

# Gigis

## SEAFOOD TOWERS

PETIT TOWER	65
½ dozen oysters, shrimp cocktail, scallop crudo	
GIGI'S TOWER	115
Dozen oysters, shrimp cocktail, scallop crudo, smoked salmon	
GRAND TOWER	180
Dozen oysters, shrimp cocktail, scallop crudo, smoked salmon, regiis ova ossetra caviar	

## ACCOMPANIMENTS

FRITES 10	PETIT SALAD 12	GRILLED BROCCOLINI 14
aioli	fines herbes, dijon	black garlic, almond

## RAW BAR

OYSTERS	24/ 48
mignonette, lemon, hot sauce	
CAVIAR TOAST	65
regiis ova ossetra, brioche, crème fraiche	
CAVIAR SERVICE	175
30g regiis ova ossetra	
SHRIMP COCKTAIL	24
cocktail sauce	
MAINE SCALLOP CRUDO	23
asian pear, finger lime, vanilla-ginger sauce	
HOUSE SMOKED SALMON	20
chive cream cheese, caperberry, pumpernickel toast	
<b>HORS D'OEUVRES</b>	
FRESH BAGUETTE	8
cultured butter <i>add caviar +24</i>	
CHICK PEA FRITTER	15
goat cheese, herb sauce	
CHICORY CAESAR TOAST	18
grilled chicories, anchovy garum mayo, parm	

## APPETIZERS

LITTLE GEM SALAD	19
almonds, feta, fines herbes, dijon	
ROASTED BEET SALAD	20
apple, walnut, endive, dill	
MATSUTAKE GRILLED OVER CHARCOAL	24
delicata squash, pine nuts	
STEAK TARTARE	26
gribiche, cured egg yolk, baguette	
<b>ENTRÉES</b>	
CHEESEBURGER	29
cheddar, pickles, onion, lettuce, frites	
BLACK COD AND MANILA CLAMS	40
smoked chili broth, piquillo and fennel	
HALF ROASTED CHICKEN	42
potato purée, purple napa cabbage and turnip, brown butter-caper sauce	
CAVATELLI	39
chanterelle mushroom, curly spinach, sorrel, parmesan	
BRANDT BEEF NY STEAK FRITES	65
marrow-fermented black pepper sauce	
LAMB RACK AND SHANK FOR TWO	120
ratatouille, white beans, gremolata	



## COCKTAILS 18

BUTTERFLY MARGARITA  
tequila, butterfly pea flower,  
chili tincture, lime

LA PICOSA (house old fashioned)  
coconut washed mezcal, diplomatico  
aged rum, chipotle-habanero

SESAME STREET  
sipsmith gin, pineapple, basil, lime,  
sesame

STOCKTON SPECIAL  
rye, amaro del etna, sweet vermouth,  
bitters, meyer lemon tincture

SMOKE & MIRRORS  
tequila, creme de violette, ginger,  
activated charcoal

LA PETITE COQUETTE  
fords gin, green chartreuse, giffard  
almond orgeat, lime

GIGI'S ESPRESSO MARTINI  
vodka, espresso, crème de cacao,  
nola coffee liqueur

## ZERO PROOF

GIFFARD APERITIF SPRITZ 14

\*consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase the risk  
of foodborne illness. Especially if you have certain  
medical conditions.

## WINES BY THE GLASS

### SPARKLING

NV Brut Rosé, Louis de Grenelle "Corail" « Saumur, FR » 16/72

NV Brut, Gosset "Grande Reserve" « Champagne, FR » 31/139

### WHITE

2021 Bordeaux Blanc, Clos des Lunes "Lune d'Argent" « Bordeaux, FR» 15/68

2021 Sauvignon Blanc, Chateau Domi-Cours "Vitae" « Bordeaux, FR » 17/77

2020 Chardonnay, Domaine d'Edouard Les Collines de Veaux « Burgundy,FR » 22/99

### ORANGE

2021 Khikhvi, Jos! Wines "Simply Khikhvi" « Khakheti, GA » 16/72

### ROSÉ

2022 Grenache Blend, Dragonette Rosé « Santa Ynez, CA » 16/72

### CHILLED RED

2021 Cabernet Franc, Famille Vaillant "Le P'tit Vaillant" « Loire, FR » 15/68

### RED

2019 Gamay, Domaine Des Nugues, "Gilles Gelin" « Beaujolais, FR » 18/81

2017 Pinot Noir, Merlin, Bourgogne « Burgundy, FR » 19/85

2021 Cabernet Franc, Chinon Noblaie "Le Temps des Cerises" « Chinon, FR » 16/72

2012 Bordeaux Blend, Château Montlandrie « Côtes de Castillon, FR » 25/113

2020 Syrah, Domaine Durand, Cornas "Emprients" « Rhone, FR » 32/144