



SAVORY CREPES 12

Parisian \$8.00
ham, cheddar, and egg

Savoir Faire AVAILABLE OPTIONS
bacon and cheddar \$7.00
With a Stella Artois: \$9.50

Le Cinq \$8.00
5 cheese (gruyere, swiss, gorganzola, goat, and cheddar)

Fromage de Chevre et Onion \$8.00
caramelized onion and goat cheese topped with mixed spring greens in lemon vinaigrette

Pommes Fromage \$8.00
fresh green apples, gorganzola, crème fraîche, and walnuts

Champignon AVAILABLE OPTIONS
cremini mushroom sauce and gorganzola \$10.00
With Half a Steak: \$15.00

Salad Crepe \$9.00
mixed greens with roasted garlic & lemon vinaigrette on a poached pear, gorgonzola, crepe with toasted hazelnuts

Faux Vegan \$10.00
spinach, cremini mushroom sauce, crème fraîche, and goat cheese

Heureux Tofu \$10.00
marinated tofu, cilantro, cucumbers, onions, fermented black beans, and spicy peanut sauce

Le Jambon Jambon \$10.00
ham, bacon, gruyere, tomato, green onion, and sriracha hot sauce

Saumon Fume \$12.50
smoked salmon in cream cheese with fresh dill & smoked paprika topped with capers

Ma Provence \$12.00
roasted chicken, thyme, garlic, tomato, green onion, gruyere, and goat cheese topped with mixed spring greens in lemon vinaigrette

ADDITIONS OR CREATE YOUR OWN 26

Fromage	\$3.00
gruyere, swiss	
Cheddar	\$1.50
Goat Cheese	\$3.00
Gorgonzola	\$3.50
Ham	\$2.50
Roasted Chicken	\$3.50
Bacon	\$2.00
Marinated Tofu	\$2.00
Smoked Salmon	\$5.00
Petit 3 oz. Half Steak	\$6.00
Cremini Mushroom Sauce	\$3.00
White Wine Gruyere Sauce	\$2.50
Spicy Peanut Sauce	\$1.50
Egg	\$1.50
Mixed Greens	\$2.00
Carrots or Cucumber	\$1.00
Cilantro	\$0.50
Fresh Green Apple or Poached Pear	\$2.00
Green Onion	\$1.00
Carmelized Onion	\$1.50
Tomato	\$1.00
Spinach	\$2.00
Garlic	\$0.50
Crème Fraîche	\$1.00
Sriracha	\$0.50
Hazelnuts, Almonds, or Walnuts	\$1.00

Half Steak & Maison Salad

\$9.00

Add a petite 3oz. steak & mixed green salad with balsamic vinaigrette to any crepe.

Le Steak Dinner

AVAILABLE OPTIONS

- Culotte top sirloin with a maison salad and a gorganzola crepe
- \$19.00
- Add Cremini Mushroom Sauce: \$2.50
- Add Carmelized Onions: \$1.50

Meatballs in Sauce Trio

\$7.00

Pork & Turkey Meatballs in spicy peanut sauce, roasted red pepper coulis, & sweet hot chili sauce

LE HAPPY KID'S MEAL 1

Cheddar Cheese OR Strawberry Jam

\$7.00

in a white-flour crepe with apple and banana slices on the side; plus a toy!

SALADS 5

Maison

\$4.00

mixed greens and fresh herbs in a balsamic vinaigrette

L'Epinard

\$6.50

spinach, gorganzola, dried cranberries, and toasted hazelnuts in a lemon vinaigrette

E.U. Chipotle

\$6.50

mixed greens with ricecakes, avacado, green onions, flax and sunflower seeds in a sherry chipotle vinaigrette

Spicy Steak Salad

\$12.00

sirloin, mixed greens, garlic, cilantro, green onions, tomatoes, and sweet-hot chili sauce

Everything Salad

\$10.00

mixed greens, gorganzola, tomatoes, cucumbers, garlic, green onions, hazelnuts, and sunflower seeds in a sherry chipotle vinaigrette
(no substitutions please, except hold the nuts)

SWEET CRÊPES 17

Simple Sucre

\$5.00

butter, sugar, and lemon

Miel

\$5.50

clover honey and lemon

Confiture

\$6.50

raspberry, strawberry, or blackberry preserves with whipped cream

Citron Gingembre

\$7.00

homemade lemon curd and fresh ginger

Citron Strawberry

\$9.00

lemon curd and fresh strawberries (when in season, or strawberry preserves)

