

DINNER MENU

DEBUT

Fromage and Charcuterie ★ GF

Daily Selections, Assorted
Accoutrements

Steamed Mussels ★ GF

Chorizo, Shallots, Aix Herb Butter, Grilled
Ciabatta 15

Blue Cheese Chips ★ GF V

House-Made Potato Chips, Blue Cheese
Dressing, Blue Cheese Crumbles 12

Crispy Calamari ★ GF

Smoked Pepper Aioli, Sweet Soy, Flash-
Fried Vegetables 15

Escargot ★ GF

Garlic, Shallots, Aix Herb Butter, Crostinis
14

Crab Cakes

Remoulade, Lemon, Traditional
Herbs 15

Caprese ★ GF V

Mozzarella, Roma Tomatoes, Basil Oil,
Balsamic Glaze 16

Tuna Tartar ★ GF

Yellow Fin Tuna, Sweet Soy, Avacado,
Wakmae, Cucumber, Masago, Chilli Oil,
Togarshi, Wontons 17

SOUP

Traditional French Onion Soup

Gruyère, Provolone, Crostini 11 ★ GF

Soup Du Jour

Chef Selection 10

SALAD

Aixoise ★ GF V

Romaine, Cabbage, Peppers, Carrots,
Pickled Ginger, Sesame Seeds, Peanuts,
Peanut Lime Vinaigrette 13

Wedge ★ GF V

House-made Blue Cheese Dressing,
Shaved Red Onions, Lardons, Tomatoes
11

Mixed Green ★ GF V

Baby Heirloom Tomatoes, Cucum-
bers, Shaved Red Onion, Shaved Par-
migiano-Reggiano,
Garlic Vinaigrette 11

Tradional Caesar ★ GF V

Romaine, Shaved Parmigiano- Reggiano,
Caesar Dressing, Aix Herb Croutons 11

LES FRUITS DE MER

Pan Roasted Salmon ★ GF

Quinoa, Asparagus, Red Onions, Ginger,
Sweet Soy, Glaze, Heirloom Carrots 29

Fish Aixoise

Please Consult Your Server For Today's
Selections M/P

Seared Scallops ★ GF

Parmesan Rissotto, Asparagus,
Mushrooms, Red Wine Sauce 35

Shrimp Tagliatelle ★ GF

Sauteed Shrimp, Tomato Cream Sauce,
Shaved Parmigiano- Reggiano 25

Cioppino ★ GF

Mussels, Seared Fish, Shrimp, Snow Crab
Legs, Clams, Garlic, Tomato Wine Broth,
Parsley 39

PRINCIPAL

Braised Short Rib ★ GF

Whip Potatoes, Baby Carrots, Pearl
Onions, Heirloom Tomatoes, Au Jus 32

Steak Frites Au Poivre ★ GF

Brandy Shallot Cream Sauce, Served with
Hericot Verts, Aix French Fries 34

Filet Mignon ★ GF

Hand-Cut Beef, Whipped potatoes,
Asparagus, Roasted Mushrooms, Red
Wine Sauce M/P

Coq Au Vin ★ GF

Roasted in Red Wine Reduction,
Whipped Potatoes, Chives, Pearl Onions,
Bacon Lardons, Blistered Cherry
Tomatoes, Gaufrette 25

Mushroom Rigatoni ★ GF V

Parmesan, Crème, Cracked Red Pepper
24

New Zealand Herb Crusted Rack Of Lamb ★ GF

Fricassee of Quinoa, English Peas,
Heirloom Cherry Tomatoes, Smoked
Eggplant Puree, Red Wine Sauce 38

FLAT BREAD

Margherita ★ V

Fresh Mozzarella, Sliced Roma Tomatoes,
Fresh Basil 14

Sausage and Chèvre ★ V

Tomato Sauce, Red Peppers, Fresh
Oregano, Chili Flakes 16

Mushroom Fontina ★ V

Sautéed Wild Mushrooms, White Truffle
Oil 16

À LA CARTE

Whipped Potatoes ★ GF V

Haricot Verts ★ GF V

Rainbow Carrots ★ GF V

Aix French Fries ★ V

Brussel Sprouts ★ GF V

8

★ This meal can be easily
modified to fit.

GF gluten free V vegetarian

Add Chicken	7
Add Shrimp	9
Add Wild Salmon	10
Add Hanger Steak	15

• Contains raw ingredients. Consuming raw or undercooked foods may in-
crease your risk of foodborne illness.

20% gratuity will be added to parties of 8 or more.

