



## Oysters

raw with mignonette, lemon.....	six   baker's	\$21   \$42	
fried (upon request).....		\$22   \$44	
broiled with snail butter.....		\$24   \$48	



House Pickles .....	\$9	
Whipped Brie with Fig Jam .....	\$12	
Frisee aux Lardon Salad .....	\$12	
Caviar — Royal White Sturgeon, CA		
half oz   full oz.....	\$37   \$69	
<b>one kilo* (24 hr notice required).....</b>	<b>MP</b>	
*includes magnum of G.H. Mumm Champagne		

## Charcuterie

Liberty Duck Prosciutto	
Humbolt Fog Goat Cheese	
Molinari's Hot Coppa	
choice of 1 •	\$12
choice of 2 •	\$22
choice of 3 •	\$29

## Savories

Escargot	\$18
Bone Marrow	\$18
+ green chartruese luge <sup>2</sup>	\$8
Hot Coppa Baguette	\$12
Liberty Duck Confit Baguette	\$22

## Tinned Fish

served w/herb salad,  
toasted baguette

Sardines	\$22
Extra Virgin Olive Oil	
Mackerel	\$22
Dijon Mustard	
Mussels	\$22
Pickled Sauce	

Pate of the Day +\$9  
add on to any board

Octopus	\$21
Butter, Lemon & Dill	
Octopus	\$24
Olive Oil with Garlic	
Calamari	
Ragout Sauce	

## French Omelette

three eggs with herb salad

Classic	\$14
+ Gruyere	\$3
+ 8 oz Bavette	\$22

## Steak Frites


served with herb or anchovy  
butter and a side of fries

8 oz Bavette Steak	\$27
12 oz NY Steak	\$42

## Sides

Crinkle Cut Fries	\$9
Carrots Persillade	\$9
Duck Fat Potatoes	\$10
Swiss Chard	\$10

## Booth Steak

A 32oz, bone-in  
tomahawk served  \$89  
with herb or anchovy  
butter  
( limit 2 per night )

Lil's French Onion Soup ..... \$14  
'til 1 am nightly .. Never Early, Sometimes Later

## Libations



All cocktails • \$16

### A MONK'S TALE

yellow chartreuse, grapefruit juice

### RYE REVOLVER

smooth ambler rye, kahlua, chocolate bitters

### LILLIE'S CLASSIC ESPRESSO MARTINI

absolut elyx vodka, kahlua, HITW cold  
brew, amaretto

### WHERE'S KENTO? ESPRESSO MARTINI

jameson, kahlua, HITW cold brew, honey,  
cinnamon

### REY REY SMILES ESPRESSO MARTINI

del maguey vida mezcal, altos tequila,  
HITW cold brew, chocolate bitters

### PAMPLEMOUSSE FRENCH 75

junipero gin, briottet pamplemousse,  
lemon, sugar, cava

### VIOLET BEAUREGARDE

gin, lillet, blueberry thyme syrup,  
lemon, egg white

### BLOOD ORANGE GIMLET

malfy blood orange gin, lime, sugar

### DIRTY JUNIPERO MARTINI

junipero gin, olive brine, dry vermouth

### COFFEE CHOCOLATE OLD FASHIONED

jameson, kahlua, HITW cold brew

### NEGRONI SBAGLIATO

malfy blood orange gin, sweet vermouth,  
luxardo bitter, cava

### THAT'S A SPICY MELLONCELLO

tequila, housemade melloncello, lime,  
curacao, tapatio

# Vin

- Campo Viejo, Brut Cava..... \$13/50  
Spain
- Gerard Bertrand, Cremant de Limoux..... \$16/62  
France | 2020v.
- G. H. Mumm, Champagne (Magnum)..... \$249  
France
- Sables D'Azur, Rose..... \$13/50  
Cote de Provence, FR | 2021v.
- Domaines Schlumberger, Pinot Blanc..... \$15/58  
Alsace, FR | 2021v.
- Heritages, Cotes du Rhone White..... \$16/62  
Cotes de Rhone | 2021v.
- Ogier Boiseraie, Vacqueyras..... \$15/58  
Vacqueyras, Rhone Valley | 2018v.
- Chateau Suau, Cotes de Bordeaux..... \$16/62  
Cotes de Bordeaux | 2020v.



## Bière

- Allagash White \$8
- Sudwerk "The People's Pilsner" \$8
- Bear Republic "Racer 5" IPA \$8
- North Coast "Red Seal" Amber \$8
- North Coast "Old Rasputin" Imperial Stout \$9
- Victory Brewing "Sour Monkey" Belgian Tripel \$9
- Shindig Cider \$10

## Zero Proof

- Zero Proof Cocktails \$12  
feat. Ritual
- Best Day Brewing Kolsch Style NA \$8
- Evian Sparkling Water, French Alps \$8
- Evian Spring Water, French Alps \$8
- Coke, Diet Coke, Sprite \$6



*Love us, here.*

@lilliecoits | lilliecoits.com | 1707 Powell St.  
Love us, daily, 4pm-\*1am  
\*Never Early, Sometimes Later