SALON GRAZING & SHAREABLES

GERTIE'S BISCUITS — $9
three biscuits with whipped honey butter

ROASTED BEET & JALAPENO HUMMAS — $14
warm naan bread & olives
GF option: replace Naan with assorted vegetable sticks — $3
(vegan option available)

AVOCADO FRIES *vegan* with aioli — $13
panko fennel batter, black pepper aioli

PARMESAN GARLIC FRIES — $10

THICK CUT ONION RING STACK — $12

SHRIMP COCKTAIL GF — $24
five colossal shrimp with house cocktail sauce & lemon aioli

SOUTHERN FRIED SHRIMP — $20
five large perfectly fried shrimp, served with lemons and garlic aioli

PRIME RIB SLIDERS — $14
tender slow cooked prime rib with creamy horseradish, caramelized onions, provolone cheese

MAC & CHEESE — $15
home-style mac & cheese with smoked gouda & white cheddar cheese
add lobster — $8
add short rib — $6

HERBED GOAT CHEESE & VEGETABLE FLATBREAD — $14
crispy flatbread layered with creamy herbed goat cheese, sliced zucchini and yellow squash, blistered cherry tomatoes, pickled red peppers and onions, finished with a drizzle of olive oil and spicy honey

CALIFORNIA DEVILED EGGS — $12
creamy avocado and seasoned egg yolk filling, topped with juicy cherry tomatoes and crispy bacon bits

SOUP & SALADS

TORTILLA SOUP GF — $9

AUTUMN COMFORT POTATO LEEK SOUP — $9
a comforting classic featuring tender potatoes and delicate leeks.

FRESH ROASTED BEET CARPACCIO SALAD GF — $18
arugula, red & golden beets, green apple straws, goat cheese, pine nuts, pomegranate dressing, balsamic glaze & honey (vegan option available)

CAESAR SALAD GF — $14
GF option: remove bread crumbles
add grilled chicken breast — $8
add roasted salmon — $10

SALON WEDGE GF — $16
baby iceberg lettuce topped with homemade bleu cheese dressing, smoked bacon bits, sliced cherry tomatoes, green onions & crumbled bleu cheese
add grilled chicken — $8
add roasted salmon — $10

CASUAL MAINS

CRAFT ALE FISH & CHIPS — $23
fresh icelandic golden fried cod served with French fries, tartar sauce, coleslaw, lemon & malt vinegar

PRIME RIB SANDWICH — $29
thinly sliced, slow-roasted prime rib piled high on a French baguette topped with caramelized onions, arugula, and creamy horseradish, served with au jus for dipping

GERTIE'S BURGER — $23
wagyu beef, american or swiss cheese, dill pickles, house special sauce, brioche bun & choice of side
add fried egg — $3
add avocado — $4
add bacon — $4
add caramelized onions — $3
(plant based non-meat burger available on request)

SIGNATURE SPECIALS

CAJUN SPICED GRILLED SWORDFISH — $42
center-cut grilled swordfish with white rice & grilled asparagus, finished with a veracruzana-style sauce (tomatoes, olives, red peppers, capers & red onions)

27 RUE DE FLEURUS CHOP — $48
24-hour brined tomahawk pork chop served with fluffy garlic mashed potatoes, French- inspired almondine green beans, finished with a rich silky reduction of caramelized apples on a brandy sauce

TENDER BUTTONS RAVIOLI — $32
butternut squash ravioli with brown butter, toasted bread crumbles & crispy fried sage

SHORT RIBS — $34
slow roasted beef short ribs with polenta cake, baby rainbow carrots & pomegranate glaze

CHICKEN MARSALA — $36
pan-seared chicken breast with creamy mashed potatoes, green beans & a classic mushroom marsala sauce

STEAK FRITES — $48
10-ounce ribeye with hourseradish butter & crispy french fries

PICASSO'S TOWER *vegan* — $32
dark balsamic-brined and grilled portabello mushroom, eggplant, zucchini, roasted red peppers, caramelized onions & blistered cherry tomatoes, all layered over romesco sauce

SPECIALTY COCKTAILS

THE HIBISCUS LEMON DROP $17
vodka . lemon juice . ginger hibiscus syrup . triple sec

PASSION FRUIT MARGARITA $17
tequila . triple sec . lime juice . passion fruit puree

GRAPEFRUIT NEGRONI $17
Bar Hill Gin-infused grapefruit, Campari, sweet vermouth

RUBY PAPER PLANE $17
bourbon . aperol . amaro nonino . grapefruit juice

MANHATTAN IN PARIS $17
bourbon . sweet vermouth . bitters

BLOOD ORANGE COSMO $17
blood orange vodka . triple sec . splash of orange juice & cranberry juice . blood orange liqueur

