

# LITTLE FROG

DINNER: 4 PM to 9.30 PM 7 DAYS

SNACKS with your DRINK: 4 PM to 5 PM  
CHIPS 2.50 PÂTÉ 12. JAMBON 12.

## APPETIZERS

OYSTERS MIGNONETTE (6) 24.

Half dozen Oysters chef's pick of the day, cabernet mignonette

LOCAL HEIRLOOM TOMATO SALAD 18.

Burrata or marinated tofu, basil, aged sherry vinegar, French olive oil

CHARCUTERIE BOARD 32.

Pâté de campagne, jamon Iberico, saucisson sec, fresh herbed

chèvre, garnished with Dijon mustard, cornichons and toasts

BLACK LABEL SMOKED SALMON CARPACCIO 30.

Cold potato salad, capers, macerated cucumber

COLD GAZPACHO ANDALOU 16.

Boiled egg, croûtons

LITTLE FROG SALAD 18.

Haricot vert, artisan Vermont chèvre, mesclun greens

## MAIN COURSES

HAND CUT STEAK TARTARE 24.

Capers, cornichons, Dijon mustard, kettle cooked chips

COAL GRILLED NY SIRLOIN AND CHIPS 48.

10 oz. grass fed sirloin cut, choice of chips or salad

COAL GRILLED CHICKEN BREAST SALAD 28.

Celeriac rémoulade, cherry tomato, haricot vert, lemon vinaigrette

TIGER SHRIMP SALAD 30.

Organic cucumber rémoulade, romaine hearts, avocado

JUMBO LUMP CRAB SALAD 30.

Frisée, grapefruit, mango & avocado relish, yuzu tobiko

SCOTTISH SALMON TATAKI 32.

Organic cucumber rémoulade, stone ground mustard

VEAL TONNATO 36.

Sliced cold roast veal loin, tuna-capers dressing, arugula, lemon zest

## SIDES

BAG of CHIPS 3.

GREEN SALAD vinaigrette 15.

BUTTER & toasts 2.50

**Chef de Cuisine, Xavier Monge**

## DESSERTS

CHOCOLATE CAKE: vanilla Chantilly 15.

CRÈME BRULÉE: lemon verbena 14.

PÊCHE MELBA: white peach halves vanilla ice cream,

Raspberry sorbet, Chantilly, toasted almonds 16.

RASPBERRY SORBET 3 scoops 14.

VANILLA ICE CREAM 3 scoops 14.

MIXED FLAVORS 3 scoops 14.

SAUTERNES CHATEAU Petit Gueraud 14.

WHITE PORT MAYNARD'S 13.

Let's share Little Frog nicely, due to being able to serve only outside,  
we would appreciate if you all cooperate in respecting reservation times  
& a dining period of no more than 2 hours, thank you very much.

1 Main course minimum per guest

No sharing no substitutes/ Corkage fee: \$40.00

LF Green Policy: To Go All Recyclable Container + 1 Bag .95 cents

Warning: Consuming raw or under cooked meats, poultry, seafood,  
shellfish, oysters or eggs may increase your risk of food borne illness.

Please consume with care & ask our waiting staff for details.

**WINE LIST BY THE GLASS**  
ALL OUR WINES ARE ORGANIC, NATURAL OR SUSTAINABLE

**BUBBLY**

BLANC DE BLANC BRUT JURA F. MONTAND 187ml bottle	15.
ROSE BRUT JURA F. MONTAND 187ml bottle	15.
PROSECCO BRUT TOFFOLI DOCG	13.
LAURENT PERRIER CHAMPAGNE BRUT 187ml bottle	25.
MOSCATO VILLA JOLANDA 187ml bottle	12.
187ml bottle	

**WHITE WINE**

SAUVIGNON BLANC LOIRE BROCHARD	15.
MUSCADET L'INNATENDU	14.
BORDEAUX CHATEAU GRAVILLE LACOSTE	17.
PINOT GRIGIO KRIS VENETO	14.
CHARDONNAY BURGUNDY	16.
PETIT CHABLIS	18.

**RED WINE**

CABERNET SAUVIGNON NAPA	18.
CROZES HERMITAGE SYRAH	18.
BORDEAUX GRAVES CHATEAU TREBIAC	17.
PINOT NOIR BURGUNDY	18.
CHINON CABERNET FRANC	15.
MALBEC MENDOZA	15.
COTES DU RHONE TRIGNION	14.

**ROSE WINE**

SANCERRE	17.
COTES DE PROVENCE	13.

