

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, strawberrry,
lemon, honey, chamomile bitters

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

WINES BY THE GLASS

PROSECCO13.95
Avisi, Veneto, Italy

CHAMPAGNE18.95
Moët & Chandon, Brut Impérial, France

BRUT ROSÉ17.95
Chandon, California

ROSÉ14.95
Bieler Père Et Fils, Cotes De Provence, France

PINOT GRIGIO13.95
Bollini, Trentino-Alto Adige, Italy

SAUVIGNON BLANC14.95
Emmolo, Napa Valley, California

SAUVIGNON BLANC18.95
Jacques Dumont, Sancerre, France

CHARDONNAY15.95
Mer Soleil Reserve, Santa Lucia Highlands, California

CHARDONNAY16.95
Cave De Lugny Les Charmes, Burgundy, France

PINOT NOIR14.95
Sea Sun, California

CABERNET SAUVIGNON15.95
Folie a Deux, Alexander Valley, California

CABERNET SAUVIGNON17.95
Robert Mondavi, Napa Valley, California

NEBBIOLO16.95
Michele Chiarlo IL Principe, Piedmont, Italy

SUPER TUSCAN18.95
Ruffino Modus, Tuscany, Italy

BEER

Bottled	Draft
Chimay Blue, Trappist12.95	Allagash White, Wheat 11.95
Pilsner Urquel9.95	Kane Head High, IPA10.95
Chouffe IPA10.95	Threes Brewing, Pilsner10.95
Lagunitas IPNA8.95	Michelob Ultra Zero8.95
Sierra Nevada10.95	Kirin Ichiban, Lager10.95

W&C

WATERFRONT BRASSERIE

— EST. 2024 —

🌿 - VEGETARIAN

LUNCH MENU

STARTERS

French Onion Soup	15.95
🌿 Spinach Artichoke Dip	19.95
Jumbo Shrimp Cocktail <i>shrimp, cocktail sauce, lemon</i>	23.95
Wagyu Beef Carpaccio <i>truffle aioli, parmesan, watercress, aged balsamic</i>	23.95
Fried Calamari <i>fennel-leek pmodoro, house remoulade</i>	23.95

SALADS

Add Grilled Chicken +8.95 | Add Grilled Shrimp +11.95

Frisée Lyonnaise <i>lardons, poached egg, frisée, cherry vinegar</i>	21.95
Grilled Romaine Caesar <i>grana padano, brioche croutons, herb gremolata</i>	21.95
Endive <i>roquefort, walnuts, apple, fennel</i>	20.95
🌿 Buratta & Brûléed Peaches <i>cherry tomatoes, pistachio, mint</i>	22.95

HOUSE SPECIALTIES

Provençal Mussels <i>white wine shallots, tomatoes, grilled bread</i>	28.95
Chicken Parm <i>house marinara, fresh mozzarella, aged parmesan</i>	35.95
Steak Frites <i>hanger steak, au poivre sauce</i>	38.95
Scottish Salmon <i>summer vegetable couscous, lemon dill</i>	38.95
Branzino Amandine <i>almond, parsley purée, haricot verts</i>	40.95
Filet Mignon <i>garlic potato purée</i>	56.95

COMFORTS

served with frites or market salad

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

SIDES

🌿 Asparagus	14.95
🌿 Frites	12.95
🌿 Market Greens	9.95
🌿 Garlic Potato Purée	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