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

Chateau Ducasse 14/40
Bordeaux Blanc, France

Charles Gonnet 14/40
Chignin, France

Ilahe Pinot Gris 15/45
Oregon

Wunsch et Mann 17/48
Gewurztraminer, France

Jean Collet 12/55
Chablis, France

Clos Cibonne 12/45
Provence Rosé, France glass/32oz carafe

Château Peyrassol Rosé 15/45
“Les Commandeurs”, France

Chateau Coupe Rose 13/38
Minervois, France

Presqu’ile 15/45
Pinot Noir, Santa Barbara, CA

Ridge 20/70
Three Valleys, Sonoma, CA

Turnbull 25/85
Cabernet Sauvignon, Napa, CA

Live Oak 6
Pilsner

Meanwhile 7
Secret Beach IPA

Meanwhile 7
Fore!

Pinthouse 7
Electric Jellyfish IPA 16oz

Zilker 5
Parks & Rec Pale Ale 12oz

Independence 5
Austin Amber 12oz

Frosé 12
Frozen NA Lemonade 12

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

N.A. Spritz 12
Wilfred’s NA Apertif, 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 the Tiny Grocer
**sharing**

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

**plats du jour**

- **Monday**
  - Flank Steak*

- **Tuesday**
  - Lobster Frites

- **Wednesday**
  - Pork Chop*

- **Thursday**
  - Scallops*

- **Sunday**
  - Roast

**small plates**

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

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

Endive Salad  
endive spears, citrus segments, hazelnuts, toasted bread, comte

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

Tomato Bisque  
roasted tomatoes, toasted bread

Escargot  
French snails, herb & garlic butter

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

Ocean Trout Tartare*  
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  19  
shallots, garlic, white wine, parsley, fries

Bureau de Poste Moules Frites  21  
tomatoes, fennel, bell pepper, white wine, parsley, fries

Ratatouille  20  
baked dish of eggplant, zucchini, tomato & herbs

Burger Royale  22  
two 3 oz beef patties, brie, arugula, herb mayonnaise, fries

Vegan Burger Royale  22  
portobello mushroom, arugula, vegan herb mayonnaise, fries

Poisson a la Plancha  28  
skate wing fish fillet, beurre blanc, lemon, salad verte

Duck Leg Cassoulet  34  
cured duck leg, venison sausage, tarbais beans, garlic breadcrumbs

Half Roasted Chicken  35  
mixed greens, toasted bread, dried cranberries, pine nuts, sauce verte, meyer lemon

steak frites

16 oz boneless ribeye*, fries & your choice of:
- au poivre, sauce verte,
- or maître d’hotel butter

sides

Haricot Vert  10  
bacon vinaigrette, toasted almonds

Carrots  10  
garlic herb butter, crème fraîche

Asparagus  10  
mousseline sauce

dessert

Crème Brûlée  10  
vanilla bean

Caramel Dark Chocolate Mousse  10  
hazelnut crumble, chantilly cream

Clafoutis  12  
blueberries, crème fraîche whip

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