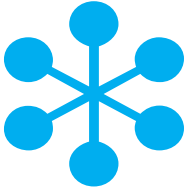


# EAU TOUR HAPPY HOUR

available for dine-in tuesday through saturday 4-6pm



## from the kitchen

### OYSTERS

gulf coast—\$1 each

east coast—\$2 each

\*limit one dozen each per person

### FRIES OF THE MOMENT —7

nduja jus, curds, chives

### CHICKEN LIVER MADELEINES—10

black pepper, preserves

### PICKLES + THINGS —14

mixed pickle, duck sausage, tete de moine

### SMOKED TROUT RILETTE —15

chives, trout roe, chips

### FRENCH HOT DOG—12

chipolatas, dijon, caramelized onion, raclette

### ET “HAPPY MEAL”—18

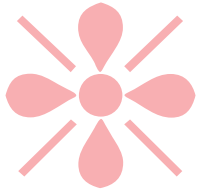
burger, fries, kronenbourg 1664 lager

### OEUF MAYO—6

tonnato, boquerones, parmesan

### CONFIT DUCK WINGS —10

duck wing a l'orange, 5 spice



## from the bar

NV LOUIS DE GRENELLE brut rosé—12/40

NV TATTINGER brut la francaise—60

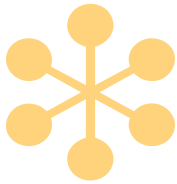
2022 SMITH STORY sauvignon blanc—10/35

2022 FLEUR DE MER rosé de provence—10/35

2021 PATRIARCHE PERE ET FILS pinot noir—10/35

2020 CAYMUS-SUISUN grand durif—35

2021 CAYMUS cabernet sauvignon 1L—95



### DILL MARTINI— 7

dill-infused vodka

### OLD FASHIONED—10

bourbon, demerara, angostura

### EAU TOUR RITA—10

blanco tequila, orange liqueur, lime, agave, chili salt rim

### IF YOU LIKE...—10

white rum, coconut, pineapple, spiced rum floater

### GARDEN G+T—10

citadelle jardin d'ete, thyme, lemon

### FANCY GREYHOUND—10

vodka, aperol, elderflower, fresh grapefruit