**SWEET DESSERT WINES "LIQUOREUX"**

AGED WHITE PORT MAYNARD'S	12.
SAUTERNES CHATEAU PETIT GUIRAUD	

**BEER SELECTION**

STELLA ON TAP Belgium	12.
DELIRIUM TREMENS Belgium strong ale	17.
GOLDEN MONKEY US Belgium style Tripel	10.
KRONENBOURG 1661 French style lager	9.
PERONI Italian euro style lager	9.
MENABREA AMBRATA Italian premium amber	9.
PORKSLAP NY pale ale	9.
SNAPPERHEAD IPA NY all malt farmhouse ale	9.
EINBECHER non/alcoholic German lager	9.

**HOUSE COCKTAILS 17.**

FRENCHIE MARTINI	
Grey Goose Vodka, lychee fruit, Hibiscus syrup	
GREEN SPA MARTINI	
Tito's Vodka, smashed cucumber, ginger & lime	
LYCHEE MARTINI	
Ketel One Vodka, lychee fruit & syrup, Salers Vermouth	
CORTEZ'S MADNESS	
Vida Mescal, Siete Leguas Tequila, grapefruit, Aperol	
FRENCH 75	
Ford's Gin, Prosecco, lime juice	
FROGGER'S MARGARITA	
Siete Leguas Tequila, Grand Marnier, home made salt, lime	
OLD FASHION	
Bulleit Bourbon, Angustura	
BOURBON SIDE CAR	
Four Roses Small Batch Bourbon, Cointreau, lime	
HOUSE NEGRONI	
Plymouth dry Gin, Campari, Professore di Torino Vermouth	
MULES:	
Vodka, Rum, Mescal, Tequila, Pisco or Gin, Fever Tree ginger beer	