LUNCH SELECTIONS

DEBUT

Fromage and Charcuterie ★ GF

Daily Selections, Assorted
Accoutrements

Escargot

Garlic, Shallots, Aix Herb Butter, Crostinis
14

Steamed Mussels ★ GF

Chorizo, Shallots, Aix Herb Butter, Grilled
Ciabatta 15

Blue Cheese Chips ★ GF V

House-Made Potato Chips, Blue Cheese
Dressing, Blue Cheese Crumbles 12

Crispy Calamari ★ GF

Smoked Pepper Aioli, Sweet Soy, Flash-
Fried Vegetables 15

Crab Cakes

Remoulade, Lemon, Traditional
Herbs 15

Caprese ★ GF V

Mozzarella, Roma Tomatoes, Basil Oil,
Balsamic Glaze 16

SOUP

Traditional French Onion Soup

Gruyère, Provolone, Crostini 11 ★ GF

Soup Du Jour

Chef Selection 10

SALAD

Aixoise ★ GF V

Romaine, Cabbage, Peppers, Carrots,
Pickled Ginger, Sesame Seeds, Peanuts,
Peanut Lime Vinaigrette 13

Wedge ★ GF V

House-made Blue Cheese Dressing,
Shaved Red Onions, Lardons, Tomatoes
11

Mixed Green ★ GF V

Baby Heirloom Tomatoes, Cucum-
bers, Shaved Red Onion, Shaved Par-
migiano-Reggiano,
Garlic Vinaigrette 11

Tradional Caesar ★ GF V

Romaine, Shaved Parmigiano- Reggiano,
Caesar Dressing, Aix Herb Croutons 11

SANDWICHES

AIX BURGER ★ GF

Prime Beef, American Cheese, Lettuce,
Tomato, Pickled Onions, Chipotle, Aix
Herbs, Aix Herb Fries, Side Of Mixed
Greens 17

Chicken Sandwich

Provlone, LTO, Chipotle Aioli, Aix Herb
Fries, Side Of Mix Greens 15

Short Rib Sandwich

Grilled Sourdough bread, Garlic Aioli,
Arugula, Muenster Cheese, Served with
Aix Herb Fries 18

Fish Sandwich

Corn Flour, Flash-Fried Fish, House-Made
Tartar, LTO, Aix Herb Fries, Side Of Mixed
Greens 16

PRINCIPAL

Steak Frites Au Poivre ★ GF

Brandy Shallot Cream Sauce, Served with
Hericot Verts, Aix French Fries 34

Shrimp Tagliatelle ★ GF

Sauteed Shrimp, Tomato Cream Sauce,
Shaved Parmigiano- Reggiano 25

Fish Aixoise

Please Consult Your Server For Today's
Selections M/P

Mushroom Rigatoni ★ GF V

Parmesan, Creme, Truffle, Ricotta,
Cracked Red Pepper 24

Braised Short Rib

Whip Potatoes, Baby Carrots, Pearl
Onions, Heirloom Tomaotes, Au Jus 32

À LA CARTE

Whipped Potatoes ★ GF V

Rainbow Carrots ★ GF V

Haricot Verts ★ GF V

Aix French Fries ★ V

Brussel Sprouts ★ GF V

★ This meal can be easily
modified to fit.

GF gluten free V vegetarian

Add Chicken 5

Add Shrimp 9

Add Wild Salmon 10

Add Hanger Steak 15

• Contains raw ingredients. Consuming raw or undercooked foods may in-
crease your risk of foodborne illness.

20% gratuity will be added to parties of 8 or more.

DEBUT

Steamed Mussels *GF

Chorizo, Shallots, Aix Herb Butter,
Grilled Ciabatta 7

Blue Cheese Chips *GF V

House-Made Potato Chips, Blue
Cheese Dressing,
Blue Cheese Crumbles 7

Crispy Calamari *GF

Smoked Pepper Aioli, Sweet Soy,
Flash-Fried Vegetables 7

Crab Cakes

Remoulade, Lemon, Traditional
Herbs, 7

Caprese *GF V

Mozzarella, Roma Tomatoes, Basil
Oil, Balsamic Glaze 7

Soup Du Jour

Please Consult Your Server 7

SALAD

Wedge *GF V

House-made Blue Cheese Dressing,
Onions, Marmalade, Lardons, Toma-
toes 7

Mixed Green *GF V

Baby Heirloom Tomatoes, Cucumbers,
Red Onion Marmalade, Shaved Parmig-
iano-Reggiano, Garlic Vinaigrette 7

Chopped Caesar *GF V

Romaine, Shaved Parmigiano-
Reggiano, Lemon Zest, Aix Herb
Croutons 7

FlatBread

Margherita *V

Fresh Mozzarella, Sliced Roma To-
matoes, Fresh Basil 7

Sausage and Chèvre *V

Roasted Tomatoes, Red Peppers,
Fresh Oregano, Chili Flakes 7

Mushroom Fontina *V

Sautéed Wild Mushrooms, White
Truffle Oil 7

DRINKS

All Signature Cocktails 7

Single Wells 7

House White Wine 7

House Red Wine 7

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modified to fit.
GF gluten free
V Vegetarian

