



wormwood.

huîtres · oysters (4) 14
lemon, salted kiwi, absinthe foam

fruits de mer · scallop, octopus and kanpachi aguachile 21
coconut-tomatillo leche de tigre, calabria salsa macha, trout roe

siberian sturgeon caviar 45 · 1oz 99
sea urchin custard, masa blinis, eggplant creme fraîche, chives

pain a l'ancienne · izola wild sourdough 8
whipped seaweed butter

seasonal soup · zucchini velouté 14
crab-marscapone stuffed squash blossoms,
orange crema, pickled ramps, pepita oil

betteraves · beets 15
avocado mousse, cara cara, pistachio, dried raspberry, hyssop, mint

champignons · wild mushroom tartlets 16
pommes, pea puree, caramelized onion, lime, mint

artichauts · artichokes 18
caesar butter, shaved parm, lemon, sourdough melbas

wagyu tartare 23
roasted bone marrow, guajillo, potato foam, alliums

linguine & clams 24
lobster hollandaise, tomatillo consommé, espellette

confit de canard · smoked duck confit 25
parisian gnocchi, banana vinegar beurre blanc, parsnips, peanuts

poulet · chicken roulade 28
sauce escabeche, carrots agrodolce, roasted cauliflower

steak de boucher · hangar steak 34
creamed pearl onions, mezcal bordelaise, pommes paillason, pea vines

coquilles st. jacques · scallops 35
lime risotto, tomato confit, absinthe butter, fine herbs

poisson flétan · halibut 36
beurre noisette, caper-grape salsa, celery root, kale

fromages
selection of
2 cheeses 14 · 4 cheeses 24 · 6 cheeses 30

ashed rouelle (raw goats milk, Languedoc-Roussillon, FR)

délice de bourgogne (pasteurized cow's milk, Burgundy, FR)

roquefort (raw sheep's milk, Carles, FR)

ossau iraty (pasteurized sheep's milk, Aquitaine, FR)

comté "le saut du doubs" (raw cow's milk, Jura, FR)

fromager d'affinois (pasteurized cow's milk, Rhône-Alpes, FR)

Executive Chef **Danny Romero** & Chef de Cuisine **Dante Romero**

· Please always be sure to inform us of any dietary restrictions or food allergies.
· Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.
· 20% gratuity will automatically be applied to parties of six or more



Cocktails.

Spritz Provence 13

Lofi Gentian Amaro, Yellow Chartreuse, Prosecco, Soda, Absinthe rinse, Rosemary and Olive

A La 30th 16

Rye Whiskey, Diplomatico Reserva Exclusiva, LoFi Sweet Vermouth, Benedictine, Absinthe, Orange Bitters, Fennel Dusted Cherries

Vesper Maison 15

You & Yours Citrus Vodka, Citadelle Gin, Lillet Blanc, Orange Bitters, Fennel Flower

Heming's Way 13

Denizen White Rum, Maurin Quina, Anisette, Grapefruit, Lime, Fever Tree Grapefruit Soda, Star Anise

House Sazerac 16

Wormwood Rye and Cognac Blend, Angostura Bitters, Peychauds bitters, Absinthe Rinse

Le Frappe 15

Absinthe, Anisette, Elderflower, Creme de Menthe, Lime, Soda

Le Volcan 14

RDV Tequila Blanco, Absinthe, Watermelon, Pomegranate, Lime, Fennel and Pink Peppercorn Lava Salt

French 76.5 13

Botanist Gin, Giffard Pineapple, Beckerovka, Orgeat, Lemon, Prosecco, Lemon and Pea Sprouts

Lawyer Up 14

Gin, Luxardo Bitter Bianco, LoFi Sweet Vermouth, LoFi Dry Vermouth, Lemon Oil

El Dorado 14

Pisco, Absinthe, Cointreau, Lemon, Mint, Beet and Lemon Shrub, Egg White

Storms Brewin' 13

Rhum Agricole, Mezcal, Passion Fruit, Celery, Lime, Peychauds Bitters

Lord Byron's Muse 14

Bourbon, Calvados, Giffard Banana, Demerara, Black Walnut Bitters, Plantain Chip

The Non Coffee Irish Coffee 13

Mercantile Irish Whiskey, Mr. Black, NV Absinthe Verte, Licor 43, Orange Bitters, Sweet Vermouth Cream

Wine.

