

— B A R D O T —

COCKTAILS

FIG OLD FASHIONED 9
fig infused bourbon, bitters, orange.

CONFIDENTIALLY YOURS 11
scotch, lemon, honey, ginger, laphroaig 10yr.

PIERROT LE FOU 10
espolon reposado, mezcal, lime, ginger beer.

LOLA 9
vodka, cherry, lime, ginger beer, rhubarb.

THIEF'S REVIVAL 12
equinox gin, manatawny gin, grapefruit, basil,
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.

LITTLE VIKING 10
aquavit, espolon blanco, blueberry shrub, prosecco.

IMMORTAL ELIXIR 12
von humboldt's tumeric, bluecoat, lillet blanc,
rosemary honey, grapefruit.

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

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

MALBEC. "LA BETE NOIRE." '12. FR.
full bodied with bold, dense smoke flavor. 9/42

PINOT NOIR. MARTINOLLES. '15. FR.
rich and decadent. muddled red berry. 10/47

GAMAY. LES CHARDONS. '14. FR.
sour cherry, dried berry, black pepper. 9/42

COTES DU RHONE. VIGNERONS D'ESTEZARGUES. '11. FR.
smokey red fruit. rich palate, somewhat tannic. 9