



Cofette

COCKTAILS
18

Coquette Martini #6 choice of gin or vodka, house made pineapple vermouth	Life in Pink london dry gin, raspberry rosé gomme, lemon, brut rosé	Sensation vodka, burnt orange, fiero aperitivo	1799 jefferson bourbon, benedictine, apple cider syrup, lemon	Vin Rouge Sazerac bourbon, cognac, px sherry, mulled wine syrup, absinthe & bitters
Love Potion #9 ocho plata tequila, hibiscus, bergamot, amaro nonino, chile liquer, falernum, lime	Stone Fruit citadelle jardin, apricot, honey, lemon, egg white, bitters	Espresso Martini hennessey cognac, espresso, coffee liqueur, salted brown sugar	The Barrel Gang coconut cartel añejo, monkey shoulder, falernum, allspice, lemon, bitters	La Pistola tequila, mezcal, ancho reyes, strawberry & bell pepper shrub, cocoa nib

GIN & TONIC

Mary Helene - 17
bombay gin, cucumber tonic,
elderflower spritz

Wild Roses - 17
glendalough wild rose gin,
indian tonic, peychaud's

Valencia - 17
malfy blood orange gin,
mediterranean tonic

LARGE FORMAT

parties of four or more

Devil Wears Prado 110
ketel one botanical peach & orange, blueberry, cardamon,
lemon, bubbles

High-Tea 60
vodka, lemon aperitif, hibiscus-chamomile tea, citrus, cinnamon,
pink peppercorn

LE VIN

Petillant et Champagne

Blanc de Blancs 17
raventós i blanc - penedès, spain

Brut Rosé 15
bisol "jeio" - prosecco, italy

Brut 25
henri dosnon - champagne, france

Blanc

Sauvignon Blanc 19
lucien reymond - sancerre, france

Melon de Bourgogne 14
michel delhommeau "st vincent" - muscadet-sèvre-et-maine, france

Cortese 15
la mesma "indi" - comune di gavi, italy

Chenin Blanc 15
domaine pichot "le peu de la moriette" - vouvray, france

Trebbiano 16
agricola tiberio - abruzzo, italy

Chardonnay 16
presqu'île - santa maria valley, united states

Chardonnay 18
domaine thévenet et fils "pierreclos" - burgundy, france

Rosé

Negroamaro 14
tomaresca "calafuria" - puglia, italy

Grenache & Cinsault 16
château sainte marguerite "symphonie" - cotes de provence, france

Rouge

Pinot Noir 18
domaines de la tassée d'or - hautes-côtes de nuits, france

Nebbiolo 16
le piane "colline novaresi" - piedmont, italy

Grenache & Syrah 14
domaine de l'olivette - provence, france

Sangiovese 15
sassetti livio "montecucco rosso" - tuscany, italy

Tempranillo 16
bodegas numanthia "termes" - toro, spain

Cabernet, Etc 15
cru monplaisir - bordeaux, france

Cabernet Sauvignon 36
jordan - alexander valley, united states

BIERE

Allagash White Ale 12
maine - 5.2% abv - 16oz

Athletic Brewing Co. Upside Dawn 8
massachusetts - 0.5% abv - 12oz

Kronenbourg 1664 8
france - 5.5% abv - 16oz

Miller High Life 7
wisconsin - 4.6% abv - 12oz

Night Shift Santilli IPA 13
massachusetts - 5.7% abv - 16oz

Rothaus Pils 9
germany - 5.1% abv - 12oz

Saison Dupont 13
belgium - 6.6% abv - 12.7oz

Left Hand Nitro Milk Stout 10
colorado - 6% abv - 12oz

True North Northern Haze - Juicy IPA 13
massachusetts - 6.7% abv - 16oz

Wolfer Rosé Cider 11
new york - 6.9% abv - 12oz

SPIRIT-FREE

15

Sophia Loren
giffard pineapple, black rice
water & lapsang tea,
martini rossi vibrante

Nina Simone
espresso, orgeat,
salted brown sugar,
egg yolk

Zsa Zsa Gabor
martini & rossi floreal,
ver jus, simple syrup,
fee foam

Carmen Miranda
blood orange, cardamom,
fruitations cranberry, lime,
ginger, cucumber tonic

Coquette

BREAD SERVICE

Toasted Focaccia - 9
daily focaccia, spicy cacio e pepe butter,
pecorino locatelli

