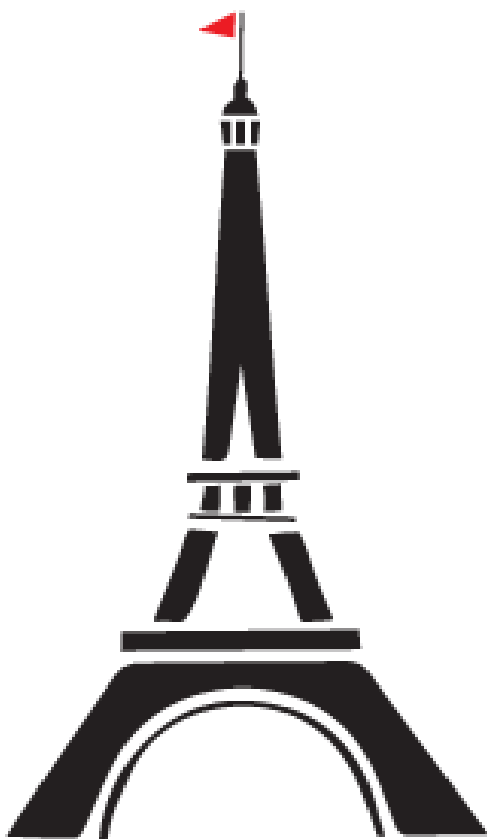


PETITE JACQUELINE

- LES BOISSONS -



COCKTAILS - BEER - WINE - DIGESTIFS

BRUNCH: SAT & SUN, 9 TO 2:30, LUNCH: WEEKDAYS, 11:30 TO 2:30,
HAPPY HOUR: AT THE BAR, 5 TO 6:30, DINNER: NIGHTS, 5 TO CLOSE

@BISTROPJ - 46 MARKET STREET, PORTLAND - 207.553.7044

COCKTAILS

FRENCH 75

Gin, Cassis, Lemon, Sparkling Wine - 9

M. SMITH

Bulleit Rye, Dry Curacao, Fernet-Branca, Honeyed Chamomile - 10

THE ABBOT'S HABIT

Tequila, Yellow Chartreuse, Muddled Blackberry, Lime, Mint Syrup - 11

BORDEAUX SOUR

Bourbon, Lemon, Lime, Triple Sec, Bordeaux - 13

AVIATION

Gin, Luxardo, Lemon, Crème Yvette - 13

FRENCH MARGARITA

Tequila, St. Germaine, Lemon, Lime - 12

BOULEVARDIER

Bourbon, Campari, Sweet Vermouth - 13

MONET'S MUSE

Hendrick's Gin, St. Germain, Sauv Blanc, Lime, Simple Syrup - 13

THE LAST WORD

Green Chartreuse, Mezcal, Luxardo, Lime - 12

BEER & WINE

BEER ON DRAFT

Allagash White - 8

Maine Beer Co. Lunch - 8

BOTTLED BEER

Allagash Black - 7

Pilsner Urquell - 6

Baxter Stowaway IPA - 5

CANNED BEER

Baxter Session Ale - 5

Bantam Cider - 5

Rising Tide Zephyr - 7

SPARKLING BY THE GLASS

JP Chenet, Blanc de Blanc - 7

Bichot, Sparkling Rose - 12

Delamotte, Brut - 15

WHITE BY THE GLASS

Blondeau, Sauv Blanc - 8

Ribeauville, Pinot Blanc - 11

Matrot, Bourgogne - 11

RED BY THE GLASS

Guy Mardon, Gamay - 10

Moillard, Bourgogne - 11

Alain Paret, CDR - 10

ROSE BY THE GLASS

Bieler, Rose - 9

Ch Rampeau, Bordeaux - 10

Clos Siguier, Cahors - 9

HOUSE WINE

Nicolas - Pinot Noir, Chardonnay, and Rose

\$5 by the Glass

\$11 Half Carafe

\$22 Full Carafe

DIGESTIFS

MONT BLANC

Grey Goose, Frangelico, Iced Coffee, Vanilla Mint - 12

FONSECA, TAWNY, PORTO - 8

WARRE, LBV, PORTO - 9

SANDEMAN, RUBY, PORTO - 8

CHATEAU PROST, SAUTERNES - 9

DOMAINE LA TOUR, BANYULS - 8

ST. VIVANT, ARMAGNAC - 11

COURVOISIER VS, COGNAC - 11

BOULARD VSOP, CALVADOS - 15

