

BRUNCH SPECIAL
2 FOR 1 BRUNCH COCKTAIL
11am-1pm Only

BRUNCH COCKTAILS \$16

ÉCLAT D'AGRUME
Aperol, fresh grapefruit juice, white peach purée,
rosemary honey syrup, club soda, Blanc de Blanc

PIN PARASOL
Vodka, raspberry purée, rose syrup, fresh lemon juice,
Brut Rosé

LAVENDER MARGARITA
Blanco tequila, Combier, fresh lime juice, lavender syrup,
float of Brut Rosé

LA SANGUINE
Vodka, house bloody mix, Suze, olive brine, fresh lemon,
black pepper

MIMOSA ROYALE
Fresh orange juice, Blanc de Blanc, Crème de Cassis

CAFÉ FRAMBOISE
Vodka, Mr Black, fresh espresso, raspberry syrup

CAFÉ / THÉ

AMERICANO	4.5	DECAF	3.5
CAPPUCCINO	5.5	ESPRESSO	3.5
LATTE	5.5	MACHIATO	4
DOUBLE ESPRESSO	5.5	HOT TEA	3

West 4th & Bank



BRUNCH 11AM TO 4PM

GNOCCHI & BURRATA | 36
Gnocchi pasta, Espelette pepper, tomato sauce, parmigiano

OMELETTE AU FROMAGE | 22
3 egg omelet, cheddar cheese mixed salad
*Add white ham \$2

OEUFs BROUILLÉS & RICOTTA | 22
Scrambled eggs, ricotta, parmesan shavings, mixed salad, GF muffins

STEAK & EGGS | 36
8oz hanger steak, perfect egg, mixed salad, roasted potatoes

AVOCADO TOAST | 22
Toasted bread, guacamole, chili flex, perfect egg, salad

BUTTERMILK PANCAKE | 18
GF Buttermilk pancakes, mixed fruits, salty caramel, whipped cream

BURRATA D'AUTOMNE | 26
Creamy burrata, velvety butternut squash purée, peppery arugula,
toasted almonds, balsamic vinaigrette

CROQUE MADAME | 22
Toasted bread, bechamel, white ham, aged cheddar, sunny side up egg,
mixed green salad

ST TROPEZ BURGER | 26
Beef burger, cheddar, sun-dried tomatoes, and truffle
mayonnaise

BOULETTES À LA PROVENÇALES | 18
Provençal house made meatballs, tomato herb sauce

SALADE KALE | 18
Tender kale, Granny Smith apple, cheddar,
toasted almonds, garlic vinaigrette

ST TROPEZ CAESAR | 22
Crisp romaine, parmesan, croutons, and Caesar
dressing



ACCOMPAGNEMENTS |\$9

- MASHED POTATOES
BRAVAS POTATOES
MIXED SALAD
BACON & AVOCADO
GREEN BEANS

WINE BY THE GLASS

- St Tropez Wine Bar Pinot Noir, 2023 | 15
Château Pontet, Saint-Émilion Grand Cru, 2022 | 18
St Tropez Sauvignon Blanc, 2024 | 14
Sancerre, Domaine Doucet Paul & Fils, 2024 | 19
Château Léoube Rosé, Provence, 2024 | 17
Jacques Pelvas Brut Rosé NV | 16

DESSERTS

TARTE BOURDALOUE À LA POIRE	
Warm pear and almond cream tart with whipped cream	12
CRÈME BRÛLÉE	
Vanilla custard with caramelized sugar crust	12
MOUSSE AU CHOCOLAT	
Dark chocolate mousse with spiced chocolate sauce	10
TARTELETTE AUX FRUITS ROUGES	
Crisp pastry, pastry cream, and seasonal red berries	12

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