Chocolat Banane	\$8.00
semi-sweet chocolate, banana, and whipped cream	
Nutella Banane	\$8.50
Nutella, banana, and whipped cream	
Strawberry Chocolat	\$9.50
fresh strawberries, semi-sweet chocolate and whipped cream	
Nutella Strawberry	\$10.00
Fresh Strawberries, Nutella, and Whipped Cream	
Pommes Caramel	\$9.00
baked apples, salted caramel sauce, walnuts, and whipped cream	
Pommes Chantilly	\$8.00
baked apples, toasted hazelnuts, and whipped cream	
Le PBNC	\$10.50
peanut butter, Nutella, semi-sweet chocolate, and whipped cream	
Belle-Helene	\$10.00
poached pear, semi-sweet chocolate, toasted almonds, and whipped cream	
Fudge Brownie	\$11.00
fudge brownie, semi-sweet chocolate, walnuts, and whipped cream	
Coconut Cream	AVAILABLE OPTIONS
coconut cream with toasted flaked coconut, and whipped cream	
	\$7.50
	Add Banana: \$1.50
Suzette	\$11.00
orange marmalade crêpe with Grand Marnier Liqueue flambé	
Spectac	\$13.00
Nutella & banana crêpe with Grand Marnier Liqueur flambé	

LE HAPPY HOUR 3

\$2 off Specialty Cocktails

\$1 off Draft Beer

\$5 off Bottles of Wine + Food Specials

SAVORY & SWEET CRÊPES 10

Shrimp Benedict	\$13.00
fresh chives, shrimp, gruyere & swiss cheeses, topped with hollandaise and a poached egg	
Oeuf Deluxe	\$11.50
fried egg, cheddar, bacon, tomato, Sriracha sauce, topped with avocado	

Le Veggie	AVAILABLE OPTIONS
feta cheese, zucchini, kale, artichoke, olives, topped with roasted red pepper coulis	\$11.00
	Add a Poached Egg: \$1.50
Monte Cristo	\$11.00
(sweet batter) egg white, ham, gruyere & swiss cheese, strawberry preserves and powdered sugar	
Champignon	AVAILABLE OPTIONS
cremini mushroom sauce and gorgonzola	\$10.00
	Add a Poached Egg: \$1.50
Confiture	\$6.50
your choice of raspberry, strawberry, or blackberry preserves, or orange marmalade with whipped cream	
Cinnamon Roll	\$9.00
cinnamon & sugar, candied pecans, topped with maple cream cheese icing	
Fruits et Creme	\$9.00
blueberries, mascarpone cheese, poached pears, and fresh whipped cream	
Suzette	\$11.00
orange marmalade crêpe with Grand Marnier Liqueur flambé	
Nutella Banane	\$8.50
Nutella and banana with fresh whipped cream	

YOGURT PARFAIT 1

Yogurt Parfait	\$6.00
Greek yogurt, lemon curd, blueberry compote, and almond granola	

LE HAPPY SIGNATURE COCKTAILS 12

Le Rouge Belle	\$8.00
delicious and dreamy pureed raspberry-lime kamikaze	
Tuaca Mon Amour	\$8.00
smooth Tuaca brandy with orange, lime, and vanilla	
Blood Orange Margarita	\$8.00
Black-pepper infused tequila on the rocks with lime and blood orange puree	
The Bucket	\$10.00
rum, gin, vodka, & triple sec with our poached pear juice and sparkle	
Spicy Maria	\$10.00
our peppercorn infused tequila and spicy tomato mix with all the fixins	
Bite Mark	\$9.00
a tangy Maker's Mark whiskey sour with a bit of bite	

Le Gin & Ginger	\$8.00
dry gin with ginger puree and a float of ginger beer	
My One and Only	\$8.00
Maraschino Cherry and Vanilla vodkas Dry-ish Martini	
Le Champ Germain	\$9.00
bubbly prosecco with brandy and St. Germain elderflower liqueur	
Pendleton Mudd	\$10.00
Flamed coffee cocktail with Pendleton Canadian whiskey, Grand Marnier, amaretto liqueur, and whipped cream	
Lime Coco Kick	\$8.00
Hot Monkey Vodka, coconut puree, lime and vanilla - peppery, cool, and tangy	
Thyme Citrus Bird Dog	\$9.00
Blackberry Bird Dog whiskey with thyme and lemon	