



(le) poisson rouge

serving art and alcohol

(Le) Poisson Rouge is a multimedia art cabaret founded by musicians on the site of the historic Village Gate. Dedicated to the fusion of popular art cultures in music, film, theater, dance, and fine art, the venue's mission is to revive the symbiotic relationship between art and revelry: to become a creative asylum for both artists and audiences.

LPR prides itself in offering the highest quality eclectic programming, impeccable acoustics, and bold design. The state-of-the art performance space, engineered by the legendary John Storyk/WSDG, offers multiple, flexible configurations: seated, standing, in-the-round, and numerous alternative arrangements. The Gallery Bar is open during the day as a cafe, and at night as a pub and event space. A work of art itself, the facility is the embodiment of the experimental philosophy that drives the venue.

LPR is a source you can trust for exposure to visionary work, people of character, and a consistently dynamic environment. We invite you to immerse yourself in nightlife of true substance and vitality. Bring an open mind and drinking shoes.

SOLIDS

SMALL PLATES

TATER TOTS

with apple sauce, chipotle ranch & garlic aioli dips **5**

TRUFFLED MAC & CHEESE

with parmesan crisp **9**

ROQUEFORT & APPLE SALAD

with candied walnuts & walnut vinaigrette **9**
add seared chicken **11**

ANTIPASTI BRUSCHETTA

prosciutto, sun-dried tomato, bufala mozzarella & pesto on sliced toasted baguette **12**

SLOPPY KOBE JOE SLIDERS

Kobe ground beef w/ pickles on mini Hawaiian buns **12**

SPICY TUNA ROLL

ahi tuna, spicy mayo, fresh herbs, & pickled daikon **9**

CHICKEN SATAY

annato marinated chicken w/ homemade peanut sauce **11**

NACHOS

gouda, white cheddar, refried beans, sun-dried tomato salsa, guac & sour cream **11**

PIZZA

homemade tomato sauce & mozzarella **11**

add pepperoni **14**

mushrooms, caramelized onions, truffle oil & goat cheese **16**

EDAMAME

steamed soy bean pods tossed in truffle salt **5**

SOUP OF THE DAY

homemade seasonal varieties **7**

CEASAR SALAD

homemade dressing, lemon confit, parmesan tuile & white anchovies **9**
add seared chicken **11**

GRILLED BRIE SANDWICH

melted brie on wheatberry bread w/ veggie chips **9**

JUMBO LUMP CRAB ROLLS

in herb-remoulade served on mini Hawaiian buns **14**

ARTISANAL CHEESE & FRUIT

daily selection w/ seasonal fruits, nuts, & crackers **16**

QUESADILLA

mushrooms & pepper jack **9**
chicken & pepper jack **11**

SWEET & SOUR MEATBALLS

with water chestnuts & chopped veggies in pineapple sweet & sour sauce **12**

DESSERT

COOKIES & MILK

warm chunky chocolate chip cookies with a mug of milk for dunking **5**

CRÈME CARAMEL

Light creamy flan with caramel sauce, peanut brittle & whipped cream **8**

TEQUILA TIRAMISU

lady fingers dipped in Patron XO Café coffee liqueur made with tequila, layered with mascarpone cheese, cocoa powder, chocolate shavings & amaretto crumbles **8**

8.875% sales tax and 20% gratuity
will be added to all checks

LIQUIDS

COCKTAIL COMPOSITIONS

12 each

VENUS FLYTRAP

Jalapeño-infused Cazadores Reposado tequila, St. Germain, dry vermouth, Bärenjäger honey liqueur, fresh lemon juice

PUMPKIN KING

Jack Daniels, Canton ginger liqueur, pumpkin butter*, candied ginger
(*contains peanuts)

MR. BLACK

Hennessy Black cognac, black cardamom syrup, peach schnapps, smoked sugar rim

FRESCA

Absolut Ruby Red, St. Germain, grapefruit juice, sparkling wine float

THE GARFUNKEL

Hendricks gin, rosemary & sage simple syrup, fresh lemon juice, fresh parsley

DARK & STORMIER

Myers dark rum, ginger beer, splash of Guinness Stout, candied ginger

BON BON

Stoli Vanil vanilla vodka, Kahlua, crème de cacao, Cointreau, cherry bitters, a Maraschino cherry

Created by LPR mixologists Amy Wilkinson, Laura Smith & Renee Rogoff

CARAFES

A liter of these popular cocktails at your table

65 each

BACARDI MOJITO

Original, Limon, O, Big Apple, Dragon Berry, Peach Red, & Razz

LPR SANGRIA

Our own recipe with red or white wine, fruit, juices & Grand Marnier

THE MATADOR

Red Bull w/ choice of Stoli: Original, Blueberi, Citros, Gala Applik, Ohranj, Peachik, Razberi, Strasberi, & Vanil

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DRAFT BEER**7 each**

Hoegaarden | Magic Hat #9
 Red Fish Ale | Stella Artois

Gallery Bar Only:

Blue Point Toasted Lager
 Guinness Stout
 Magic Hat Seasonal
 Sam Adams Seasonal
 Six Point Bengali Tiger IPA

BOTTLED BEER

Amstel Light **7**
 Bud Light **6** | Budweiser **6**
 Chimay Rouge | **10** Corona **7**
 Heineken **7** | Heineken Light **7**
 Red Stripe **7**

CANNED BEER

Rolling Rock **4**
 Regatta Ginger* **7**
 (*non-alcoholic)

RED WINE

	Gls Btl
B & G Bistro Pinot Noir 2007, France	8 40
Casa Lapostolle Merlot 2007, Chile	9 45
Navarro Correas Malbec 2008, Argentina	9 45
Sagelands Cabernet Sauvignon 2006, Washington	10 50
Casa Lapostolle Carmenère 2008, Chile	11 55
Green Point Shiraz 2005, Australia	12 60
Monsanto Chianti Classico Riserva 2006, Italy	13 65
Côte de Nuits-Villages La Robignotte 2005, France	75
Chambolle Musigny Les Charmes-1 ^{er} Cru 1999, France	125

WHITE WINE

Casa Lapostolle Sauvignon Blanc 2008, Chile	8 40
Esperto Pinot Grigio 2008, Italy	9 45
Edna Valley Chardonnay 2008, California	10 50
Hogue Riesling 2007, Washington	10 50
Sterling Organic Sauvignon Blanc 2008, California	11 55
Betts & Scholl Hermitage Blanc 2001, France	75
Jacques Bavard Bourgogne-Aligoté 2005, France	75
Puligny-Montrachet 1 ^{er} Cru 2002, France	125

ROSÉ WINE

Ménage à Trois Rosé 2008, California	10 50
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DESSERT WINE

Domaine du Petit Paris Monbazillac 2005, France	10 50
Mas Amiel Muscat De Rivesaltes 2006, France	10 50
Taylor Fladgate 10 Year Old Tawny Porto, Portugal	10 100

CHAMPAGNE/SPARKLING WINE

Stellina Di Notte Prosecco, Italy	11 55
Moët & Chandon Impérial, France	150
Moët & Chandon Nectar Impérial, France	175
Moët & Chandon Rosé Impérial, France	200
Moët & Chandon Nectar Impérial Rosé, France	250
Veuve Cliquot Brut Yellow Label, France	175
Veuve Cliquot Rosé, France	200
Veuve Cliquot La Grande Dame Brut 1998, France	350
Dom Pérignon Vintage 2000, France	400
Louis Roederer Cristal 2002, France	500

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