Add Chicken 4
Add Shrimp 5

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dercooked foods may increase your risk of food-
borne illness.
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LIBATIONS

COCKTAILS

Rhubarb Gimlet

New Amsterdam Vodka, Fresh Lime Juice, Simple Syrup,
Rhubarb Bitters, Muddled Cucumber

14

Pistachio Del La Rosa

El Jimador, Fresh Lime Juice, Toasted Pistachio Syrup, Gran
Mariner, Salted Pistachio Rim

13

Wicked Tango

Mango Rum, Combier, Fresh Lime Juice, Pineapple Juice,
Simple Syrup, Soda Water

14

Hemingway Daiquiri

Flora De Cana, Fresh Lime Juice, Luxardo Marashino
Liqueur, Grapefruit Juice, Simple Syrup

13

The Villani

Presseco, St Germain, Muddled Strawberries, Splash of
Soda

14

COCKTAILS

Aperol Sea Breeze

New Amsterdam Gin, Aperol, Fresh Lemon Juice, Grapefruit Juice, St Germaine

14

Ready Aim Fire

Mezcal, Pineapple Honey Syrup, Pineapple Juice, Lime Juice

15

Mango Tini

New Amsterdam Vodka, Mango Liqueur, Fresh Lime Juice, Simple Syrup

14

Wicked Roots

Pear Vodka, Vanilla Rum, Fresh Lime Juice, Simple Syrup

14

ELEPHANT IN THE BRIAR PATCH

Contradiction Bourbon, Chambord, Lemon, Blackberry, Turbinado Simple Syrup

BY THE GLASS

INTERESTING REDS

Castris Maiana Negromaro Blend Salice Italy	8
V No Malbec Mendoza AR 2017	10
Hahn GSM Central CA 2016	10
Chappallet Mountain Cuvée Blend Napa CA	14
Roth Merlot Sonoma County CA 2015	12
Cain Concept Red Blend Napa Valley CA 2009	23

PINOT NOIR

Macmurray Ranch Central Coast CA 2017	10
Sand Point Lodi CA 2017	9
Bell Glos Santa Lucia Highlands CA 2017	19

CABERNET SAUVIGNON

Steel Shooting Star Lake County CA 2016	9
Annabella Sonoma County CA 2016	10
Round Pond Kith & Kin Napa Valley CA 2016	16
Auros Oakville/Stags Leap CA 2016	18
Groth Oakville CA 2016	23
The Hess Collection Mt. Veeder 2014	30

FRANCE

Château Greysac Bordeaux Médoc 2014	14
Shatter Grenache Languedoc-Rousillon 2016	18
Louis Latour Pinot Noir Burgundy FR NV	13
Perrin Rouge Côtes du Rhône Rhône 2016	8

BY THE GLASS

BUBBLES

Charles Bove Loire Valley FR NV	9
Lucien Albrecht Rosé Alcace FR NV	9
Veuve du Vernay Brut FR NV	8
Famiglia Zonin Cuvée (187ml) Prosecco IT NV	11

SAUVIGNON BLANC

Matua Marlborough NZ 2016	9
Patient Cottat Loire Valley FR 2017	9
Chalk Hill Winery Sonoma CA 2017	13

CHARDONNAY

Louis Jadot Macon-Villages Burgundy FR 2017	9
Steele Cuvée CA 2017	12
Jordan Sonoma County CA 2016	16
Sonoma Cutrer Sonoma CA 2017	15

OTHER WHITES

La Perlina Moscato IT 2016	10
Villa Wolf Riesling Pfaltz GR 2017	9
Aix Rose Provence FR 2018	9
Maso Canali Pinot Grigio Aldo Adige IT 2017	11
Beronia Rueda Verdjo Rueda SP NV	8
Fernandez de Pierola Tempranillo Blanco Rioja SP ____	9
Perrin Blanc Côtes du Rhône Rhône FR 2017	8

CORAVIN

Argiano Brunello di Monalcino Tuscany Italy 2013	30
E. Guigal Chateauneuf de Pape Rhone 2013	30

Please Drink Responsibly

SPIRITS

VODKA

Absolut Elyx
Beluga
Beluga Gold Line
Belvedere
Boardroom Ginger Vodka
Boyd & Blair
Carve
Chopin
Crop Cucumber
Grey Goose
Hanger 1
Ketel One
Manifest
M&B Venture
M&B Pepper
Stoli
Tito's
GIN
Monkey 47
Beefeater
Bol Genever
Bombay Sapphire
Hendrick's
M&B 2nd ST
Manifest

