



# FROG BAR

## HAPPY HOUR 3-6 PM DAILY

10pm to Midnight Friday & Saturday

*Available in the Bar and on the Patio*

**\$4**

DOMESTIC TAPS, WELL DRINKS AND #1 WINE

**\$5**

RUM PUNCH

Blend of Cruzan Pineapple, Orange and Banana Rums with pineapple, orange and cranberry juice

**\$6**

GRAND AVENUE GIMLET

Tanqueray Rangpur with fresh lime and soda water

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### BAR HUITRES

**2 FOR \$3**

CHEF'S CHOICE OYSTERS ON THE HALF SHELL  
served with mignonette and cocktail sauce

CHILLED CRAYFISH

served with remoulade and cocktail sauce

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**\$1**

POPCORN DE CANARD

**\$3**

GARLIC CROSTINIS  
with assorted spreads

MINI FLATBREAD  
pepperoni or cheese

POMMES FRITES  
with bearnaise

PROFITEROLES  
vanilla ice cream, chocolate and caramel sauce

**\$5**

SALUT SLIDERS

a pair of mini burgers with cheddar, lettuce, tomato, onion

GNOCCHI NOISETTE

potato gnocchi, spinach, beurre noisette, shaved parmesan

STEAK TARTARE

Herb aioli, capers, shallots, garlic

PETITE CROQUE MADAME

croque monsieur topped with a fried egg

**\$7**

GRAND SALUT SLIDERS

double patties, bacon, cheddar, lettuce, tomato, onion

DRUNKEN MUSSELS

Summit EPA, roasted garlic, onions, calabrese sausage, red chili flakes

ZE MEATBALL HOAGIE

Moroccan meatballs, baguette, feta, cilantro-mint, tomato harissa sauce

**SALUT**  
BAR AMÉRICAIN



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**SIGNATURE COCKTAILS AND MARTINIS**

**BLACKBERRY MOJITO MARTINI**  
Don Q Limon, fresh mint, blackberry purée 10

**SPICED PEAR MARTINI**  
Grey Goose Pear, cardamom and cinnamon simple syrup and pear nectar, topped with champagne 12

**JACK AND GINGER**  
Canton Ginger Liqueur, Jack Daniels, soda and a squeeze of lemon 10

**RESOLUTION BUSTER**  
Jameson, Frangelico, Baileys, coffee and Grand Marnier whipped cream 11

**SKINNY SIPS**  
low calorie cocktails

**PINK BIKINI**  
Stoli Cranberi, pomegranate puree, fresh cranberries, topped with soda water 10

**FASHIONISTA**  
Sobieski Cytron, fresh lemon, soda water 9

**MOCKTAILS**  
non-alcoholic cocktails

**PEACH GINGERINI**  
Peach purée, house-made ginger syrup, topped with soda and sprite 5

**BLACKBERRY LEMONITO**  
Lemonade, mint, and blackberry puree, topped with sprite 5

**N/A BEVERAGES**

**FRESH LEMON OR LIMEADE 5**  
house made to order

**SALUT GINGER ALE 5**  
with house made ginger syrup

**BOTTLED WATER 6**  
San Pellegrino (sparkling)  
Evian (still)

**DISCO LEMONADE**  
4 Orange Vodka made with real FL oranges, with basil, fresh lemon, and pear nectar served on the rocks 10

**SAINT GERMAIN COCKTAIL**  
Hendrick's Gin, St. Germain Elderflower Liqueur, topped with soda water, served on the rocks 12

**SMOKIN' SALUT COSMO**  
Sobieski Cytron, triple sec, cranberry juice, pomegranate purée 9

**POOL BOY**  
Absolut Ruby Red, pineapple and grapefruit juice, blood orange puree, served up 10

**PETITE BOISSONS**  
\$7 EACH

*Smaller drinks, well crafted*

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**FEATURING**  
**JEFE'S UPTOWN BITTERS**

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**Kumquat Cocktail**  
House-made Kumquat preserves, Cruzan Mango rum, meyer lemon bitters, topped with soda

**Maximillian Affair**  
Sauza Hornitos Plata Tequila, Cointreau, fresh lime juice, topped with Chambord and meyer lemon bitters

**WINES BY THE GLASS**

**HOUSE WINES**

**NO. 1 LA PIQUETTE (CHEAP) 6 RED** California Merlot  
**WHITE** California Pinot Grigio

**NO. 2 ACCEPTABLE (DECENT) 7 RED** California Cabernet  
**WHITE** California Chardonnay

**NO. 3 BON (GOOD) 8 RED** La Vieille Ferme Rouge  
**WHITE** La Vieille Ferme Blanc

**WHITE**

**RED**

**BLANCS AND PINOTS**

Gauthier Sauv Blanc (CA) 10  
Acrobat Pinot Gris (Oregon) 9  
Santa di Terossa Pinot Grigio (Italy) 9

**CHARDONNAY**

Angeline, Sonoma (California) 9  
Drouhin, Mâcon Villages (France) 10

**RIESLING**

Great Loop Riesling, Mosel (Germany) 9

**SPARKLING**

Jean Louis Cuvée Blanc de Blancs (split) 10  
Monmousseau, Brut Etoile (France) 9

**ROSÉS AND THINGS PINK**

Pink Truck White Zinfandel (CA) 6

**PINOT NOIR**

Drouhin La Foret (Burgundy) 12  
De Loach (California) 10

**MALBEC**

Santa Julia Reserva, Mendoza (Argentina) 9

**SYRAH AND RHONE BLENDS**

Louis Bernard Cotes du Rhone Villages 10  
Billi Billi Shiraz (Australia) 9

**ZINFANDEL**

Gravity Hills (California) 9

**CABERNET SAUVIGNON**

Martin Ray, Napa (California) 14  
Lyeth (California) 9

**CHIANTI**

Antico Colle (Italy) 9

**WHITE FLIGHT \$16**

Macon-Villages (Chardonnay)  
Gauthier (Sauvignon Blanc)  
and Acrobat (Pinot Gris)

**RED FLIGHT \$16**

Lyeth (Cabernet)  
Louis Bernard Villages (Rhône Blend)  
and Gravity Hills (Zinfandel)

**DRAFT BEERS**

COORS LIGHT 5  
STELLA ARTOIS 6.5  
GRAIN BELT NORDEAST 5.25  
SUMMIT EXTRA PALE ALE 5.25  
RANGER IPA 5.25  
SUMMIT SEASONAL 5.25

**NEAR BEERS**

PURE CIDER 5.5  
CRISPIN CIDER BRUT 6  
HAAKE BECK (NA) 5

**BOTTLE BEERS**

MICH GOLDEN LIGHT 4.75  
BUDWEISER 4.75  
AMSTEL LIGHT 5.5  
CORONA 5.5  
KRONENBOURG 5.5  
BLUE MOON 5.5  
SUMMIT EPA 4  
FAT TIRE 5.5  
RUSH RIVER UNFORGIVEN ALE 5.5  
RUSH RIVER BUBBLE JACK IPA 5.5  
BELLS TWO HEARTED IPA 6  
NEWCASTLE 5.5  
GUINNESS (CAN) 6

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