

COCKTAILS

WEST & CO SMASH 17.95
Tincup bourbon, ginger, fresh mint, lemon

REVOLVER 1966 18.95 Gran Coramino
Reposado Cristalino, Creyente mezcal,
cacao, agave, dairy-washed, lime

THE O.G. MARTINI 17.95
Gray Whale gin or vodka, Carpano dry vermouth,
Sidecar of House Reserve Brine

FRENCH THAI 17.95 Basil-infused Weber Ranch Vodka,
Aperol, lime, pineapple saffron reduction

BRASSERIE No. 45 17.95 Bushmills, strawberry,
lemon, honey, chamomile bitters

JESSICA RABBIT 17.95 Mi Campo Reposado,
raspberry, hibiscus reduction, chocolate bitters

WINES BY THE GLASS

PROSECCO	13.95
Avisi, Veneto, Italy	
CHAMPAGNE	18.95
Moët & Chandon, Brut Impérial, France	
BRUT ROSÉ	17.95
Chandon, California	
ROSÉ	14.95
Bieler Père Et Fils, Cotes De Provence, France	
PINOT GRIGIO	13.95
Bollini, Trentino-Alto Adige, Italy	
SAUVIGNON BLANC	14.95
Emmolo, Napa Valley, California	
SAUVIGNON BLANC	18.95
Jacques Dumont, Sancerre, France	
CHARDONNAY	15.95
Mer Soleil Reserve, Santa Lucia Highlands, California	
CHARDONNAY	16.95
Cave De Lugny Les Charmes, Burgundy, France	
PINOT NOIR	14.95
Sea Sun, California	
CABERNET SAUVIGNON	15.95
Folie a Deux, Alexander Valley, California	
CABERNET SAUVIGNON	17.95
Robert Mondavi, Napa Valley, California	
NEBBIOLO	16.95
Michele Chiarlo IL Principe, Piedmont, Italy	
SUPER TUSCAN	18.95
Ruffino Modus, Tuscany, Italy	

BEER

Bottled	Draft
Chimay Blue, Trappist..... 12.95	Allagash White, Wheat..... 11.95
Pilsner Urquel..... 9.95	
Chouffe IPA..... 10.95	Kane Head High, IPA..... 10.95
Lagunitas IPNA..... 8.95	Threes Brewing, Pilsner..... 10.95
Michelob Ultra Zero..... 8.95	
Sierra Nevada..... 10.95	Kirin Ichiban, Lager..... 10.95

W&C
WATERFRONT BRASSERIE
— EST. 2024 —

STARTERS

French Onion Soup	15.95
Wagyu Beef Carpaccio <i>truffle aioli, parmesan, watercress, aged balsamic</i>	23.95
Oysters Rockefeller <i>provençal butter, emmental, herbs</i>	19.95
Bluefin Tuna Toast & Caviar <i>caviar, cornichons, lemon zest, greens</i>	23.95
Seasonal Crudo <i>hamachi, blood orange, fennel, espelette</i>	26.95
Spinach Artichoke Dip	19.95
Lobster Escargot <i>garlic confit, cognac, lobster, puff pastry</i>	26.95
Tea-Cured Salmon <i>earl grey, goat cheese, cucumber, spicy honey</i>	23.95
Jumbo Shrimp Cocktail <i>shrimp, cocktail sauce, lemon</i>	23.95

SALADS

Frisée Lyonnaise <i>lardons, poached egg, frisée, cherry vinegar</i>	21.95
Untraditional Tuna Niçoise <i>tuna, napa cabbage, asian chips</i>	21.95
Endive <i>roquefort, walnuts, apple, fennel</i>	20.95
Buratta <i>cherry tomatoes, pistacio, mint</i>	22.95

COMFORTS

served with frites or market salad

Classic American Burger <i>vermont cheddar, garlic aioli</i>	25.95
<i>add: farm egg +1.95 bacon +1.95</i>	
French Dip <i>prime rib, au jus, horseradish, french roll</i>	29.95

SIDES

OG Loaded Twice Baked Potato	15.95
Whipped Potatoes	12.95
Asparagus	14.95
Frites	12.95
Green Beans Amantine	13.95
Market Greens	9.95

CUTS

Fillet
8 oz
56.95

NY Strip
12 oz
64.95

Porterhouse
for Two
32 oz
149.95

HOUSE SPECIALTIES

Branzino Amantine <i>almond, parsley purée, haricots verts</i>	40.95
Provençal Mussels <i>white wine shallots, tomatoes, grilled bread</i>	28.95
Pork Milanese <i>lingonberry, fennel, arugula</i>	41.95
Linguine & Clams <i>white wine, bacon, garlic</i>	36.95
Chicken Paillard <i>pesto, market greens, champagne vinaigrette</i>	26.95
Scottish Salmon <i>sunchoke, dutch asparagus, beurre blanc</i>	38.95
Pork Bourguignon <i>lardons, pearl onions, pinot noir</i>	38.95
Roasted Organic Chicken <i>seasonal vegetables, jus, truffle potato</i>	37.95

RAW BAR

PETITE TOWER
59.95
*Oysters, shrimp,
clams & snow crab*

GRAND TOWER
119.95
*Fully loaded
with lobster*

**Half Dozen
Oyster**
29.95

**Half Dozen
Little Necks**
26.95