Nonna Buns - 10
warm garlic-parmesan pull apart rolls,
sea salt & pink pepper

BARRE CRUE / RAW BAR

Oysters* - 4(ea)
cider mignonette, cocktail sauce,
horseradish crème, lemon

Fluke Ceviche - 21
passion fruit, serrano, mango relish,
cilantro oil, pistachios, cilantro

Basil Oysters* (1/2 dz.) - 25
basil oil, lemon
(with russian ossetra caviar - 45)

Shrimp Cocktail (5 ea.) - 25
pacific blue shrimp, cocktail sauce,
horseradish crème

Tuna Crudo* - 25
cucumber & basil salsa verde, grapefruit,
sicilian olive oil, crispy lentils

Steak Tartare* - 32
filet mignon, ossetra caviar, parmigian,
truffle aioli, sicilian olive oil, brioche toast

SMALL / PETITE

White Bean Hummus - 16
grilled pepper relish,
pecorino, toasted focaccia

Tuscan Salad - 18
fregola & kale, rosso di treviso,
roasted buttercup squash, honey apple,
parmesan cream, honey walnuts

Lamb Meatballs* - 21
caper crème fraîche, orange-date glaze,
crushed hazelnuts, harissa chili oil

Atlantic Crab Fondue* - 24
fontina, taleggio & provolone,
pesto, pine nuts, toasted focaccia

Butternut Squash Carpaccio - 21
burrata cheese, bergamot olive oil,
pomegranate seeds, pistachios,
apple agrodolce, micro basil

Sicilian Potato Croquettes - 21
atlantic red crab, pecorino,
roasted garlic aioli, fennel salt

Duck Chichons* - 17
whipped duck confit, piquillo pepper jelly,
smoked almonds, espelette, toasted baguette

Borek Spring Rolls* - 19
spiced chicken, ras el hanout,
chopped dates, gruyère,
samurai sauce

Merda dé Can - 18
provençal spinach dumplings, hazelnuts,
tomato-brown butter, roquefort crème

CAPRI-STYLE PIZZA

thin & crispy with fior di latte mozzarella

Four Cheese - 18
fontina, pecorino, taleggio,
fior di latte, pomodoro sauce, basil

Mushroom Bianca - 19
oyster mushrooms & thyme,
garlic olive oil, pecorino

Spicy Salami - 21
calabrian salami, pomodoro sauce,
parmesan, basil

Sweet Sausage - 20
house italian sausage, pomodoro sauce,
parmesan reggiano

A LA CARTE

Truffle Chicken* - 47
half boneless giannone
chicken, truffle gravy,
fines herbes

Dorade Royale* - 37
mediterranean sea bream,
tomato-brown butter,
hazelnut panzanella

Flat Iron Steak* (10 oz.) - 46
garlic herb butter,
roquefort crème,
fines herbes

Za'atar Salmon* - 35
cucumber laban,
kousa salad,
toasted pistachios, harissa

Dry Aged Strip Steak* (10oz.) - 68
black pepper-brandy sauce,
roasted garlic butter,
fines herbes

Steakhouse Meatloaf* - 37
dry aged beef, leek & fontina
mashed potatoes,
short rib gravy, crispy leeks

Long Bone Ribeye* (32 oz.) - 125
pecorino-garlic butter,
fried cherry peppers,
gremolata

Dry Aged Burger* (8 oz.) - 29
fontina, gem lettuce,
hot cherry pepper mayo,
potato bun, frites

SIDES

Pommes Frites - 12
house fries, fennel salt,
garlic aioli

Brussels Sprouts - 16
spicy agliata, pecorino,
calabrian chili crumb, meyer lemon

Charred Caulilini - 16
tahini crème, vadouvan spice,
crispy chickpeas, currants

Leek Mashed Potatoes - 16
maine potato, fontina,
caramelized & crispy leeks

Roasted Buttercup Squash - 16
sage brown-butter pumpkin puree, wildflower
honey, toasted pepitas, crispy squash

Lobster Rigatoni & Cheese* - 34
mezzi rigatoni, fontina,
taleggio & provolone, pecorino crumbs

Please note that a 3% fee on food sales will be included in each guest check. This fee exclusively goes to our hourly kitchen staff who work tirelessly behind the scenes every night and are not legally entitled to share in your generous gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform us of any food allergies or dietary restrictions.