

L'Apero @ Bastille

Bouchées

Huitres GF 22

Half Dozen Chef Selected *Oysters
Served with Lemon & Mignonette

Planche de Porc GFA 16

House Pork Rillettes, Sliced Jambon Cru,
Cornichons, Pickled Shallots,
Grainy Mustard, Crostini

Les Olives GF 7

Roasted Mediterranean Olives

Pâté de Foie de Volaille GFA 15

Chicken Liver Mousse | Crostini
Mustard | Pickled Shallots | Cornichons

Espelette "Buffalo" Wings GF 14

Bastille's Signature Espelette "Buffalo" Sauce
Lettuce | Celery | Horseradish Crème Fraîche

Espelette Pommes Frites GF 8

House made Aioli

Miso Honey Wings GF 14

Miso Honey Glaze
Sesame Seeds | Lettuce | Chives

Demi-Moules GF 16

Demi-Litre of Seasonal Mussels

Galette aux Champignons VGA 19

Housemade Grilled Flatbread
Whipped Goat Cheese | Truffle Oil
Roasted Mushrooms | Arugula

Burger Classique GFA 27

Shenandoah, VA Grass-fed Black Angus *Beef
Tillamook Cheddar | Bacon | Pickle | Dijonnaise
Lettuce | Confit Tomato | Frites | Salade

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness. Please note there is a \$6 per person charge for outside desserts. Menu Valid 09/30/2026

Coq-Tails

Spirit & Soda 8

Vodka | Gin | Rum | Club Soda or Mixer

Riviera Fizz 8

Lillet Blanc | Grapefruit
Sparkling Wine

House Martini 9

Broken Shed Vodka | Citadelle Gin

Bières

Draft Beer 5

Rotating | Ask your server

Can Beer 5

Rotating Kölsch

Non-Alcoholic Beer 6

Athletic Brewing
IPA or Golden Lager

Wines

Sparkling 7

Comte de Laube - Blanc de Blancs
Elegant, Crisp, Fresh

Domaine Frédéric Esmonin - White 7

Chardonnay
Fresh, Mineral, Balanced

Rendez Vous a la Bastide - Rosé 6

Grenache | Caladoc
Citrus, Floral, Minerality

Domaine de L'Arnesque - Red 8

Grenache | Syrah
Fresh, Spicy, Fruity

Happy Hour in the Bar & Café*

Tuesday - Saturday 4pm - 6:30pm

Wednesday 4pm - Close

Sunday 4pm - Close

Tuesdays

30% Off Wines by the *Bottle

*Available throughout the entire restaurant.
Excludes our by-the-glass wine selections

Wednesdays

"Half Way to Friday"
Happy Hour All Night

*Bar & Café only

Your Week

@ Bastille

Thursdays

"Burger & Bordeaux"

\$8 Glass of Bordeaux w/ the
Purchase of a Burger

*Available throughout the entire restaurant

Sundays

"Last Call B4 Monday"
Happy Hour All Night

*Bar and Café area only

Spirit List

All prices are based on 2 oz. pour of each spirit

Vodka

Broken Shed 11

Ketel One 12

Grey Goose 13

Gin

Citadelle 11

Bombay Sapphire 12

Empress "1908" Lavender 13

Empress "1908" Cucumber 14

Roku Japan 13

Hendrick's 14

Agave

El Mayor Blanco 13

El Mayor Cafe Reposado 16

El Mayor Añejo 19

Del Maguey Vida Mezcal 19

Whiskey

Jameson 11

Brenne Estate French Cask 20

Suntory Toki - Japan 14

Scotch

Monkey Shoulder "Batch 27" 14

Dewar's 12 yr Special Reserve 16

Laphroaig 10 yr Oak Select 17

Glenmorangie Quinta Ruban 24

Glenlivet 14yr Cognac Cask 26

Balvenie 12 yr Doublewood 27

Bourbon

Woodford Reserve 13

Barmen 1873 16

Chicken Cock 20

Wild Turkey Russell's Reserve 10yr 21

Booker's "Jimmy's Batch" 32

Rye

Woodford 13

Sazerac 6yr 14

High West Double Rye 15

Rum

Planteray 3 Star White 11

Planteray Original Dark 11

Flor de Caña 7yr Reserve 12

Planteray XO 20th Anniversary 17

Smith & Cross Jamaican 14

Armagnac | Brandy | Cognac

Lysholm Linie Aquavit 10

Catoctin Creek 1757 Brandy 16

Laird's Blended Applejack 12

St. Remy Signature Brandy 11

Morin Calvados 11

Courvoisier VSOP Cognac 15

Caravedo Pisco 13

Aperitifs

Aperol 12

Cynar 12

Suze 1889 Savuer Depuis 11

Digestive

Montenegro Amaro 12

Nonino Quintessential Amaro 18

Mt. Defiance Absinthe 12

Romana Sambuca 12

Fernet Branca 14

Cordials

Combier Liqueur d'Orange 10

Benedictine D.O.M 15

Baileys 12

Chambord 13

Chartreuse Green 20

Crème de Violette 12

Disaronno Amaretto 12

Dolin Genepy 12

Domaine de Canton 11

Drambuie 16

St. Elizabeth Spiced Dram 12

Frangelico 13

Grand Marnier Paris 15

Licor "43" 11

Luxardo Maraschino 13

Pernod 13

St. George Pear Liqueur 12

St. Germain 12