

NĪT NĪT  
*at*  
TIN TIN  
LATE NIGHT SERVICE

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*bites*

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OYSTERS ON THE HALF SHELL, SPICY BAY LEAF  
MIGNONETTE - \$17

FOIE ROASTED OYSTERS - \$21

BRIOCHE SAUSAGE ROLLS WITH TARRAGON MUSTARD - \$12

TIN TIN BURGER - \$14 (ADD FOIE +9)

STEAK TARTARE & FRITES, OYSTER AIOLI, BEETS,  
HORSERADISH, AND DUCK EGG - \$15

BLISTERED SHISHITO PEPPERS, ESPELETTE,  
LEMON AIOLI - \$9

CRISPY ARTICHOKEs, SCALLION AIOLI  
AND ROASTED LEMON - \$14

BAKED CAMEMBERT, PUFF PASTRY,  
TANGERINE MARMALADE, AND HOUSE CRACKERS - \$25

MINI CROQUE MADAMES, PARIS HAM, GRUYERE, BECHAMEL,  
SUNNY QUAIL EGG, AND GREEN SALAD - \$14

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*dessert*

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BRIOCHE DOUGHNUTS, PEANUT PRALINE AND BERRIES - \$8

NOUGAT ICE CREAM SANDWICHES - \$8

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*cocktails*

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\$9

PASTIS HIGBALL

PASTIS, SPRECHER'S, CITRUS

CLARIFIED PUNCH

RUM, BITTERS, CITRUS, CLARIFIED DAIRY, SPICES

DG&T

DILL, GIN, TONIC

CORVETTE SUMMER

TEQUILA, GRAPEFRUIT, BITTERS, JARRITOS

BROTHER BILLY

BOURBON, CAMPARI, MEXICAN COKE, SALTED PEANUTS

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*kindred spirits*

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[BEER & A SHOT - NO SUBS]

\$10

BLANCO & ATALANTA

HERBAL, SOUR

AVEZE & APPLE BOMB

CITUSY, FRESH

GENEPEY & TROPICALIA

GRASSY, JUICY, BITTER

FERNET & KRONENBOURG

THE ONE AND ONLY

CHARTREUSE & WHITE BLACKBIRD - \$12

SPICY, FRUITY