Seafood, Shellfish or Eggs May increase Your Risk of Foodborne Illness *

Gratuity of 20% is Included on Parties of 6 or More - Corkage is \$20 per 750ml

Our Fry & Pan Oil is Refined Peanut Oil. We cannot guarantee that any of our preparations are Peanut Free