

— B A R D O T —

COCKTAILS

FIG OLD FASHIONED 9

fig infused bourbon, bitters, orange.

CONFIDENTIALLY YOURS 11

scotch, lemon, honey, pomegranate, laphroaig 10yr.

PIERROT LE FOU 10

espolon reposado, mezcal, lime, ginger beer.

LOLA 9

vodka, pear, lime, ginger beer, cranberry.

THIEF ON THE RUN 12

manatawny barrel rested gin, grapefruit, lo-fi amaro, red wine spice, egg white.

WALTZ INTO DARKNESS 11

bluecoat oak, st. germain, domaine de canton, orange.

400 BLOWS 12

bulleit rye, averna, domaine de canton, yellow chartreuse.

LE FEU FOLLET 12

mezcal, citra hop habanero shrub, cointreau, lo-fi sweet.

WEEKEND 10

bourbon, lemon, whiskey barrel bitters, red wine float.

LITTLE SOLDIER 10

napoleon armagnac, plum shrub, citrus, prosecco.

WINE

SPARKLING

CREMANT D'LIMOUX. DOMAINE COLLIN. BRUT. NV. FR.

dry sparkling wine with hints of apple. well balanced acidity. 9/42

WHITE

ROSE. DOMAINE DE LA PATIENCE. NV. FR.

aromatic red-fruit richness. ripe strawberry and orange. 8

**HOUSE WHITE. (on tap) ARTISAN'S CELLAR. '14. AUSTRIA.

white blend. peppery, green apple, grapefruit. minerally. 7

PINOT GRIGIO. RAPIDO. '15. ITALY.

citrus, pear, apple. 7

CHARDONNAY. DOMAINE DE LA PATIENCE. NV. FR.

tart, fruity nose. vibrant acidity. 9

SAUVIGNON BLANC. LES 3 DOMAINES LA CROIX. '13. FR.

white peach and green apple finish. tangy acidity. 9/38

RED

**HOUSE RED. CHATEAU BIG TOP. (on tap) '13. FR.

cabernet sauvignon. syrah blend. supple, rich, and smooth. 7

MALBEC. "LA BETE NOIRE." '12. FR.

full bodied with bold, dense smoke flavor. 9/42

PINOT NOIR. BUGEY. '12. FR.

rich and decadent. muddled red berry. 10/47

COTES DU RHONE. VIGNERONS D'ESTEZARGUES. '11. FR.

smokey red fruit. rich palate, somewhat tannic. 9