



COLETTE

GRAND CAFÉ

SMALL PLATES

- PEA CROQUETTES** MINT, BELLE CHEESE 9
CHEESE TWISTS PAPRIKA, GRANA PADANO, GRUYÈRE 7
FRENCH ONION SOUP SHERRY, CROUTON, GRUYÈRE 14
TARTARE DE BOEUF POMMES GAUFRETTES, SALAD 14
MUSHROOM TARTINE MULTIGRAIN TOAST, CREAM, TARRAGON 12

SALADS

- BEET & STONE FRUIT** SPINACH, WALNUT, DATES, CHARDONNAY VINAIGRETTE 14  *GF*
FALAFEL & HUMMUS CUCUMBER, FENNEL, SNAP PEAS, POMEGRANATE, RED CABBAGE 14 
CHOPPED SPROUTED GRAINS, BROCCOLI, SUNFLOWER SEEDS, AVOCADO, GREEN GODDESS 14/19  *GF*

SEAFOOD

- OYSTERS** EAST AND WEST COAST 3/PC *GF*
COLD SMOKED SALMON DAIKON, SNAP PEAS, SHEMAJI, SCALLION, GINGER, PUFFED RICE 16
FOGO ISLAND SHRIMP LOUIE TOMATO, ICEBERG, AVOCADO, CORN, EGG, MARIE ROSE 18 *GF*
MOULES FRITES SALT SPRING ISLAND MUSSELS, WHITE WINE, CRÈME FRAÎCHE 24
TROUT SAUCE VIERGE CREAMER POTATOES, CHERVIL, FENNEL, GEM LETTUCE 29
COD PIPERADE SWISS CHARD, POTATO, TOMATO, PARSLEY 32 *GF*

LARGE PLATES

- BUCKWHEAT CRÊPES** SUMMER SQUASH, GOAT CHEESE, EGG, BLACK OLIVE, SALAD 19
LOBSTER CAVATELLI CHANTERELLES, RICOTTA, CORN, TOMATO BISQUE 42 
CARROTS & FORBIDDEN RICE KALE, FIG, PISTACHIO TEHINA, BLACK GARLIC 21  *GF*
SOY GLAZED CHICKEN POMME PURÉE, BOK CHOY 26
CLASSIC BURGER FARMHOUSE CHEDDAR, PEPPER BACON, MARIE ROSE, FRITES 19
DUCK À L'ORANGE DUCK LEG CONFIT, BELUGA LENTILS, TURNIPS, CARROTS, PEA TENDRILS 29 *GF*
STEAK FRITES RED WINE BUTTER, BORDELAISE JUS **STRIPLOIN** 38 **FLAT IRON** 27

SIDES

- FRITES** GARLIC ROSEMARY AIOLI 7
POMME PURÉE 9 *GF*
SWISS CHARD GRATIN PIPERADE, PARMESAN 9
GREEN SALAD RED WINE VINAIGRETTE 9  *GF*

COLETTE

GRAND CAFÉ

WINE BY THE GLASS

MOUSSEUX

	<u>5oz</u>	<u>BTL</u>
CASALOTTA - SPUMANTE - ITALY	11	55
GIRO RIBOT - ROSÉ SPARKLING - Penedès, Spain	13	65
RAVENTÓS i BLANC - "L'HEREU" - Penedès, Spain	17	80
PERRIER JOUËT - CHAMPAGNE, FRANCE	29	135

ROSÉ

	<u>5oz</u>	<u>8oz</u>	<u>BTL</u>
CAB FRANC - BAUDRY DUTOIR - LOIRE, FRANCE	13	19	65
GRENADE - LE SABINA - ROUSSILLON, FRANCE	13	19	75

BLANC

	<u>5oz</u>	<u>8oz</u>	<u>BTL</u>
CHARDONNAY - CAMAS - SOUTH FRANCE	10	16	45
SAUVIGNON BLANC - JOSEPH MELLOTT - LOIRE, FRANCE	13	19	65
CHARDONNAY - PVR - CALIFORNIA, USA	13	19	65
RIESLING - TRIMBACH - ALSACE, FRANCE	17	23	85

ROUGE

	<u>5oz</u>	<u>8oz</u>	<u>BTL</u>
SYRAH - CAMAS - SOUTH FRANCE	10	16	45
GSM - FRÉDÉRIC BROUCA - LANGUEDOC, FRANCE	13	19	65
PINOT NOIR - ROCHE DE BELLENE - BOURGOGNE, FRANCE	17	23	85
CABERNET SAUVIGNON - PVR - CALIFORNIA, USA	17	23	85

VIN DOUX

	<u>2oz</u>	<u>BTL</u>
BANYULS - LA TOUR VIEILLE - ROUSSILLON, FRANCE	8	75
MUSCAT - BERNARDINS - RHÔNE, FRANCE	10	55
SAUTERNES - SUDUIRAUT - BORDEAUX, FRANCE - '10	14	85

WINE ON TAP

	<u>5oz</u>	<u>8oz</u>
CUVÉE COLETTE - PINOT GRIGIO - VINELAND ESTATES	8	13
CUVÉE COLETTE - ROSÉ - VINELAND ESTATES	8	13

BEER (bottle/can)

ACE HILL - "VIENNA" LAGER - 473ml can	8
ACE HILL - PILSNER - 473ml can	8
BLANCHE DE CHAMBLY - WHEAT BEER - 330ml bottle	8
CHIMAY BLUE - STRONG TRAPPIST ALE - 330ml bottle	11

CIDER (750ml)

SOUTHBROOK - WILD FERMENT - ONTARIO - 2015 - 7% ABV. 35

HOUSE COCKTAILS

LAVENDER MULE/14

LAVENDER INFUSED VODKA, LEMON
FLORALS, GINGER BEER

SUNBATHER/14

CAPO CAPO, COINTREAU
LILLET BLANC, GRAPEFRUIT, CAVA

THE GATHERING OF ALL/15

BOURBON, VIOLETTE
THYME SYRUP, LEMON

COLETTE G&T/14

BOMBAY EAST, SODA
HOUSE CURATED TONIC

STRAIGHT FROM THE BARRIO/14

MEZCAL, COCONUT, CANTON GINGER
LEMON, EGG WHITE

WHERE THE HEART IS/15

RYE, COLETTE SYRUP
VANILLA, CYNAR

TEMPERANCE/6

LAVENDER LEMONADE

LAVENDER, FRESH LEMON & SODA

APRICOT & THYME SMASH

APRICOT NECTAR & THYME

CUCUMBER & RASPBERRY TWIST

CUCUMBER, MUDDLED RASPBERRY & SODA

GRAPEFRUIT BRÛLÉE

FRESH GRAPEFRUIT & CINNAMON

LYCHEE POMEGRANATE FIZZ

FRESH LEMON, LYCHEE & GINGER SODA