

# Cafe la Rue

Libations on Prospect est. 1947

## HORS D'OEUVRES

Deviled Eggs trout roe   mustard   aleppo	\$9
Brussels & Bleu buffalo   celery   carrot	\$12
Frenched Chicken Wings L'Orange   togarashi   aerated creme fraiche	\$13
Duck Fries confit duck leg   bechemel   pickled onion   scallions	\$9
Fromage & Charcuterie Board chef's selection   accoutrements	\$21
Octopus Salad celery   potato   pepperoni vinaigrette	\$12
Iberico Toast Stone fruit   onion jam   burrata	\$13
Maïs de Rue charred corn on the cobb   aioli   cotija   tajin	\$10

## SALADES

Black Garlic Caesar little gem   rye crouton   black garlic vinaigrette	\$14
Salade Lardon dandelion greens   pork belly   soft egg   french vinaigrette	\$15
La Rue Salad breakfast radish   fennel   pickled blueberry   herb dressing	\$12
add: chicken \$6    tuna \$8    hanger steak \$10	

## SANDWICHES & WRAPS

served with market salad or la Rue fries

French Dip prime rib   whole grain mustard   swiss   horseradish cream   bagette	\$16
Crab Cake BLT bacon   avocado   tomato   old bay aioli   potato bun	\$17
Olive Oil Poached Tuna olive   sweet pepper   greens   caper aioli   potato bun	\$17
Sopressata & Salami tapenade   swiss   pickles   greens   baguette	\$15
La Rue Burger pickles   greens   bleu cheese fondue   garlic aioli   pretzel bun	\$16
Roasted Eggplant Wrap squash   mushroom   muhammara   alfalfa sprout	\$14

## PIZZA

10" personal pie

Local Burrata herb pesto   arugula   roasted tomato   grilled artichoke   lemon	\$14
House Made Sausage & Brocollini bechamel   chili   garlic   san marzano tomato	\$16
Wild Mushroom bechamel   arugula   grana padano   white truffle   sherry	\$15

## ENTREES

Moules Frites miso   calabrian chili   white wine   whole grain mustard	\$19
Fish & Chips jalepeno tartar   crudite slaw   salt & vinegar chips	\$21
Confit Duck Leg wild mushroom polenta   frisee   citrus   evoo	\$20
Steak & Frites cocoa rubbed hanger steak   cognac pepper sauce   dijon aioli	\$24
Pappardelle Pasta roasted heirloom tomato   chili   preserved lemon   pistachio	\$19

## DESSERT

Vanilla Bean Creme Brulee fresh berries	\$10
Chocolate Tart chantilly creme   salted caramel	\$10
Profiteroles seasonal custard   dipping sauce	\$10

## WEEKLY SPÉCIALS

Game Day Sunday (all day) - \$5 draft beer, \$6 dozen wings, \$8 pizzas, \$12 burgers
Paella Monday (6-9pm) - \$19 paella, \$10 sangria
Baja Tuesday (6-9pm) - \$12 taco plate, \$10 margaritas
Shucks & Champs Wednesday (6-9pm) - \$9 half dozen oysters, \$10 glasses Veuve Clicquot
Prime Rib Thursday (6-9pm) - \$19 prime rib, \$10 martinis

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## LIBATION HOUR

from 3pm - 6pm daily

Oysters	\$1 each
Frenched Wings	\$1 each
Sliders	\$3 each
Duck Fries	\$2 each
Draft Beers	\$5
House Wines	\$5
Aviation Cocktail	\$10
Boulevardier Cocktail	\$10

## DRAFT BEERS

Stella Artois	\$9
Fall Magic & Delicious Pale Ale	\$9
Stone Delicious IPA	\$9
St. Archer Blonde	\$9

## CRAFT BEERS

Green Flash Lager	\$9
Alesmith .394 Pale Ale	\$9
Coronado Mermaid Red	\$9
Ballast Point Sculpin	\$10
Cali Creamin'	\$9

## IMPORTED BEERS

Corona	\$8
Beck's	\$8

## DOMESTIC BEERS

Budweiser	\$8
Bud Light	\$8

## LIBATIONS

The Pink Lady belvedere vodka   basil   watermelon   lime	17
Corpse Reviver #2 hendrick's gin   lillet   cointreau   absinthe	16
Aviation aviation gin   luxardo   creme de violette   lemon juice	16
la Rue Old Fashioned rittenhouse rye   luxardo cherry   orange zest	17
Cucumber Rickey hendrick's gin   cucumber   lime   basil	16
La V Sangria white or red proprietary blend	14
French 75 botanist gin   champagne   lemon juice	16
Boston Sour woodford reserve bourbon   lemon   egg white	16
Manhattan templeton rye   carpano antica   bitters   cherry	16
Boulevardier buffalo trace bourbon   carpano antica   campari	17

## BUBBLES

Poema Cava penedes	12/48
Bouvet Brut Rose loire valley	14/56
Schramsberg Blanc de Blancs north coast	19/76
Veuve Clicquot 'yellow label' reims	25/125

## WHITE & ROSE

Ca'Montini Pinot Grigio trentino	12/48
Grgich Hills Sauvignon Blanc napa valley	14/56
Foxen Chenin Blanc santa maria valley	14/56
Au Bon Climat Chardonnay santa barbara county	15/60
Jaffers Viognier santa maria valley	16/64
Pahlmeyer 'Jayson' Chardonnay napa valley	22/88
Chateau de Rouet Rose provence	12/48

## RED

Terrazas Malbec mendoza	12/48
Smoke Tree Pinot Noir sonoma county	14/56
Stolpman Syrah ballard canyon	14/56
B.R. Cohn Cabernet Sauvignon north coast	15/60
Turley Zinfandel 'juvenile' california	17/68
DuMol Pinot Noir sonoma county	25/100
Frank Family Cabernet Sauvignon napa valley	25/100

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JOIN US FOR LIVE ENTERTAINMENT 6 NIGHTS A WEEK!

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