

## Small Plates



## Elevated small plates to accompany your drinks

## add caviar to any plate 15

Caviar Service blinis, chips, crème fraîche, chives		Caviar Flight caviar service of 1 ounce of each selection	350
Imperial Golden Osetra buttery, rich, creamy	145/oz	Caviar Bites two blinis with crème fraîche & chives	
Royal White Sturgeon mildly sweet, nutty, savory	115/oz	Imperial Golden Osetra	60
Paddlefish	85/oz	Royal White Sturgeon	40
mildy buttery, hint of brine		Paddlefish	20

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	Popcorn v, gf with truffle salt	4
	refill 1.5	
	Chips with	
	Coupes Seasoning refill 1.5	4
	Gougères v	12
	Citrus-Marinated Oliv	res
	& Marconas v, gf	8
	Deviled Eggs gf	14
	with caviar	25
	Amanda's Fries v, gf	7
	with truffle salt and cheese	10
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Coupes Salad gf eggs, bacon, walnuts, shallot vinaigrette	
White Bean Dip vg, gf	12
lavash and seasonal vegetables	
Shrimp Cocktail	15
mezcal cocktail sauce	
Provençal Olive Tapenade ug	16
house-made focaccia, Niçoise olives, herbs de Provence	

You may order food until 9:15 pm v = vegetarian, vg = vegan, gf = gluten free

 $^*$ Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness.

## Small Plates Continued



14

20



Croquettes 10 potato, bacon, cheese, pepper jelly, spiced crème fraîche

Fried Chicken & Caviar 35 chicken bites, trio of sauces

Salmon Rillettes 18 smoked & poached salmon, crème fraîche, dill, toasts

Daily Features

ask about our off-the-menu features

Charcuterie & Fromage Board 42

rotating selection of meats and cheeses

Desserts 7

Crème Brûlée

Petits Fours & Macarons

Chef's Daily Selection

Grilled Cheese
bacon tomato jam, trio of cheeses
served with side salad or fries

Coupes Burger
double smash patty, onions, pickles, aioli
served with side salad or fries

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