

2020

Voilà!

MAISON FONDÉE EN 2004 – SEATTLE, WA

“La bonne cuisine est la base du véritable bonheur” –Auguste Escoffier

LES TENDANCES

LIQUORS

ARMAGNAC, COGNAC & CALVADOS

<i>Hennessy VS</i>	9
<i>Martell VS</i>	10
<i>Remy Martin VSOP</i>	13
<i>Coquerel VSOP Calvados</i>	14
<i>Armagnac Sempé</i>	15
<i>Cognac Tesseron XO</i>	25

SINGLE MALT SCOTCH

<i>Auchentoshan - 12 year</i>	15
<i>Glenlivet - 12 year</i>	12
<i>Macallan - 12 year</i>	14
<i>Oban - 14 year</i>	18
<i>Highland park -12 year</i>	13

BLENDED SCOTCH

<i>Dewars – White Label</i>	11
<i>Johnny Walker – Red</i>	11
<i>Johnny Walker – Black</i>	14

COCKTAILS

KIR	12
KIR ROYALE	13
<i>Classic French cocktail - either Vin Blanc or bubbly with a touch of Creme de Cassis & a twist of lemon.</i>	
SAZERAC	13
<i>Single sugar cube dashed with Peychaud's Bitters crushed with ice. Stirred Bulleit Rye and served up in a Pernod rimmed glass.</i>	
MARSEILLE MULE	13
<i>Tequila, lime juice, ginger beer, served on the rocks with a lime</i>	
MONET'S MUSE	11
<i>Gin simply stirred with dry vermouth, Creme de Cassis and served with a lemon.</i>	
THE DRY FIZZ	12
<i>Bombay dry gin, sparkling wine, home made simple syrup, and lemon. Served in a flute, garnished with a lemon twist.</i>	
ST. TROPEZ	13
<i>Vodka, grapefruit juice, Lillet blanc, and a touch of St. Germaine. Shaken and served up with a lemon twist.</i>	
LA VIE EN ROSE	14
<i>Buffalo Trace whiskey, Campari, muddled sugar cube. Stirred and served on the rocks with an orange twist.</i>	

HAPPY HOUR

Monday – Saturday / 4:00pm –6:00pm

CONTACT US FOR RESERVATIONS

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