

— B A R D O T —

D R A U G H T S

DESCHUTES OBSIDIAN STOUT 5
NITRO. espresso, chocolate. 6.4%

LONERIDER PILSNER 5
crisp, medium body. 4.2%

PBC KENZINGER 4
crisp, light bodied. 4.5%

JOLLY PUMPKIN WEIZEN BAM 8
sour farmhouse style hefeweizen. 4.5%

SINGLECUT BILLY 18-WATT IPA 5.5
session ipa. bitter pine, grapefruit. 5%

FOUNDERS CURMUDGEON 7.5
old ale. molasses, malty. 9.8%

21st AMENDMENT WATERMELON WHEAT 5.5
brewed with fresh watermelon. 4.9%

SAUCONY CREEK KUTZTOWN LAGER 4.5
amber lager. 5%

DOGFISH HEAD 60 MINUTE IPA 5.5
citrus, pine. 6%

EXCEL BLACK BREATH 8
imperial stout aged in rum barrels. 12%

JACK'S HARD CIDER 5
floral, crisp, refreshing. 5.5%

PEAK ORGANIC IPA 5.5
single IPA. light body. 7.1%

OMMEGANG HENNEPIN 6
hoppy farmhouse style saison. 7.7%

* not eligible for 1/2 off happy hour

COMING UP NEXT:

TIRED HANDS HOP HANDS 5.5
american pale ale. hazy, juicy, dank. 5.5%

BELL'S TWO HEARTED IPA 5.5
pine, citrus. 7.2%

UNIBROUE LA FIN DU MONDE 7
abbey style tripel. bready yeast, boozy. 9%

AUSTIN EASTCIDERS PINEAPPLE 5.5
crisp light pineapple. 5%

KITCHEN OPEN 5PM. SUN-THURS TIL 11PM. FRI&SAT TIL 1AM.
HAPPY HOUR SUNDAY THRU FRIDAY 5PM TO 7PM

consuming raw or undercooked foods may increase risk of food borne illness.
PARTIES OF 6 OR MORE MAY BE CHARGED A GRATUITY OF 20%.