

# Brasserie 23

## SPARKLING & SPRITZ

**French 75** ..... 13

Aviation Gin, Freshly Squeezed  
Lemon Juice, Mionetto Prosecco

**Mimosa**..... 14

Mionetto Prosecco, Freshly Squeezed  
Orange Juice

**Paloma** ..... 13

Patron Silver, Agave, Grapefruit Juice,  
Prosecco

**Hugo** ..... 12

St-Germain Elderflower,  
Mionetto Prosecco, Mint, Fever Tree Soda

**Honey Lavender Spritz** ..... 14

Ketel One Vodka, Honey Lavender Simple  
Syrup, Mionetto Prosecco, Lemon Juice

**Aperol Spritz** ..... 12

Aperol, Mionetto Prosecco,  
Fever Tree Soda Water

## MOCKTAILS

**Strawberry Mint Mocktail**..... 9

Strawberries, Mint, Lemon Juice, Simple  
Syrup, Fever Tree Soda Water

**Cucumber Mint Mocktail**..... 9

Cucumbers, Mint, Lime Juice, Simple Syrup,  
Fever Tree Soda Water

**Hibiscus Mule** ..... 9

Ginger Beer, Lime Juice,  
Hibiscus Simple Syrup

**Tropical Sunrise**..... 9

Orange Juice, Lemon Juice, Grenadine,  
Fever Tree Soda Water

# Brasserie 23

## SIGNATURE

### Spiced Old Fashioned ..... 14

Angel's Envy Bourbon, Spiced Simple Syrup, Old Fashioned Aromatic Bitters, Cinnamon Stick Garnish

### Strawberry Pêche Sangria ..... 13

White Wine, Gran Citron, Giffard Pêche de Vigne, White Peaches, Strawberries, Lemon Juice, Fever Tree Soda Water

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### Plane to Paris ..... 14

Patron Silver, Amaro Nonino, Aperol, Fresh Lemon Juice

### French Frankenstein ..... 13

Aviation Gin, Lillet Blanc, Cointreau, Fresh Lemon Juice

### Chocolate Rum Old Fashioned ..... 13

Diplomatico Reserva, Amaro Montenegro, Demerara, Chocolate Bitters

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### The Brasserie Sour ..... 14

Knob Creek Bourbon, Lemon Juice, Red Wine

### Bloody Mary ..... 13

Tito's Handmade Vodka, Filthy Foods Bloody Mary Mix, Peppers

# Brasserie 23

## ROSÉ & BUBBLES

	6oz	7oz	bottle
Gruet Sauvage Rosé (US) .....	15	22	56
Mionetto Prosecco (IT) .....	12	17	45
Mionetto, NA Sparkling Wine (IT) .....	11	16	40
Langlois-Chateau Crémant (FR) .....	16	23	60
Sabine Rosé (FR) .....	10	14	36

## WHITE WINE

	6oz	7oz	bottle
Dr. Loosen Blue Slate Riesling (DEU) ..	14	20	52
Maso Canali Pinot Grigio (IT) .....	11	16	40
Biscaye Baie Sauvignon Blanc (FR) ...	12	17	44
Bernier Chardonnay (FR) .....	11	16	40
Charles Krug Chardonnay (US) .....	19	28	60
Duckhorn Sauvignon Blanc (US) .....	14	21	52
Today's Discovery White Wine .....	10	14	36

## RED WINE

	6oz	7oz	bottle
Decoy by Duckhorn Pinot Noir (US) ...	14	20	52
Batasiolo Barbera d'Alba (IT) .....	12	17	44
Bichot Bourgogne Pinot Noir (FR) ....	17	25	64
Ch du Caillau Malbec (FR) .....	13	19	48
Ch La Freynelle Cabernet Sauvignon (FR) .	14	20	52
Ch Saint-André Corbin St-Émilion (FR) .	20	29	76
DAOU Cabernet Sauvignon (US) .....	16	23	60
Today's Discovery Red Wine .....	10	14	36



# Brasserie 23

## WINE FLIGHTS

### The French Connection | 20

Biscaye Baie Sauvignon Blanc

Bichot Bourgogne Pinot Noir

Ch du Caillau Malbec

Ch Saint-André Corbin St-Émilion

### American Graffiti | 20

Gruet Sparkling Rosé

Charles Krug Chardonnay

Decoy Pinot Noir

DAOU Cabernet Sauvignon

### World Tour | 20

Sabine Rosé (FR)

Maso Canali Pinot Grigio (IT)

Bichot Bourgogne Pinot Noir (FR)

DAOU Cabernet Sauvignon (US)

## BEER

Guinness .....	8
3 Floyds Zombie Dust .....	8
Angry Orchard .....	7
Blue Moon Belgian White.....	7
Miller Lite .....	6
New Belgium Fat Tire .....	7
New Belgium Voodoo IPA.....	7
Coor's Edge N/A .....	7

*ask us about our rotating  
seasonal draft beers*

# Brasserie 23

## CAFÉ

ADDITIONAL SHOT OF ESPRESSO +2

- Cappuccino** ..... 6  
Illy Espresso with Steamed  
Whole Milk and Foam
- Café Illy** ..... 4  
Cup of Freshly Brewed Illy Coffee
- Café Espresso** ..... 5  
Shot of Illy Espresso
- Americano** ..... 5  
Illy Espresso with Hot Water
- Chocolate-Chambord Latté** ..... 7  
A Marriage of Dutch Cocoa and Chambord  
with Illy Espresso and Steamed Whole Milk
- Lavender Latté.** ..... 7  
Lavender and Honey Infused Illy Espresso  
with Steamed Whole Milk
- Latté.** ..... 6  
Illy Espresso with Steamed Whole Milk

## ADDITIONAL BEVERAGES

- |                |                               |
|----------------|-------------------------------|
| Milk           | Acqua Panna<br>Spring Water   |
| Chocolate Milk |                               |
| Iced Tea       | Pellegrino<br>Sparkling Water |
| Hot Tea        | Coke Products                 |



# Brasserie 23

## DESSERT

- Chocolate Tart** ..... 10  
Dark Chocolate Ganache and Mixed  
Berry Compote
- Gelato** <sup>GF</sup> ..... 5  
Chocolate, Vanilla, Chef's Choice
- Basque Cheesecake** ..... 9  
Traditionally Baked to a  
Caramelized Finish
- Seasonal Crème Brulee**..... 12  
Traditional French custard,  
Chef's selection

*GF = gluten-free*

## DESSERT WINES

- Dona Antonia 10 Year Port** ..... 12
- Cockburn's "White Heights" Port**..... 12

### JOIN OUR LOYALTY PROGRAM

Receive 100 points  
immediately upon joining

Earn 1 point for every dollar  
spent on food at Brasserie 23

During your birthday month,  
enjoy \$15 off your meal

For every 200 points earned,  
enjoy \$10 in rewards towards  
food and drink

*ask your server  
for details*