



## (le) poisson rouge

serving art and alcohol

(Le) Poisson Rouge is a multimedia art cabaret founded by musicians on the site of the historic Village Gate. Dedicated to the fusion of popular art cultures in music, film, theater, dance, and fine art, the venue's mission is to revive the symbiotic relationship between art and revelry: to become a creative asylum for both artists and audiences.

LPR prides itself in offering the highest quality eclectic programming, impeccable acoustics, and bold design. The state-of-the-art performance space, engineered by the legendary John Storyk/WSDG, offers multiple, flexible configurations: seated, standing, in-the-round, and numerous alternative arrangements. The Gallery Bar is open during the day as a cafe, and at night as a pub and event space. A work of art itself, the facility is the embodiment of the experimental philosophy that drives the venue.

LPR is a source you can trust for exposure to visionary work, people of character, and a consistently dynamic environment. We invite you to immerse yourself in nightlife of true substance and vitality. Bring an open mind and drinking shoes.

# SOLIDS

## \$5 MENU

### PRAWN CHIPS

crispy prawn chips w/ Thai chili dipping sauce

### EDAMAME

steamed soy bean pods tossed in Hawaiian pink sea salt

### NY PRETZELS

2 large NY-style pretzels served hot w/ stone-ground mustard

### TATER TOTS

w/ spicy ketchup, chive sour cream & apple sauce

### PB&J

white bread, creamy peanut butter & grape jelly with ruffled potato chips

### GRILLED CHEESE

white bread & American cheese with ruffled potato chips

### NACHOS

corn tortilla chips w/ jalapeno cheese, pico de gallo and lime sour cream 7

### DISCO TOTS

crispy tater tots topped w/ nacho cheese and beef gravy 8  
add crispy diced bacon 10

### CRUDITÉ

chilled vegetable batons w/ ranch dressing 8

### ASIAN SALAD

spicy Asian mixed greens w/ cucumber, prawn crisps and miso vinaigrette 9  
add seared marinated chicken 11

### CROSTINI SAMPLER

tomato bruschetta, basil pesto and olive tapenade 12

### SPICY TUNA ROLL

ahi tuna w/ spicy mayo, fresh herbs, pickled daikon, nori paper, and rice 8

### CALIFORNIA CRAB WRAP

jumbo lump crab, avocado, cucumber and nori 12

### ARTISANAL CHEESE & FRUIT PLATE (for 2)

daily selection w/ seasonal fruits, nuts, preserves and toasted baguette 16

### QUESADILLA

w/ sautéed mushrooms and pepper jack cheese 7  
add seared chicken breast 10

### CHICKEN SATAY

w/ annato marinade and cucumber-jicama salad 9

### TRUFFLED MACARONI & CHEESE

w/ parmesan crisp and Asian mixed greens 9  
add Black Forest ham 11

### THE OKTOBERFEST

100% beef brat w/ sauerkraut, roasted potatoes & hot NY-style pretzel 12

### SLOPPY KOBE JOES

ground Kobe beef sloppy joe on 3 mini Hawaiian buns w/ dill pickles 12

### PIZZAS

w/ pepperoni 14  
w/ mushrooms, truffle & goat cheese 16

## DESSERT

### COOKIES & MILK

3 warm chocolate-chip cookies w/ a mug of whole milk for dunking 5  
w/ a shot of White Russian for dunking 10

### CHOCOLATE BROWNIE

warm chocolate brownie served w/ mixed berry compote & whipped cream 7

# LIQUIDS

## SPRING/SUMMER 2009 CUSTOM COCKTAILS

12 EACH

### ZOMBIE HUNTER

Don Q Light Rum, Captain Morgan Spiced Rum, Myers Dark Rum, Versinthe Absinthe, pineapple juice

### LPR MANAHTTAN

Our spin on the classic - made with Old Overholdt Rye Whiskey

### FERMATA

Jack Daniels, Canton Ginger Liqueur, Barenjager Honey Liqueur, fresh ginger, lemon juice

### BOMBAY SAPPHIRE COLLINS

Bombay Sapphire Gin, lemon juice, simple syrup, seltzer

### JALERITA

Jalapeño-infused Cazadores Reposado tequila, fresh lime, sweet & sour, smoked salt rim

### FRESCA

Finlandia Grapefruit Vodka, St. Germain, Chandon Sparkling Wine, grapefruit juice

### FLAVORED BACARDI MOJITO

Classic mojito made with a different flavor of Bacardi rum every week

### DIRTY COLONEL

A dirty martini...with a hint of Colman's English Mustard, baby pickle garnish

### RAMP GIBSON

Beefeater Gin, Martini and Rossi Dry Vermouth, house pickled ramp

### THE BAIT

Stoli Vanilla, Midori melon liqueur, Blue Curaçao, pineapple juice, a Swedish Fish

