

*fruits de mer*  
chilled seafood

**oysters**

*our oyster selection changes daily, please ask your server*

half dozen 26

full dozen 48

\*add caviar 20/40

**poached shrimp**

cocktail sauce 18

*charcuterie et fromage*

**foie de poulet**

chicken liver mousse, blackberry jam 18

**pâté de campagne**

pork terrine, cherries & pistachio 18

**oeufs mimosa (gf)**

deviled eggs, chives, caviar 21

*hors d'œuvres*

**french onion soup**

beef broth, sherry, gruyere, crouton 19

\*can be made vegetarian

**\*beef tartare**

striploin, capers, champagne, quail yolk 28

**salad lyonnaise**

frisée, house smoked bacon,

poached egg, roquefort, breadcrumbs 24

*entrées*

**rainbow trout (gf)**

sauce vert, mache, lemon 36

**cornish game hen (gf)**

pomme purée, currant bordelaise 38

**cassoulet**

duck confit, house smoked bacon,

saucisse de toulouse, tarbais beans 42

*pain 9*

**house made demi baguette (v)**

whipped butter, fleur de sel

**saucisse & jambon**

dry cured sausage & french ham 18

**brie en croute (v)**

puff pastry, tangerine marmalade 18

**plat de fromage (v)**

délice de bourgogne, midnight moon, toma 25

**mussels**

steamed mussels, crème fraîche, mustard 34

**escargots de bourgogne**

garlic-parsley butter, bordelaise, gougerés 24

**ravioles du dauphiné (v)**

comté, beurré noisette, black truffle 36

\*add 1oz caviar 40

**roasted bone marrow**

bacon jam, pickled shallot, grilled bread 24

**6oz bistro burger**

cheddar, heirloom tomato, caramelized onion,

pickle, burger sauce, brioche, frites 28

\*vegetarian impossible burger available

**steak frites au poivre (gf)**

10oz wagyu striploin 69

28oz dry aged prime tomahawk ribeye 120

*garnitures 14*

**pommes frites (gf)(v)**

**haricot verts (gf)(v)**

**sautéed mushrooms (gf)(v)**

**pomme purée (gf)(v)**

**bibb lettuces (gf)(v)**

**sautéed spinach (gf)(v)**

(v) vegetarian (gf) gluten free

\*consuming raw or undercooked food may increase your risk of food borne illness

**6% fee added to all checks to cover healthcare benefits for our employees**

*Tangerine*

by the glass

sparkling

nv **ribeauville 'vol enchante'** alsace  
crémant chardonnay blend, floral, bright 15

nv **albert bichot** burgundy  
crémant chardonnay blend, mineral, crisp 18

nv **langlois rosé brut** loire  
crémant cabernet franc, lively fresh fruit 20

nv **taittinger 'brut la francaise'** champagne  
chardonnay blend, pure, elegant, structured 25

white

2020 **domaine la quilla** loire  
muscadet, fresh, mineral, eucalyptus 14

2021 **clos du gaimont** vouvray  
chenin blanc, lively, pineapple, quince 15

2020 **pierre sparr 'one'** alsace  
riesling blend, mineral, exotic fruits, light 15

2022 **soleil vin de bonté 'le blanc'** south france  
piquepoul blend, natural, costal, unique 16

2020 **maison l'envoye** burgundy  
chardonnay, silky, vanilla, slate 18

2022 **Jacques domont** sancerre  
sauvignon blanc, citrus, tropical fruits 22

rosé & orange

2020 **tavel chateau d'aqueria** rhone  
grenache blend, ruby red, diverse fruit 15

2022 **charles joquet rosé** chinon  
cabernet franc, crisp, bright, ruby citrus 18

2022 **arnaud combier 'ventes contraires'** beaujolais  
organic soreli grapes, savory, 'orange wine' 18

red

2020 **la grangette 'saint joseph'** cotes du rhone  
grenache blend, vibrant, plum, medium body 14

2018 **chateau recougne** bordeaux  
merlot blend, black currant, oak, full body 15

2021 **chanteleuserie 'Alouette'** bourgueil  
cabernet franc, blackberry, medium body 16

2021 **maison passot 'chirobles'** beaujolais  
gamay, berry aromas, floral hints, anise 16

2021 **martin texier 'la Boutanche'** rhône  
cinsault, red plum, cranberry, medium body 18

2020 **albert bichot 'vieilles Vignes'** burgundy  
pinot noir, ruby red fruit, elegant, medium body 22

2021 **barruol lynch 'tiercerolles'** crozes-hermitage  
syrah, fig, black currant, black pepper 24

# Tangerine

beer

draft 10

**kronenbourg 1664** french pale lager 5.5%

**dust bowl 'dirty '30s'** pale ale 5.3%

**the good wolf** hazy ipa 6.3%

cans 9

**modern times** coffee stout 5.8%

**two rivers** apple cider 6.9%

**bitburger** non alcoholic pilsner n/a

non-alcoholic beverages

**mountain valley** sparkling water 8

**lorina organic** lemonade 7

**betty buzz** ginger beer 7

**mexican coke** 7

**steven smith** unsweetened black iced tea 6

**harney & sons 'arnold palmer'** 7

**optimist 'cali spritz'** n/a apertivo 10

hot tea

**blend no. 67** meadow herbal infusion 5

**blend no. 55** lord bergamot black tea 5

espresso

**double shot espresso** 4

**americano** 4

**macchiato** 5

**cappuccino/latte** 6

**vanilla latte** 7

decaf available\*

oat or almond milk available\*