

BAR MENU



MISE EN PLACE

For the Adventurous in Palate & Spirit.

SEPTEMBER 2, 2019

HAPPY HOUR MENU

ENJOYED DAILY IN THE MISE LOUNGE
5PM-7PM

CELLAR SELECTIONS \$9

CELLER PINOL 'PORTAL BLANCO', GARNACHA
BLANCA TERRA ALTA, CATALONIA, SPAIN 2016

G.D.VAJRA, NEBBIOLO
LANGHE, PIEDMONT, ITALY 2015

BONNY DOON, VIN GRIS DE CIGARE, GRENACHE,
GRENACHE BLANC, MOURVÈDRE, ROUSSANNE,
CARIGNAN, CINSULT,
CENTRAL COAST, CALIFORNIA 2017

CRAFT COCKTAIL \$9

MISE G & T

FORD'S GIN, JACK RUDY TONIC SYRUP, LIME, TONIC,
LAVENDER BITTERS

BEER \$4

BOULEVARD BREWING CO. 'TANK 7'
KANSAS CITY, MO

CHEF'S SNACKS \$6

MINI MISE CHEESE PLATE - BEEHIVE,
POINT REYES BLUE, SWEET GRASS CAMEMBERT

FRIED BRUSSEL SPROUTS - CRISPY SERRANO HAM,
PARMESAN, APPLES, MARCONA ALMONDS,
ALEPPO SALT, BROWN BUTTER SHERRY
VINAIGRETTE

POUTINE OF THE MOMENT

BAR SNACKS MENU

ENJOYED DAILY IN THE MISE LOUNGE
THROUGHOUT DINNER SERVICE

FRIED BRUSSEL SPROUTS

CRISPY SERRANO HAM, PARMESAN, APPLES,
MARCONA ALMONDS, ALEPPO SALT, BROWN
BUTTER SHERRY VINAIGRETTE - 9.32

SMOKED SALMON CARPACCIO

ARUGULA, CAPERS, RED ONION, CROSTINI,
ARTICHOKE RADISH SALAD, GRANA PADANO,
TRUFFLE LIME SHALLOT VINAIGRETTE - 13.33

BEEF TENDERLOIN CARPACCIO

ARUGULA, CAPERS, RED ONION, CROSTINI,
ARTICHOKE RADISH SALAD, GRANA PADANO,
TRUFFLE LIME SHALLOT VINAIGRETTE - 13.33

NASHVILLE HOT FRIED CHICKEN

ZICKLES, FRIES,
BUTTERMILK POBLANO VINAIGRETTE - 9.32

KOBE OXTAIL POUTINE

FINGERLING FRIES,
OXTAIL GRAVY, CHEDDAR CURDS - 13.33

PAT LAFRIEDA SHORT RIB CHEESEBURGER -

BACON SHALLOT MARMALADE,
BUTTERMILK ONION RINGS, GRUYERE,
TRUFFLED TOMATO BRANDY AIOLI,
BRIOCHE BUN, FRIES - 19.32

THREE CHEESE PLATE

18.32

BEEHIVE BARELY BUZZED, USA - COFFEE-RUBBED
POINT REYES, USA - MEDIUM CREAMY BLUE, SWEET
SWEET GRASS DAIRY GREEN HILL, GA, USA -
DOUBLE CREAM CAMEMBERT, BUTTER FINISH

WITH FOCACCIA CROSTINI, QUINCE PASTE,
MARCONA ALMONDS, WILDFLOWER HONEYCOMB,
RAISINS ON THE VINE