### THE GARFUNKEL

Hendricks Gin, rosemary & sage simple syrup, fresh lemon juice

### STARR RUM COLLINS

Starr African Rum, black cardamom simple syrup, peach schnapps, fresh lime, seltzer

### CANARY COLLINS

Grey Goose La Poire pear vodka, Canton Ginger Liqueur, fresh lime, seltzer

### PEACH...I COULD EAT A PEACH FOR HOURS

Bacardi Red Peach rum, Chambord, triple sec, grapefruit juice

### PRE-MINSTREL

Garnd Marnier, Crème De Cacao, cream

Cocktails created by LPR Mixologists Amy Wilkinson, Laura Smith & Renee Rogoff

## BOTTLED BEER

**Bud Light 6**  
**Budweiser 6**  
**Amstel Light 7**  
**Corona 7**  
**Heineken 7**  
**Heineken Light 7**  
**Red Stripe 7**  
**Chimay Rouge 10**

## DRAFT BEER

**Hoegaarden 7**  
**Magic Hat #9 7**  
**Red Fish Ale by Abita 7**  
**Stella Artois 7**  
**\*\*Blue Point Toasted Lager 7**  
**\*\*Guinness 7**  
**\*\*Magic Hat Wacko Summer 7**  
**\*\*Samuel Adams Summer Ale 7**  
**\*\*Six Point Bengali Tiger IPA 7**

\*\*Gallery Bar Only

## CANNED BEER

**Rolling Rock 4**  
**Bucket O' Rocks 40**  
12 cans of Rolling Rock served in a bucket of ice

8.875% sales tax will be added to all food and bottle service orders  
20% gratuity will be added to all checks

**Gls | Btl**

## **WHITE WINE**

<b>Casa Lapostolle Sauvignon Blanc 2008, Chile</b>	<b>8</b>	<b> </b>	<b>40</b>
<b>Esperto Pinot Grigio 2007, Italy</b>	<b>9</b>	<b> </b>	<b>45</b>
<b>Edna Valley Chardonnay 2007, California</b>	<b>10</b>	<b> </b>	<b>50</b>
<b>Sterling Organic Sauvignon Blanc 2008, California</b>	<b>11</b>	<b> </b>	<b>55</b>
<b>Domaine Barmes-Buecher Riesling Tradition 2005, France</b>	<b>14</b>	<b> </b>	<b>70</b>
<b>Betts &amp; Scholl Hermitage Blanc 2001, France</b>			<b>95</b>
<b>Jacques Bavard Bourgogne-Aligoté 2005, France</b>			<b>95</b>
<b>Puligny-Montrachet 1er Cru "Les Poruzots" 2002, France</b>			<b>145</b>

## **RED WINE**

<b>Barton &amp; Guestier Bistro Pinot Noir 2007, France</b>	<b>8</b>	<b> </b>	<b>40</b>
<b>Casa Lapostolle Merlot 2007, Chile</b>	<b>9</b>	<b> </b>	<b>45</b>
<b>Navarro Correas Malbec 2007, Argentina</b>	<b>9</b>	<b> </b>	<b>45</b>
<b>Sagelands Cabernet Sauvignon 2006, Washington</b>	<b>10</b>	<b> </b>	<b>50</b>
<b>Green Point Shiraz 2005, Australia</b>	<b>12</b>	<b> </b>	<b>60</b>
<b>Monsanto Chianti Classico Riserva 1996, Italy</b>	<b>14</b>	<b> </b>	<b>70</b>
<b>Côte de Nuits-Villages "La Robignotte" 2005, France</b>			<b>90</b>
<b>Chambolle Musigny Les Charmes-1<sup>er</sup> Cru 1999, France</b>			<b>145</b>

## **ROSÉ WINE**

<b>Planeta Rosé 2008, Sicily</b>	<b>11</b>	<b> </b>	<b>55</b>
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## **DESSERT WINE**

<b>Domaine du Petit Paris Monbazillac 2005, France</b>	<b>13</b>	<b> </b>	<b>65</b>
<b>Mas Amiel, Muscat De Rivesaltes 2006, France</b>	<b>14</b>	<b> </b>	<b>70</b>

## **CHAMPAGNE**

<b>Chandon</b>	<b>11</b>	<b> </b>	<b>55</b>
<b>Moet &amp; Chandon Brut Imperial</b>			<b>150</b>
<b>Moet &amp; Chandon Nectar Imperial</b>			<b>175</b>
<b>Moet &amp; Chandon Rosé Imperial</b>			<b>200</b>
<b>Veuve Cliquot Brut NV</b>			<b>175</b>
<b>Veuve Cliquot Rosé</b>			<b>200</b>
<b>Veuve Cliquot La Grande Dame 1998</b>			<b>350</b>
<b>Gosset Celebris 1996</b>			<b>350</b>
<b>Dom Perignon 1999</b>			<b>395</b>

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