

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

Avissi, 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

Chimay Blue, Trappist 12.95

Pilsner Urquel..... 9.95

Chouffe IPA 10.95

Lagunitas IPNA 8.95

Michelob Ultra Zero..... 8.95

Sierra Nevada..... 10.95

Draft

Allagash White, Wheat 11.95

Kane Head High, IPA..... 10.95

Threes Brewing, Pilsner 10.95

Kirin Ichiban, Lager 10.95

W&C

WATERFRONT BRASSERIE

EST. 2024

STARTERS

French Onion Soup..... 15.95

Wagyu Beef Carpaccio *truffle aioli, parmesan, watercress, aged balsamic* 23.95

Oysters Rockefeller *provençal butter, emmental, herbs* 19.95

Bluefin Tuna Toast & Caviar *caviar, cornichons, lemon zest, greens* 23.95

Three Cheese Ravioli *white wine beurre monté, grana padano* 21.95

Spinach Artichoke Dip 19.95

Lobster Escargot *garlic confit, cognac, lobster, puff pastry* 26.95

Fried Calamari *fennel-leek pomodoro, house remoulade* 23.95

Jumbo Shrimp Cocktail *shrimp, cocktail sauce, lemon* 23.95

SALADS

Frisée Lyonnaise *lardons, poached egg, frisée, cherry vinegar* 21.95

Grilled Romaine Caesar *grana padano, brioche croutons, herb gremolata* 19.95

Endive *roquefort, walnuts, apple, fennel* 20.95

Burrata & Brûléed Peaches *seasonal tomatoes, pistachio pesto* 23.95

COMFORTS

served with frites or market salad

Classic American Burger *vermont cheddar, garlic aioli* 25.95

add: farm egg +1.95 | bacon +1.95

French Dip *prime rib, au jus, horseradish, french roll*..... 29.95

SIDES

OG Loaded Twice Baked Potato 15.95

Garlic Potato Puree 12.95

Asparagus..... 14.95

Frites..... 12.95

Green Beans Amandine 13.95

Market Greens..... 9.95

CUTS

Fillet

8 oz

Garlic Potato Puree

56.95

Steak

Frites

Au Poivre

38.95

Porterhouse

for Two

32 oz

149.95

HOUSE SPECIALTIES

Branzino Amandine *almond, parsley purée, haricots verts* 40.95

Provençal Mussels *white wine shallots, tomatoes, grilled bread* 28.95

Chicken Parmesan *house marinara, fresh mozzarella, aged parmesan* 35.95

Linguine & Clams *white wine, garlic* 36.95

Scottish Salmon *summer vegetable couscous, lemon dill*..... 38.95

Pork Bourguignon *lardons, pearl onions, pinot noir* 38.95

Roasted Organic Chicken *seasonal vegetables, jus, truffle potato* 37.95

Crispy Eggplant Provençal *provençal vegetables, fresh basil* 27.95

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