**WINE LIST BY THE BOTTLE**  
**ALL OUR WINES ARE ORGANIC, NATURAL OR SUSTAINABLE**

**ROSÉ**

**CÔTEAUX D'AIX 2018** 47.  
 Chateau Pigoudet classic (cinsault blend)

**CORSICA: PATRIMONIO 2017** 62.  
 Yves Leccia (nielluccio)

**HALF 375**

**CHATEAU ST. ANDRÉ CORBIN ST. EMILION 2016** 29.  
 Red Bordeaux (Merlot blend)

**HAUTES COTES DE NUITS SOUS LE MONT 2018** 45.  
 Emmanuel Giboulot, Burgundy (pinot noir)

**ARGYLE PINOT NOIR RESERVE 2017** 42.  
 Red Bordeaux (Merlot blend)

**SANCERRE "NON FILTRÉ" 2017** 36.  
 Domaine Hubert Brochard (sauvignon blanc)

**FROG'S LEAP CHARDONNAY 2016** 36.  
 Napa, California

**CHAMPAGNE**

**PROSECCO TOFFOLI DOCG** 45.  
 Conegliano Gold (glera), 750ml

**CRÉMANT D'ALSACE BRUT ROSÉ** 45.  
 Michel Fonne (pinot noir) 750 ml

**DOYARD BLANC DE BLANC BRUT** 96.  
 (chardonnay) 750 ml

**EGLY OURIET GRAND CRU BRUT TRADITION** 145.  
 (chardonnay, pinot noir) 750 ml

**LECLERC BRIANT BRUT 2013** 175.  
 (chardonnay) 750 ml

**LAURENT PERRIER BRUT "CUVÉE ROSÉ"** 175.  
 (pinot noir) 750ml

**NICOLAS FEUILLATTE BRUT "PALMES D'OR"** 295.  
 2006 Vintage (blend) 750ml

**WHITES**

**FROG'S LEAP CHARDONNAY 2016** 75.  
 Napa, California

**PINE RIDGE CHARDONNAY COLLINES 2017** 89.  
 Napa, California

**CHATEAU GRAVILLE LACOSTE GRAVES 2017** 65.  
 White Bordeaux (sauvignon blanc blend)

**MUSCADET L'INATTENDU 2018** 45.  
 (Melon de bourgogne)

**ANJOU BLANC LES PIÈRES GIRARD 2017** 52.  
 Domaine De La Bergerie (chenin blanc)

**CHEVERNY DOMAINE SALVARD 2018** 55.  
 Loire Valley (sauvignon blanc)

**COUR CHEVERNY 2015** 59.  
 L'Épicourchois Luc Percher (romorantin)

**SANCERRE HUBERT BROCHARD 2017** 69.  
 Non filtré (sauvignon blanc)

**SAINT PERAY MONTIS 2018** 49.  
 Laurent Fayolle (100% marsanne)

**SAINT JOSEPH 2017** 75.  
 Domaine Fauray (roussanne blend)

**POUILLY FUISSÉ TERROIRS 2017** 75.  
 Domaine Roger Lassarat (chardonnay)

**RULLY PREMIER CRU LA FOSSE 2015** 85.  
 Domaine Gouffier (chardonnay)

**CHABLIS GRAND CHABLIS REGNARD 2017** 135.  
 Unfiltered Burgundy (chardonnay)

**MEURSAULT LE LIMOZIN 2016** 150.  
 Domaine Xavier Monnot (chardonnay)

**CHASSAGNE MONTRACHET LES HOUILLÈRES** 175.  
 Domaine Morey-Coffinet 2018 (chardonnay)

**GRÜNER VERTLINER 2017** 75.  
 Prager, Federspiel

**MONDAY IS WINE NIGHT**  
**ALL WINE LIST BOTTLES: FIFTY PERCENT OFF**  
**CORKAGE FEE \$40: FIFTY PERCENT OFF**

**REDS**

**LARGE FORMAT: MAGNUMS**

**CHATEAU DE SAINT COSME 2017** 115.  
 Les Deux Albion (grenache blend) 1.5L

**CHATEAU LA CARDONNE 2009** 125.  
 Haut Médoc Cru Bourgeois, Bordeaux (cabernet blend) 1.5L

**CROZES L'HERMITAGE DOMAINE COMBIER** 150.  
 Northern Rhône (syrah) 2017 1.5L

**ABADIA RETUERTA SARDON DE DUERO 2014** 155.  
 Selección especial (trempanillo blend) 1.5L

**TINTO REY SUPER TINTO 2015** 47.  
 Dunnigan Hills, Zamora, CA (trempanillo blend)

**LUCIENNE PINOT NOIR 2017** 90.  
 Lone Oak Vineyard, Santa Lucia Highlands CA

**DOMAINE DE LA CÔTE PINOT NOIR 2014** 125.  
 Santa Rita Hills CA

**STEWART CABERNET SAUVIGNON 2016** 125.  
 Napa valley, CA

**CHINON DOMAINE AUDEBERT & FILS 2018** 49.  
 Loire Valley (cabernet franc) \*served chilled\*

**SAUMUR CHAMPIGNY VIEILLES VIGNES 2017** 49.  
 Chateau de Villeneuve, Loire Valley (cabernet franc)

**MORGON COTE DU PUY 2017** 96.  
 Jean Foillard Beaujolais Grand Cru (gamay)

**"SUPER RHÔNE" DOMAINE GRAMENON** 72.  
 Côtes du Rhône L'Élémentaire (grenache) 2018

**GIGONDAS SANTA DUC 2016** 75.  
 Aux Lieu-Dits (grenache blend)

**CROZES L'HERMITAGE DOMAINE COMBIER** 75.  
 Northern Rhône (syrah) 2018

**SAINT JOSEPH FAURY 2017** 79.  
 Northern Rhône (syrah)

**CHATEAUNEUF DU PAPE 2017** 109.  
 Clos du Mont Olivet (grenache blend)

**CÔTE DE NUITS VILLAGES 2017** 75.  
 domaine Gachot-Monot Burgundy (pinot noir)

**FIXIN 2017** 82.  
 Domaine Michel Magnien Burgundy (pinot noir)

**MERCUREY 1ER CRU CLOS L'ÉVÊQUE 2016** 90.  
 Domaine Gouffier Burgundy (pinot noir)

**VOLNAY EZ BLANCHES 2016** 99.  
 Domaine Gouffier Burgundy (pinot noir)

**ALOXE CORTON 1ER CRU LA COUTIÈRE** 110.  
 Pierre André Burgundy (pinot noir)

**POMMARD "LES VIGNOTS" 2015** 155.  
 Domaine Xavier Monnot Burgundy (pinot noir)

**CHATEAU LA TOUR DE MONS 2016** 79.  
 Margaux Bordeaux, (cabernet blend)

**CHATEAU BEAU-SITE 2015** 99.  
 Saint-Estèphe Bordeaux, (cabernet blend)

**CHATEAU LARRIVET HAUT BRION 2015** 139.  
 Graves Pessac Leognan Bordeaux, (cabernet blend)

**CHATEAU LA CROIX DE BEAUCAILLOU 2012** 165.  
 Saint-Julien Bordeaux, (cabernet blend)

**CHATEAU BRANE CANTENAC 2012** 199.  
 Margaux Bordeaux, (cabernet blend)

**BAROLO BRICCO SAN PIETRO FRASCHIN 2013** 99.  
 Azienda Manzone Piemonte Italy (nebbiolo)

**VALTELLINA SUPERIORE 2015** 95.  
 Il Glicine Sandro Fay, Piemonte, Italy (nebbiolo)

**RIOJA GRAN RESERVA 2006** 110.  
 Rioja, Spain (trempanillo blend)

**MALBEC CAHORS CHATEAU DU CEDRE 2016** 47.  
 Cuvée Heritage, South west of France (malbec blend)

**SOMMELIER'S RED PICK:**

**KULETO FROG PRINCE 2016** 55.  
 Napa Valley blend  
 Full bodied wine with a broad taste, ripe & fruity, hints of spice & butter help round the palate. Packing plenty of blackberries & black pepper deep & luscious, a great blend from Eastern Napa mountain tops.