



CAFÉ • RESTAURANT • BAR

Explorateur is a community focused, all-day dining, European Café, Restaurant and Bar. It is French in spirit and Californian in its dedication to ingredient driven cuisine and passionate approach to dining. Our menu is a collection of French classics with an Explorateur spin, keeping our farmers, foragers and artisans front and center.

SOUPS & SALADS

Onion Soup Gratinée \$12

Sherry, Gruyere, French Bread Crostini

Roasted Tomato Soup \$9

Meyer Lemon Crème Fraiche, Mint Oil

Salad Niçoise \$19

Local Mixed Greens, Little Potatoes, Green Beans, Fennel Seared Tuna

Arugula Salad \$12

California Olive Oil, Lemon, Bermuda Onions, Pecorino

Explorateur Chopped Salad \$14

Lacinato Kale, Hand Gathered Greens, Sweet Peppers, Chickpeas, Persian Cucumbers, Fresh Herbs, Oregano Vinaigrette and a Perfectly Boiled Egg

ADD PROTEINS:

Espresso Rubbed Steak \$10 / Herb Marinated Chicken Breast \$6

Moroccan Spiced Shrimp \$7 / Grilled Salmon \$7

SPECIALTIES

Avocado Toast \$12

EVOO, Seasonal Sprouts, Radishes / Add Sunny Eggs - \$2

Smoked Salmon Toast \$16

Heirloom Tomatoes, Pickled Onions, Capers, Lemon Yogurt, Pea Tendrils

Shakshouka \$12

Poached Eggs, Chickpeas, Harissa, Mint Salsa Verde

Margherita Flatbread \$14

San Marzano Tomatoes, Mozzarella, Fresh Basil

Seasonal Vegetable Flatbread \$15

Parmesan Shallot Cream

Croque Monsieur \$14

Housemade Croissant, French Ham, Mornay / Add Sunny Egg to make a Madame \$2

The Counter Burger \$13

Yankee Cheddar, Fries

BALT \$14

Thick Cut Bacon, Heirloom Tomatoes, Lemon Garlic Aioli, Avocado, Fries

Chicken Paillard \$19

Herb Marinade, Charred Broccoli, Lemon Soy Dressing

Steak Frites \$24

Espresso Rubbed Natural Bavette Steak, Hand Gathered Greens, Maître D' Butter

Bistro Burger \$17

Grilled Onions, Brie, Purple Mustard, Arugula / Add Sunny Egg or Bacon - \$2 Each

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order please inform your server if a person in your party has a food allergy.



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EX ORIGINALS

SHPRITZ - 13

Aperol, Castle Island 'Jetty' Dry-Hopped Sour Beer,
Pineapple, Lemon

PARISIAN STANDARD - 14

Grey Goose Vodka, Luxardo Maraschino,
La Quintinye Blanc Vermouth, Strawberry, Lime

BLUE RIBBON - 14

Cimarron Tequila, Clear Creek Blue Plum Brandy,
Blueberry, Honey, Q Spicy Ginger Beer, Lemon

ANDORRA SOUR - 13

Rittenhouse Rye, Zucca Amaro, Maria's Rhubarb Syrup,
Lemon, Egg White*

CAFÉ INSPIRED

THAI-RISH ICED COFFEE - 14

Sesame-infused Jameson Black Barrel, La Colombe
'Nizza' Coffee, Condensed Coconut Milk

A COCKTAIL HAS NO NAME - 13

Green Tea-infused Bombay Gin, Drambuie, Ginger,
Honey, Fever Tree Bitter Lemon Soda

'EX'PRESSO MARTINI - 14

Vodka, Galliano Espresso Liqueur, La Colombe
Espresso, a Touch of Sweetness
*Served creamy upon request

FROM THE CAFÉ

Cappuccino 3.75/4.25

Latte 3.75/4.25

Matcha Latte 4.00/4.50

Americano 3.00/3.50

Machiato 3.00

SPARKLING

Cremant, Varichon et Cie Brut NV, Jura FR - 11
Cremant Rose, Bouillot 'Perle...' Brut NV, Burgundy FR - 14
Champagne, Lassalle 'Preference' 1er Cru NV, Dizy FR - 19
Champagne Rosé, De Sousa Brut NV, Avize FR - 25

WHITE

Riesling, Teutonic 'Jazz Odyssey' 2015, Willamette OR - 11
Chardonnay, La Chablisienne 'La Pierrelee' 2014, Chablis FR - 13
Sauvignon Blanc, l'Aumonier Touraine 2015, Loire FR - 12
Pigato, Punta Crena 'Ca de Reine' 2015, Liguria IT - 13
Chenin Blanc, Careme Vouvray 'Spring' 2015, Loire FR - 12
Trebiano, Ca'Liptra 2016, Marche IT - 15
Gruner Veltliner, Berger 2016, Kremstal AT - 9
Chardonnay, Sandhi 2014, Santa Barbara CA - 15

ROSÉ

Grenache+, AIX 2016, Provence FR - 13

RED

Gamay, JP Brun Beaujolais VV 2015, Burgundy FR - 11
Pinot Noir, Merlin 2015, Burgundy FR - 14
Nebbiolo, Ghiomo Langhe 'Vigne Grande' 2015, Piedmont IT - 12
Syrah/Grenache, P. Amadieu 'Roulepiere' 2015, Rhone Valley FR - 12
Malbec, Cuvelier 'Los Andes' 2013, Mendoza AR - 13
Cabernet Sauvignon, Treana 2015, Paso Robles - 15

FANCY

poured from Cruvinet - available by the half-glass
Dauvissat Chablis 1er Cru 'Vaillons' 2012, Burgundy FR - 12/24
COS 'Pithos' Bianco 2015, Sicily IT - 14/28
Sandhi Chardonnay 'Rita's Crown' 2014, Sta Barbara CA - 16/32
Borgogno Barolo 'No Name' 2012, Piedmont IT - 12/24
Ch. Ducru-Beaucaillou 'Croix de...' 2006, Bordeaux FR - 19/39
Robert Craig 'Affinity' 2014, Napa CA - 18/36
Ch Suduiraut Sauternes 1er Cru 1999, Bordeaux FR - 11/22

BISTRO WINES

White, Rosé & Red
Glass - 7 / Carafe - 21

DRAFT BEER

Kronenbourg 1664 Lager - 6 • Kronenbourg 1664 Blanc - 7 • Castle Island 'Jetty' Dry-Hopped Sour - 8
Sam Adams 'Brick Red' Irish Red Ale - 7 • Wachusett 'Wally' New England IPA - 8
Stone Brewing Co. West Coast IPA - 8

BOTTLED & CANNED BEER

Naragansett Lager (16oz) - 5 • Lord Hobo 'Hobo Life' Session IPA (12oz) - 7 • Ithaca 'Flower Power' IPA (12oz) - 7
Green Flash West Coast IPA (12oz) - 9 • Two Roads 'No Limits' Hefeweizen (16oz) - 7
Jack's Abby 'Calyptra' Session EPL (12oz) - 7 • Peak Organic 'The Juice' Pale Ale (12oz) - 7
Naked Ox Pale Ale (16oz) - 8 • Citizen Cider 'Dirty Mayor' Lemon Ginger Cider (16oz) - 8
Goose Island 'Sofie' Belgian Style Saison (12 oz) - 9 • La Chouffe Spiced Ale (11.2oz) - 9
Rodenbach 'Classic' Flanders Red (11.2oz) - 11 • Ipswich Oatmeal Stout (12oz) - 7
Evil Genius 'PMD' Chocolate Peanut Butter Porter (12oz) - 9



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