GIN (Continued)

Manifest Barrel Aged Gin
Plymouth Gin
Ransom Old Tom
St Augustine
Tanqueray
Uncle Val's Botanical
Uncle Val's Restorative

RUM/CACHACA

Angostura No. 1
Bacardi
Bacardi 8 year
Captain Morgan
Diplomatico Exclusiva
Don Q Coco
Goslings
Havana Club
Leblon Cachaca
M&B Amber
Plantation Pineapple
Pisco la Caraveda
Prata Cachaca
Ron Abuelo Anejo
Ron Zacapa
Solera
RumHaven Coconut
St Augustine

TEQUILA/MEZCAL

Casa Dragones Joven
Casa Dragones Blanco
Casamigos Blanco
Casamigos Reposado
El Jímador Reposado
Illegal Mezcal
Milagro Reposado
Milagro Anejo
Casa Nobles Crystal
Del Maguey Vida Mezcal
Del Maguey Albarradas Mezcal
Del Maguey Chichicapa Mezcal
Del Maguey Iberico Mezcal
Del Maguey San Pablo Ameyal
Mezcal
Del Maguey San Luis Rio Mezcal
Banhez Joven Mezcal
Cenote Blanco
Cenote Reposado
Cenote Anejo
Partida Blanco
Partida Repo
Partida Anejo

WHISKEY

Angel's Envy
Bastille
Bushmills
Crown Reserve
Crown Royal
Jack Daniels
Jameson
Jameson Black Barrel
Jameson Caskmates
M&B Shoreline
Rattlesnake Rosie's Apple
Rattlesnake Rosie's Maple Bacon
Seagram's 7

RYE

High West Rendezvous Rye
Redemption
Sazerac
Manifest Rye
Bulleit

BOURBON

Blanton's
Basil Hayden's
Buffalo Trace
Bulleit
Bulleit 10yr
Colonel E.H. Taylor
Contradiction
Eagle Rare
Evan Williams 100 proof
Evan Williams Small Batch
Four Roses Small Batch
High West American Prairie
High West Campfire
Iron Smoke
Knob Creek
Maker's Mark
Noble Oaks
Wathen's
Woodford Reserve

COGNAC/BRANDY/DISCO

D'usse
Frapin VSOP
Hennessy
Hennessy Privilege
Remi Martin VSOP
Remi Martin XO
Pisco Porton
Aqua Brandy

COGNAC/BRANDY/DISCO**(Continued)**

Louis 13

SCOTCH

Balvenie 12
Balvenie 14 Carib. Cask
Compass Box
Dalmore 12
Dalmore 15
Dewar's White Label
Glenfiddich 12
Glenfiddich 14
Glenfiddich 18
Glenlivet 12
Glenlivet 18
Glenlivet 21
Glenlivet Nadurra
Glenlivet Founder's
Glenmorangie
Johnny Walker Black
Johnny Walker 18
Johnny Walker Blue
Laphroig
Macallan 12
Macallan 15 (FO)
Macallan 17 (FO)
Macallan 18 (FO)
Macallan 21
Macallan Rare

CORDIALS

Ancho Reyes
Aperol
Averna
Bauchant
Belle de Brillet (Pear)
Benedictine
Bols Sour Apple
Borghetti Espresso
Borghetti Sambuca
Busnel Calvados
Campari
Carpano Antica
Carpano Dry
Chambord
Chartreuse Green
Chartreuse Yellow
Cherry Heering
China China
Combier
Creme de Cacao
Creme Yvette
Cynar 70
Dekuyper Apple
Dekuyper Triple Sec
Dolin Dry
Dolin Sweet

CORDIALS (CONTINUED)

Domaine de Canton
Drambuie
Dry Curacao
Fernet Branca
Frangelico
Galliano
Genepy de Alpes
Giffard Pamplemousse
Gozio Amaretto
Grand Marnier
Kahlua
La Madre Strawberry Vermouth
Lillet Blanc
Lillet Rose
Luxardo Maraschino
Marie Brizard
Meletti
Meletti Anisette
Pimm's #1
Solerno
St George Absinthe
St Germain
Sweet Lucy
Tuaca
M&B Grapefruitcello
M&B Orangecello

BEER SELECTIONS

Bottles

Veterans United Buzzing Bee

6

Blue Moon

6

Bud Light

5

Budweiser

5

Heineken N/A

4

Corona

6

Coppertail Night Swim

6

Laganitas

6

Michelob Ultra

5

Bottles (Continued)

Miller Light

5

Stella Artois

6

Yeungling

Intuition I-10

6

Orange Blossoms

6