

## SOLIDS

### CHEESE & FRUIT

daily selection with seasonal fruits, nuts, and crackers **16 (v)**

### TATER TOTS

with apple sauce, spicy ranch, and chipotle ketchup dips **5 (v)**

### HOMEMADE SOUP

seasonal selections **7**

### EDAMAME

with truffle salt **5 (v)\***

### RED PEPPER HUMMUS

with warm pita **7 (v)\***

## PIZZA

**MARGHERITA** slow roasted tomatoes, fresh mozzarella, and basil **11 (v)**

**ARUGULA** with roasted plum tomatoes and red wine vinaigrette **11 (v)\***

**MUSHROOM** with caramelized onions, truffle oil, and goat cheese **16 (v)**

**PROSCIUTTO** with homemade pesto sauce and fresh mozzarella **16**

### ROASTED BEET SALAD

with arugula, goat cheese, toasted pine nuts, apple beet puree, and red wine vinaigrette **12 (v)**  
add seared chicken **14**  
add seared ahi tuna **15**

### TRUFFLED MAC & CHEESE

in creamy aged parmesan and truffle oil, topped with a parmesan tuile **9 (v)**

### GRILLED CHICKEN SLIDERS

with caramelized onions, tomato, pickle, and herb mayo on mini Hawaiian buns **12**

### SPICY TUNA ROLL

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

### CHICKEN SATAY

annatto marinated chicken with homemade peanut sauce **11**

### NACHOS

white cheddar, refried beans, tomatoes, olives, jalapeños, guacamole, and sour cream **11 (v)**  
add seared chicken **13**

### CAESAR SALAD

crisp romaine, lemon confit, parmesan tuile, and white anchovies **9**  
add seared chicken **11**  
add seared ahi tuna **12**

### KALE SALAD

with butternut squash, toasted pumpkin seeds, white balsamic vinaigrette, and cranberry coulis **9 (v)\***

### GRILLED BRIE

fingerling sandwiches on wheatberry bread with a side of exotic veggie chips **9 (v)**

### JUMBO LUMP CRAB ROLLS

in herb remoulade, with mixed greens, on mini Hawaiian buns **14**

### QUESADILLA

mushrooms and pepper jack **9 (v)**  
chicken and pepper jack **11**

### EMPANADAS

pastry filled with seasoned ground beef, chopped olives, and roasted red peppers, served with chimichurri sauce **12**

**COOKIES & MILK** warm chocolate chip cookies with milk for dunking **5 (v)**

**APPLE TARTLET** with crème chantilly and caramel sauce **8 (v)**

(v) = suitable for vegetarians | (v)\* = suitable for vegans

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

## LIQUIDS

### THE DIETRICH

rye whiskey, Heering Cherry Liqueur, Dubonnet Blanc, Regan's Orange Bitters, orange twist

### PURPLE HAZE

gin, yellow Chartreuse, lime juice, blackberry jam, mint leaf garnish

### THE BLIZZARD

cocoa tequila, homemade cinnamon syrup, Taste Nirvana Real Coconut Water with Pulp, cinnamon swizzle

### PAVLOVIAN

horseradish & chili-infused vodka, pickle juice, dry vermouth, cornichon garnish

### BOGEY & BACALL

dark rum, lime juice, Angostura Bitters, topped with prosecco, and served in a flute

### THE BUZZ

honey whiskey liqueur, elderflower liqueur, lime juice, Angostura Bitters, lemon wedge

### SLEEPY HOLLOW

blended scotch, Earl Grey-infused dry vermouth, elderflower liqueur, lemon juice, honey liqueur, lemon twist

### ME JANE

gin, apricot liqueur, Lillet Blanc, absinthe, orange juice, lemon twist

### LE COQUETTE

jalapeño tequila, ginger liqueur, Aperol, grapefruit juice, celery bitters, orange twist

### TEA THYME

wild tea vodka, sweet vermouth, homemade thyme syrup, lemon juice, thyme sprig, lemon wedge

### LE PIÑATA

white rum, chili-infused ginger liqueur, lime juice, Angostura Bitters, dried red chili garnish

### SON OF A BROKER

cognac, ginger liqueur, homemade cinnamon syrup, lemon juice, black walnut bitters, lemon twist