BOURBON SIDECAR $17
bourbon . grand marnier . lemon

LAVENDER FRENCH 75 $17
Empress Gin . lemon juice . simple syrup . champagne

BEER $10
corona n/a . lagunitas IPA . boont amber ale . stella . modelo especial . negra modelo . heineken 00 . new castle brown ale . miller high life . sam adams october . lagunitas hazy IPA . angry orchard cider

WINE $14
chardonnay . cabernet . sauvignon blanc . merlot . pinot grigio . rose

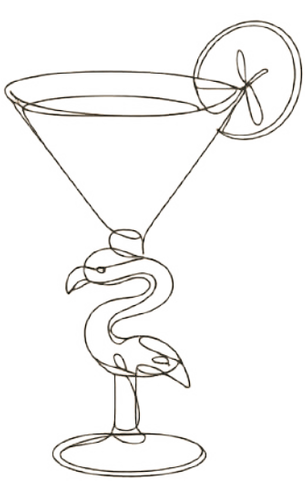
SPIRIT FREE $8
mango mojito . ginger hibiscus cooler

DESSERT MARTINIS

T'MARO ESPRESSO MARTINI $17
vodka, T'Maro amaro, kahlua espresso

BRANDY ALEXANDER MARTINI $17
brandy, creme de cacao, cream, nutmeg

CHOCOLATE MARTINI $17
vanilla vodka, chocolate liqueur, Baileys, chocolate syrup drizzle, cocoa powder



GERTIE'S
salon & bar

DINNER MENU

Welcome to our Autumn Salon. Inspired by Gertrude Stein's legendary gatherings at 27 Rue de Fleurus, this season's menu pairs classic bistro comfort with the warm, rich flavors of the fall harvest. Just as Stein brought together the boldest voices of the Lost Generation, we invite you to gather around our table, savor, as Gertrude would have said, *"the continuous present"*, and indulge in an evening where every dish tells a story.

GERTIE'S
salon & bar

HAPPY HOUR

WEDNESDAY – SUNDAY
5PM–6:30PM

SPECIALTY COCKTAILS

LE COSMO $8
vodka - triple sec - lime juice - cranberry juice

PASSION FRUIT MARGARITA $8
tequila - triple sec - passion fruit syrup -lime juice

LE CLASSIQUE (Old Fashion) $8
bourbon - demerara syrup - bitters

BEEF KNEES $8
gin - lemon juice - honey syrup

RANCH WATER $8
tequila - lime juice - soda water

GREYHOUND $8
vodka - grapefruit juice

KENTUCKY MULE $8
Kentucky bourbon - lime juice - ginger beer

TOM COLLINS $8
gin - lemon juice - simple syrup - soda water

BEER $10
corona n/a . lagunitas IPA . boont amber ale .
stella . modelo especial . negra modelo .
heineken 00 . new castle brown ale . miller high life .
sam adams october . lagunitas hazy IPA .
angry orchard cider

WINE $14
chardonnay . cabernet . sauvignon blanc .
merlot . pinot grigio . rose

SPIRIT FREE $5
mango mojito - ginger hibiscus cooler



GERTIE'S
salon & bar

HAPPY HOUR

WEDNESDAY – SUNDAY
5PM–6:30PM

APPETIZERS

GERTIE'S BISCUITS $9
three biscuits with whipped honey butter

ROASTED BEET & JALAPENO HUMMUS GF $8
warm naan bread & olives
GF option: replace Naan with assorted vegetable sticks $3
(vegan option available)

SHRIMP COCKTAIL GF $16
five colossal shrimp with house cocktail sauce
& lemon aioli

SOUTHERN FRIED SHRIMP $16
five large perfectly fried shrimp, served with
lemons and garlic aioli

PRIME RIB SLIDERS $12
tender slow cooked prime rib with creamy
horseradish, caramelized onions, provolone cheese

MAC & CHEESE $8
home-style mac & cheese with smoked gouda &
white cheddar cheese
add lobster $8
add short rib $5

HERBED GOAT CHEESE & VEGETABLE FLATBREAD $14
crispy flatbread layered with creamy herbed goat
cheese, sliced zucchini and yellow squash, blistered
cherry tomatoes, pickled red peppers and onions,
finished with a drizzle of olive oil and spicy honey

CALIFORNIA DEVILED EGGS $10
creamy avocado and seasoned egg yolk filling,
topped with juicy cherry tomatoes and crispy
bacon bits

AVOCADO FRIES $10
panko fennel batter, black pepper aioli

PARMESAN GARLIC FRIES $8

SWEET POTATO FRIES $9
chipotle aioli dipping sauce

RONDELLES D'OIGNON (Onion Rings) $10
thick cut onion ring stack with our own
special dipping sauce

GERTIE'S
salon & bar

SWEET SIDE

GERTIE'S EX-PAT CHEESECAKE $11
a creamy, rich New York cheesecake sits on a graham cracker base crust with a fresh seasonal berry compote.

