

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 —

LUNCH MENU

STARTERS

- French Onion Soup 15.95
- Spinach Artichoke Dip 19.95
- Jumbo Shrimp Cocktail *shrimp, cocktail sauce, lemon* 23.95
- Wagyu Beef Carpaccio *truffle aioli, parmesan, watercress, aged balsamic* 23.95

SALADS

Add Grilled Chicken +8.95 | Add Grilled Shrimp +11.95

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

HOUSE SPECIALTIES

- Chicken Paillard *peño, market greens, champagne vinaigrette* 26.95
- Steak Frites *hanger steak, au poivre sauce* 35.95
- Branzino Amandine *almond, parsley purée, haricot verts* 40.95
- Filet Mignon *garlic potato purée* 56.95

COMFORTS

served with frites or market salad

- Classic American Burger 25.95
Vermont cheddar, garlic aioli
add: farm egg +1.95 | bacon +1.95
- French Dip 29.95
prime rib, au jus, horseradish, French roll
- Crispy Chicken Sandwich 26.95
bacon jam, fontina, caramelized onions, blue cheese aioli
- Parisian Croque Madame 26.95
smoked ham, aged gruyère, mornay sauce, sunny side up egg

SIDES

- Asparagus 14.95
- Frites 12.95
- Market Greens 9.95
- Whipped Potatoes 12.95
- Green Beans Amandine 13.95

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