Cocktails by Laura Smith, Renee Rogoff, and Chris Raab

### DRAFT BEER

**HOEGAARDEN** Witbier

**MAGIC HAT** #9

**RED FISH ALE** by Abita

**STELLA ARTOIS** Lager

### IN THE GALLERY AT LPR ONLY:

**BITBURGER** Premium Pils

**GUINNESS** Stout

**SIX POINT** Bengali Tiger IPA

**BLUE POINT** Toasted Lager

**SIERRA NEVADA** Pale Ale

### BOTTLED BEER

**CHIMAY ROUGE**

**AMSTEL LIGHT**

**CORONA**

**HEINEKEN**

**RED STRIPE**

**BUD or BUD LIGHT**

### CANNED BEER

**ROLLING ROCK**

**REGATTA GINGER\***

\*non-alcoholic

## LIQUIDS

### RED WINE

**PINOT NOIR** Principato 2009, Italy

**CHIANTI** Straccali 2009, Italy

**MALBEC** Navarro Correas 2008, Argentina

**CABERNET SAUVIGNON** Terrazas 2009, Argentina

**MERLOT** Casa Lapostolle 2007, Chile

**SHIRAZ** Green Point 2005, Australia

### WHITE WINE

**CHARDONNAY** Columbia Crest 2008, Washington

**PINOT GRIGIO** Stellina Di Notte 2009, Italy

**SAUVIGNON BLANC** Casa Lapostolle 2008, Chile

**RIESLING** Hogue 2007, Washington

### ROSÉ WINE

**ROSÉ** Sofia by Coppola 2004, California

### DESSERT WINE

**MOSCATO** Pasorina 2009, California

### CHAMPAGNE/SPARKLING WINE

**STELLINA DI NOTTE** Prosecco, Italy

**MOËT & CHANDON** Impérial, France

**MOËT & CHANDON** Nectar Impérial, France

**MOËT & CHANDON** Nectar Impérial Rosé, France

**VEUVE CLIQUOT** Brut Yellow Label, France

**VEUVE CLIQUOT** Rosé, France

**VEUVE CLIQUOT** La Grande Dame Brut 1998, France

**DOM PÉRIGNON** Brut 2000, France

**DOM PÉRIGNON** Brut Magnum 2002, France

**LOUIS ROEDERER CRISTAL** Brut 2004, France

**LOUIS ROEDERER CRISTAL** Brut Magnum 2004, France

### SOFT DRINKS

**RED BULL** Regular or Sugar Free

**TASTE NIRVANA** Real Coconut Water With or Without Pulp

**PERRIER** Sparkling Water

### BOTTLED WATER

**JUICES** OJ, Cranberry, Pineapple, Grapefruit, Tomato

**SODAS** Cola, Diet Cola, Lemon-Lime, Ginger Ale

## **GOODS**

**LPR T-SHIRT** Black XS-XL

**15**

**GIFT CARDS\***

**25, 50, 100, 250, 500, 1000**

\* For LPR food, beverage, and merchandise. Not for event tickets.

## **MEMBERSHIPS**

**BECOME AN LPR MEMBER. ASK YOUR SERVER FOR MORE INFO.**

(Le) Poisson Rouge is a multimedia art cabaret dedicated to the fusion of popular and art cultures in music, film, theater, dance, and fine art. Founded by musicians on the site of the historic Village Gate, 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 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 a nightlife of true substance and vitality.

### **SCHOOL OF FISH | 50**

- admission to all LPR Member Shows (10+ per month)
- a birthday beer bucket
- ticket giveaways and exclusive offers
- 20% discount on party packages
- earn bar points towards free drinks, food, and more

### **CLASSIC FISH | 300**

**All SCHOOL OF FISH benefits above plus:**

- admission for you + 1 to all LPR Member Shows
- front-of-line access to all shows and events\*
- complimentary coat and bag check
- access to members only events

### **FOUNDING FISH | email [members@lprnyc.com](mailto:members@lprnyc.com) for pricing**

**All CLASSIC FISH benefits above plus:**

- admission to all LPR shows and events\*
- 1000+ admissions per year
- reserved seating to each event you attend
- liquor locker with a complimentary bottle of choice
- bar tabs and discounts on venue rentals
- company/individual/foundation notice in programs
- LPR can facilitate classical commissions

\* Does not include private client events,

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