

ALPHABET

BAR + CAFÉ

HOUSE COCKTAILS

LA VENDER

Vodka, Lemon, Touch of Lavender
15

HABANERO

Tequila, Lime, Agave, Touch of Habanero
15

BLACKBERRY

Gin, Blackberry, Lemon, Touch of Honey
15

OLD FASHIONED

Bourbon, Angostura Bitters
16

NEGRONI

Gin, Campari, Sweet Vermouth
16

Sips from Cathédrale

San Simón

Tequila, Pomegranate, Hibiscus,
Habanero Shrub, Lime
17

Masculin Féminin

Bourbon, Genepy Alpes, Sweet Vermouth
18

Aviation

Gin, Maraschino, Creme de Violette, Lemon
18

WINE BY THE GLASS

SPARKLING

Dolce Vita Prosecco NV	16
Moët Brut Imperial Reserve NV	26
Veuve Cliquot Rosé NV	28

WHITE

Riesling, Selbach, 'Incline', Mosel, Germany 2018	14
Pinot Grigio, Zuccolo Friuli, Italy 2018	14
Chardonnay, Land of Saints Santa Barbara, CA 2018	15
Sauvignon Blanc, Mount Riley Marlborough, New Zealand 2019	16
Gavi, Terre di Barolo, Piemonte, Italy 2018	17
Vouvray, Damien Pinon, 'Tuffo', Loire Valley, France 2018	18
Chardonnay, Bourgogne Blanc, Olivier Leflaive Arinzano 'Les Sétilles', Burgundy, France 2018	20

ROSÉ

Listán Negro Rosado, Los Bermejós Lanzarote, Canary Islands, Spain 2018	16
Grenache/Syrah/Cinsault Caves d'Esclans, 'Whispering Angel' Provence, France, 2020	18

RED

Brancaia Tre Toscana, Tuscany, Italy 2016	15
Pinot Noir, Benton Lane, Willamette, OR 2017	18
Bordeaux, Gonet-Médville, 'cru Monplaisir', Bordeaux Supérieur	20
Cabernet Sauvignon, Voces, Napa, CA 2016	26

BEERS

Bronx Brewery IPA, No Resolutions Bronx, NY	9
Session Lager, Full Sail Brewing Co. Hood River, OR	9
European Pale Lager, Heineken Amsterdam	9
European Pale Lager, Amstel Netherlands	9
European Pale Lager, Peroni Italy	9
Wheat Beer, Kronenbourg Blanc Alsace, France	10

ALPHABET

BAR + CAFÉ

FROM THE KITCHEN

A Taste of Cathédrale

APPETIZERS

Warm Dates 7
Marcona Almonds, Roquefort Cheese

Salade Verte 16
Radish, Pea Confit, Cucumber, Sherry Vinaigrette

Tomato Provençal 17
Capers, Shallot, Champagne Vinegar

Steak Tartare 19
Horseradish, Olive Tapenade, Gaufrette Chips

Burrata 22
Nardello Peppers, Chickpea Pancake, Lemon Thyme

ENTRÉES

8oz Prime Cheeseburger 26
Cheddar, Tomato Provençal, Pain au Lait Bun

Fettuccine 29
French Butter, Parmesan, Cracked Pepper

Zucchini Ragoût 29
Quinoa, Goldenberries, Raw Pistachio, Lemon Yogurt

Pané Diable 34
Breaded Chicken Breast, Mustard, Endive, Asian Pear

Faroe Island Salmon 35
Cous Cous, Calçots, Tomato Nage, Sauce Vert

16oz Entrecôte Au Poivre 59
Escargot Butter, 'Steak Frites'

MORE FROM THE KITCHEN

SIDES

Cous Cous Jardinière 10

Spinach 12

Garnet Sweet Potato 12

Macaroni Gratin Jambon 14

DESSERT

Tarte Aux Framboise 11
Raspberry, Almond, Tahini Cream

Blueberry Beignets 12
Blueberry Compote, Vanilla Crème Anglaise

Burnt Basque Cheesecake 13
Wildflower Honeycomb

Matcha Profiterole 13
Matcha Ice Cream, Hot Dark Chocolate Sauce

Sorrento Lemon 14
Wildflower Honeycomb

Chocolate Flan Parisian 14
Chocolate Custard, Lavender Crème Fraîche Ice Cream

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