CHOCOLATE FONDANT $11
chocolate layer cake filled with chocolate ganache, topped with a chocolate miroir and rimmed with chocolate flakes, French vanilla whipped cream & chocolate syrup

VELOURS ROUGE (RED VELVET CAKE) $11
a red hued chocolate layer caked, filled and iced with smooth cream cheese frosting, finished with chocolate drizzle and surrounded by red velvet cake crumbs & French vanilla whipped cream

GERTRUDE'S FAVORITE POT DE CRÈME $11
sinfully-French custard infused with rich caramel, silky smooth with deep buttery sweetness and a delicate touch of vanilla, topped with French vanilla whipped cream & candied pecans

PINK LADY APPLE COBBLER $11
flavored with cinnamon, vanilla & nutmeg oatmeal crust, topped with French vanilla ice cream and caramel sauce

DESSERT COCKTAILS

T'MARO ESPRESSO MARTINI $17
vodka, T'Maro amaro, kahlua espresso

BRANDY ALEXANDER MARTINI $17
brandy, creme de cacao, cream, nutmeg

CHOCOLATE MARTINI $17
vanilla vodka, chocolate liqueur, Baileys, chocolate syrup drizzle, cocoa powder

SPARKLING

LaMarca Prosecco,Veneto, Italy	12/56
Charles Le Bel Inspiration 1818 Brut Champagne Champagne, France NV	85
Melville Blanc de Blanc, Estate SRH, Santa Barbara County, CA 2021	78
Billecart - Salmon, Brut, Champagne, France NV	97
Billecart - Salmon, Rosé, Champagne, France NV	118

WHITE

Clos Henri Sauvignon Blanc Marlborough, New Zealand 2025	14/52
Hillick & Hobbs Dry Riesling Finger Lakes, NY 2021	13/48
Ecco Domani, Pinot Grigio, Delle Venezie, Italy 2025	13/48
Brocard Chablis Ste Claire Chardonnay Burgandy, France 2024	16/59
Frank Family Chardonnay, Carneros, CA 2024	65
Rombauer Chardonnay, Carneros, CA 2023	59
Forjas del Salnes Leirana, Albarino Rias Baixas, Spain 2023	56
Henri Bourgeois, Sancerre La Cote des Monts Damnes Sancerre, Loire, France 2024	97
Jean Marc Brocard Chablis "Grand Cru Les Clos' Burgundy, France 2020	125

RED

Belle Gloss Balade, Pinot Noir, Monterrey County, CA 2024	18/68
The Federalist Red Blend, Lodi CA 2023	14/56
Felino Malbec by Paul Hobbs Mendoza, Argentina 2024	14/56
Frank Family Cabernet Sauvignon Napa Valley, CA 2023	65
Turley Zinfandel, Paso Robles, CA 2023	65
Martis Cabernet Sauvignon Alexander Valley, CA 2022	68
Nid Tisse Wines, Pinot Noir 'Radian Vineyard', Sta. Rita Hills, Santa Barbara County, CA 2022	98
Rombauer Merlot, Napa Valley, CA 2022	78
Silver Oak Cabernet, Alexander Valley, CA 2020	82
Heitz Cellar Cabernet, Napa Valley, CA 2021	89
Peter Michael, 'Au Paradis' Cabernet Sauvignon, Oakville Napa Valley, CA 2020	275
Bodegas Muga, Prado Enea Gran Reserva, Rioja DOCa, Spain 2015	125
Quilceda Creek, Columbia Valley Cabernet Sauvignon Columbia Valley, WA 2021	230

ROSÉ

Dreaming Tree, CA 2022	12/48
Tenuta Tascante 'Tefra' Rosato Etna DOC, Sicily, Italy 2022	61
Tyler Rosé of Pinot Noir Santa Barbara County, CA 2022	58

DESSERT

W & J, 10 Year Tawny Porto,
Douro, Portugal 12/gls

Six Grapes, Graham's Reserve Porto
Duoro, Portugal 12/gls

Dr Loosen, Riesling Eiswein
Mosel, Germany, 2021 49

Badia a Coltibuono Vin Santo del Chianti Classico
Tuscany, Italy 2014 49



GERTIE'S
salon & bar

WINE LIST