

LA VIE

Dinner Menu

At La Vie, we believe dining is a shared celebration a moment of connection, joy, and belonging. Rooted in the vibrant cultures of the Mediterranean, our menu draws inspiration from the coasts of Italy, Greece, and France. Every dish and sip is crafted to be savored, not just a meal, but a memorable experience meant to be enjoyed together.

COLD BAR

SHRIMP COCKTAIL^{GF} 25
served with cocktail sauce

HAMACHI CRUDO 29
cured hamachi, herb ponzu, radishes, cucumber

SEAFOOD TOWER
lobster, mussels, shrimp, oysters, snow crab, hamachi, mignonette

PETITE 105 GRAND 195

OYSTERS
fresh lemon, harissa mignonette, colatura di alici

½ DOZEN 25 DOZEN 48



FOR THE TABLE

SPREADS 24
hummus, tzatziki, melitzanosalata served with za'atar pita bread

LA VIE CAESAR 17
little gem, crispy lavash, pickled fresnos, parmigiano, shallots

GREEK GARDEN SALAD 18
tomatoes, cucumber, peppers, onions, feta, kalamata olives

BURRATA^{GF} 24
charred scallion and dill pesto, fig, dates, balsamic fig vinaigrette, toasted pistachios *

ARUGULA SALAD 19
honey crisp apples, fennel, whipped labneh, chia sherry mustard vinaigrette, dates, candied walnuts

HUMMUS AND LAMB 26
hummus, braised lamb, spiced lamb demi, pickled garlic and red onion, fresh herbs, served with za'atar pita bread

MANTI 29
open-faced dumpling, beef, lamb, urfa chicken demi, garlic yogurt, aleppo streusel

KAFTA 28
beef & lamb kebab, harissa-spiced pita, garlic toum

GREEK MEATBALLS 19
beef & lamb, eggplant purée, kefalograviera cheese

ARANCINI 16
ratatouille, burrata, saffron aioli

HALLOUMI FRITES 20
halloumi cheese, honey labneh, pomegranate seeds

HARISSA SHRIMP 28
harissa bbq sauce, soubise yogurt, braised red cabbage

GRILLED OCTOPUS 30
cucumber, pickled pearl onion, saffron potato, chermoula vinaigrette

SEAFOOD MISTO^{GF} 33
shrimp, squid, shishito peppers, lemon aioli

MUSSELS 32
steamed bang island mussels, sojuk, focaccia toast

POTATO TERRINE 19
potato terrine, salted tahini labneh, lemon, herbs
with Royal Ossetra caviar 75

HEIRLOOM GRAINS

TAGLIATELLE 48
shrimp, cuttle fish, clams, white wine, clam broth, crème fraîche, garlic streusal

RIGATONI 34
roasted chicken, sugo sage brown butter, pecorino crema, tuscan kale

LOBSTER RISOTTO^{GF} 52
seafood ragu, black garlic aioli, crispy basil

MUSHROOM RISOTTO^{GF} 32
wild mushroom, pecorino romano, crispy sage, porcini vinaigrette

SPINACH CHEESE RAVIOLI 36
cherry tomato sauce, summer vegetables, basil, pecorino romano



OF THE SEA

grilled, served with eggplant caponata and citrus beurre blanc

BRANZINO FILLETS^{GF} 59

ATLANTIC SALMON^{GF} 46

PAN ROASTED SCALLOPS^{GF} 58

CRAB CAKES 54
house remoulade, creamy house coleslaw

FROM THE LAND

24OZ BONE-IN RIBEYE 80
bone-in ribeye, creekstone farms, béarnaise sauce

LAMB CHOPS 59
yellow split pea purée, marbled potatoes, parmigiano, red pearl onions

CHICKEN KEBAB 36
turmeric yogurt, tabbouleh, cucumber yogurt

SMASHED BURGER 25
beef & lamb, smoked gouda, mediterranean sauce, fresh herbs, potato sesame bun, served with lemon za'atar fries