Bubbles

Santa Marina Prosecco, NV SP	10/40
Cremant de Loire Rose, NV FR	13/52
Champagne Drappier Carte d'Or Cuvee NV, FR	24/96
Champagne J. Lassalle Brut Rose NV 375ml, FR	70
Champagne Jacquart Mosaïque Brut, NV FR	120
Birichino Pet Nat Malvasia Bianca '20, CA	68

White

Hugues de Beauvignac Picpoul de Pinet '20, FR	12/46
Domaine Reverdy Ducroux Sancerre, Sauvignon Blanc, '20 FR	18/70
Cadre Sea Queen Albarino, '20 CA	14/54
Domaine Vincent Careme	
Vouvray Spring Chenin Blanc '19, FR	15/58
Joseph Drouhin Macon-Villages Chardonnay '19, FR	15/58
Daniel Chotard Sancerre Sauvignon Blanc, '20 FR	92
Bouchaine Estate Chardonnay, '18, CA	66
Domaine Saumaize Michilin	
Macon-Villages Chardonnay '19, FR	71
Domaine Vocoret et Fils Chablis Chardonnay, '17, FR	95
Henri Clerc Puligny-Montrachet, Chardonnay '18, FR	165

Beers.

On Draft

Kronenbourg 1664 Lager 9
Rotating Fall Brewing IPA 9

Can & Bottles

Bivouac Rose Cider 8
Modern Times Dungeon Map IPA 8
Paulaner Hefe-Weizen 8
Calidad Mexican Lager 7

Absinthe.

"Absinthe is the only decent drink that suits an artist."

Paul Gauguin

France

Absinthe Ordanaire 92 (France) 10
Absinthe Ordanaire 129 (France) 12
NV Envy Verte (France) 12
Vieux Pontarlier (France) 14
Combiere Blanchette (France) 15
La Fee Parisienne (France) 15
La Fee Blanche (France) 15
La Muse Verte (France) 15
Pernod 136 (France) 16
Grande Absente (France) 18
Absinthe 1804 (France) 25
Esprit Edouard (France) 27
Absinthe La Botaniste (France) 27
Eliz Gorgone (France) 30

Europe

Gruene Fee 130 (Austria) 10
Duplais Blanche 120 (Switzerland) 16
Kubler (Switzerland) 16
La Clandestine (Switzerland) 18
Butterfly Classic (Switzerland) 20
Brevans (Switzerland) 22

USA

Two James Nain Rouge Verte (Michigan) 11
Wheel House (California) 12
Vieux Carre (Pennsylvania) 13
ReBru Absinthe Superieure (California) 13
St. George (California) 14
Emperor Norton 136 (California) 17
Leopolds Bros Verte (Colorado) 18
Doc Herson's Green (New York) 18
Doc Herson's White Poppy (New York) 18
Barber Lee (California) 22

Pastis

H Bardouin 10
Prado Marseille 10
Ricard 12
La Muse Verte 10
Pastis Prado 10
Herbsainte 12



Rose

Domaine Dupeuble, Beaujolais Gamay '20, FR	12/46
Domaine de Terrebrune Bandol, Mourvèdre/Grenache/Cinsault '20, FR	69
Chateau De Selle Cote de Provence Grenache/Cinsault/Syrah '20, FR	90

Red

Domaine Lebreuil Bourgogne Pinot Noir, '18, FR	18/70
Alain de la Treille Cabernet Franc, '19, FR	16/62
Domaine de Durban Beaugues de Vinise Grenache/Syrah/Mourvedre, '20 FR	15/58
Jean-Michel Gerin La Champine Syrah, '16 FR	17/66
Dragon's Tooth by Trefethen Cabernet/Malbec/Petit Verdot '18, CA	22/86
Domaine Courbis Crozes-Hermitage, Syrah, '20 FR	85
Domaine de la Mordoree Chateauneuf du Pape Grenache/Syrah/Mourvedre, '18 FR	250
Chateau Pavil de Luze	
Bordeaux Cabernet/Merlot, '18, FR	90
Domaine le Sang des Cailloux	
Grenache/Syrah/Mourvedre/Cinsault '19, FR	80
Waterstone Cabernet Sauvignon, '18 Napa Valley, CA	100
Résonance Pinot Noir, '17 OR	105
Peter Franus Cabernet Sauvignon '18, Mt Veeder, CA	160

Others.

Coke, Diet Coke, Sprite 5
Lemonade 5
Acqua Panna Still 750 ml 8
Pellegrino Sparkling 750 ml 8
Espresso or Americano 6
Hot Tea 8
Mariage Frères: Chamomile & Relaxing Herbs "Dream" Tea, Thé "à l'Opéra" Vert, Thé Noir with Velvety Blue Bergamont



Desserts

Baba a l’Absinthe 13

Rum-Absinthe, farmers market berries,
whipped vanilla bean crème fraiche,
honey comb toffee

Nina’s Chocolate Gâteaux 16

Chai, mint chocochip glace,
Valrhona Dulcey, huckleberries,
absinthe bubbles

Une Bouchée de Printemps 12

Raspberry sorbet, chef’s choice granita,
fresh farmers market fruit, passion fruit tuile

French Harlequin 13

A2 vanilla ice cream, chocolate croissant,
rhubarb & strawberry jam, citrusy caramelo,
toasted merengue

Warm Crinkle Cake 14

Red pistachios, cream cheese, saffron,
candied kumquat, malted milk ice cream

Nina Garay