

sparkling

Montelvini 12/45
Prosecco, Italy glass/32oz carafe

Domaine de Matignon 15/45
Saumur Brut, France

Laurent Perrier ½ Bottle 55
Champagne La Cuvee, France

white

Chateau Ducasse 14/40
Bordeaux Blanc, France

Charles Gonnet 14/40
Chignin, France

Ilahe Pinot Gris 15/45
Oregon

Wunsch et Mann 17/48
Gewürztraminer, France

Jean Collet 12/55
Petit Chablis, France

draft

Live Oak 6
Pilsner

Meanwhile 7
Secret Beach IPA

Zilker Brewing 7
Coffee Milk

Stout

frozen

Frosé 12

Frozen NA Spiced Cocoa 10

beer

Pinthouse 7
Electric Jellyfish
IPA 16oz

Zilker 5
Parks & Rec
Pale Ale 12oz

Independence 5
Austin Amber
12oz

rosé

William Chris 12/45
Sway Rosé, Texas glass/32oz carafe

Château Peyrassol Rosé 15/45
"Les Commandeurs", France

red

Boxt 12/45
Red Blend, Austin glass/32oz carafe

Chateau Coupe Roses 13/38
Minervois, France

Presqu'île 15/45
Pinot Noir, Santa Barbara, CA

Ridge 20/70
Three Valleys, Sonoma, CA

Chateau St. Jean 20/70
Cabernet Sauvignon, Sonoma, CA

non-alc craft

N.A. Sunset 12
Little Saints NA Mezcal,
blood orange, tajin

N.A. Spritz 12
Wilfred's NA Aperitif,
Surely NA Sparkling Brut, orange

N.A. Afterglow 12
Free AF NA Vodka, raspberry, lime

St. Agrestis Phony Negroni 10

dinner



Bureau
de
Poste
at
tiny
Grocer



sharing

Cheese Board 🌿 21
selection of cheeses, jam, honeycomb,
nuts, toasted bread

plats du jour	
m	Monday Flank Steak*
t	Tuesday Lobster Frites
w	Wednesday Pork Chop*
t	Thursday Scallops*
s	Sunday Roast

small plates

Pomme Dauphine 18
potato croquette, crème fraîche,
smoked trout roe, fine herbs

Salad Verte 🌿 10
mixed greens, cucumber,
cherry tomatoes, radishes,
dijon garlic vinaigrette

Endive Salad 🌿 13
endive spears, citrus segments,
hazelnuts, comte

French Onion Soup 15
caramelized onions, beef stock,
toasted bread, gruyere

Butternut Squash Bisque 🌿 10
shallots, garlic, cream, toasted bread

Escargot 15
French snails, herb & garlic butter

Beef Tartare* 16
capers, shallots, shabazi spice,
cured egg yolk, fine herbs

Ocean Trout Tartare* 16
citrus segments, lemon oil,
smoked olive oil, local greens

Kids

Chicken Little 10
roasted chicken breast,
fries

Baby Burg 10
3 oz beef patty,
cheddar cheese, fries

The Tiny G 10
grilled cheese sandwich,
fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

large plates

Moules et Frites shallots, garlic, white wine, parsley, fries	19	Vegan Burger Royale ✱ portobello mushroom, arugula, vegan herb mayonnaise, fries	22
Bureau de Poste Moules et Frites	21	Poisson a la Plancha fillet of cod, beurre blanc, lemon, salad verte	30
Ratatouille ✱ baked dish of eggplant, zucchini, tomato & herbs	20	Duck Leg Cassoulet cured duck leg, venison sausage, tarbais beans, garlic breadcrumbs	34
Burger Royale 8 oz beef patty, white cheddar, arugula, herb mayonnaise, fries	22	Half Roasted Chicken mixed greens, toasted bread, dried cranberries, pine nuts, sauce verte, meyer lemon	35

steak frites

14 oz boneless ribeye*, fries & your choice of:
au poivre, sauce verte,
or maitre d'hotel butter

48

sides

Haricot Vert bacon vinaigrette, toasted almonds	10	Carrots ✱ garlic herb butter, crème fraîche	10	Asparagus ✱ mousseline sauce	10
---	----	---	----	---------------------------------	----

dessert

Crème Brûlée vanilla bean	10	Caramel Dark Chocolate Mousse hazelnut crumble, chantilly cream	10	Clafoutis blueberries, crème fraîche whip	12
------------------------------	----	--	----	---	----

✱ Vegetarian or Vegan. Most vegetarian options can be vegan.
Please inquire with your server.