Add Ons

SCALLOPS 42

SHRIMP 29

CRAB CAKE 22

CHICKEN KEBAB 25

LOBSTER MP

LOBSTER TAIL MP

ACCOMPANIMENTS

CHARRED BROCCOLINI 19
za'atar, crispy shallot, nduja, pomegranate seeds

BRUSSELS SPROUTS 17
golden raisins, burnt honey, roasted garlic yogurt

WILD MUSHROOMS^{GF} 17
sautéed wild mushrooms, garlic, herbs, sherry

WHIPPED POTATOES 16
roasted garlic, chives

FRITES 17
lemon za'atar, served with ketchup

GF gluten free V vegan * contains nuts

Consuming raw or undercooked eggs, beef, poultry, pork, seafood, or shellfish may increase your chances of food borne illness a 20% service charge is added to all checks. 16.5% is distributed directly to service workers in addition to base wages. The remaining 3.5% is used to help pay for our staff costs, such as base wages, health insurance, etc. You may leave an additional tip. 3.5% Surcharge is added to all checks.



LA VIE

Cocktail Menu

Food is ritualistic and sacred in the Mediterranean. Drinking is done to enhance and accent the food being enjoyed by all at the table. We have taken this into account, but stayed true to our brand at La Vie. Below is a carefully crafted list of specialty cocktails. Whether you like it strong and bold or light and fruity, you will find a drink meant for you. Do not forget to take a look at our wine menu. Our servers would be happy to recommend the perfect pairing.

Beverage Director: Ali Altayli

LIGHT & REFRESHING

ROSÉ SANGRIA 20
segura brut rosé, lillet rosé,
stoli ohranj vodka, blood orange,
peach, lemon

LA ISLA BONITA 20
greygoose strawberry & lemongrass,
giffard pamplemousse,
strawberry basil syrup, fresh lemon,
pomegranate juice, q soda

AEGINA CHERRY GROVE 20
gray whale gin, elderflower liqueur,
cherry syrup, lemon, cardamom

MEDIUM & BOLD

PURPLE BLOSSOM 75 23
blue butterfly infused ford's gin,
fresh lemon, fresh pineapple, berry
syrup, torressella prosecco

MANGO MIRAGE 22
bacardi ocho, aperol, peach liqueur,
mango puree, lemon, simple syrup

CYPRIOT AGAVE SUNSET 21
el tequileno reposado, cointreau,
grapefruit liqueur, pineapple juice,
lime, simple syrup

STRONG & SPIRITED

LA VIE AF 22
angel envy bourbon, d'usse VSOP,
herbs de provence,
aged balsamic reduction, strawberry

FIRE ON FLOOR 4.6 24
lobos reposado, lobos mezcal,
ancho reyes chile liqueur,
mango syrup, lemon, pineapple,
habanero tincture

ALL SMOKE, NO FIRE 23
woodinville bourbon, giffard peach,
vanilla chai demerara,
fresh lemon

**SUGAR, SPICE, AND
EVERYTHING... TEQUILA? 23**
patron reposado barrel select La Vie,
amaretto, giffard abricot, orgeat,
maple, lime

**MEDITERRANEAN OLD
FASHIONED 22**
maker's mark, montenegro amaro,
spiced pear maple syrup,
orange bitters, chocolate bitters

SWEET & DECADENT

LA VIE ESPRESSO 22
ketel one vodka,
house-made vanilla demerara syrup,
tempus fugit crème de cacao,
nespresso vertuoline

**ANATOLIAN CREST
PISTACHIO MARTINI 20**
titos vodka, irish cream, chocolate
liqueur, pistachio syrup, coconut
labneh, matcha

NON-ALCOHOLIC

**STRAWBERRY FIELDS
FOREVER 14**
strawberry-basil syrup, fresh lime,
q club soda

CITRON PRESSÉ 14
house-made lavender lemonade

**MANGO TANGO
MOCKARITA 14**
bare zero tequila, mango peach puree,
fresh lime, pineapple, tajin rim

BOTTLED WATER 13
saratoga sparkling or still

BEER

STELLA ARTOIS 9
belgium, pale lager

GOOSE ISLAND IPA 10
chicago, indian pale ale

DB VIENNA LAGER 8
virginia, vienna-style amber lager

ESTRELLA JALISCO 9
jalisco, mexican pilsner

STELLA CIDER 10
belgium, european hard cider

MICHELOB ULTRA 9
st. louis, american light lager

BUD LIGHT 8
st. louis, american light lager

STELLA 0.0% 8
belgium, non-alcoholic

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