

# BARDOT

447 POPLAR ST.

## DRAUGHTS

LEFT HAND MILK STOUT 5.5  
rich, creamy chocolate. 6%

AYINGER PREMIUM PILSNER 5.5  
light, dry, classic pilsner. 5%

PBC KENZINGER 4  
crisp, light bodied. 4.5%

BLUE POINT TOASTED LAGER 5  
amber lager. malty finish. 5.5%

LONERIDER SHOTGUN BETTY  
HEFEWEIZEN 5  
banana clove nose, dry finish. 5.3%

BRUERY TERREUX  
FREDERICK H. 5.5  
berliner. funky, earthy. 4.4%

DOYLESTOWN UNION STREET IPA 5.5  
citrus hops, bready malt. 6.7%

SOUTHERN TIER PUMPKING 7  
pumpkin pie. 8.6%

HARDYWOOD PARK VIPA 5  
aromatic, bright juicy finish. 5.2%

ALESMITH ROBUST PORTER 5  
chocolate, toasted malt. 5%

\*\* MODERN TIMES CRITICAL BAND 6 \*\*  
dank, juicy, tropical. 6.7%

PERENNIAL SOUTHSIDE BLONDE 5.5  
grassy, floral belgian blonde ale. 5%

UNIBROUE ELDERBERRY EPHEMERE 5.5  
elderberry wheat beer. 5.5%

EMBARK OLD MARAUDER CIDER 6  
crisp apple, clean finish. 7%

COMING UP NEXT: \*\* denotes not eligible for 1/2 off happy hour \*\*

BELL'S TWO HEARTED ALE 5.5  
citrus, pine. 7%

TIRED HANDS ALIEN CHURCH 6.5  
single IPA brewed with oats. 6.5%

SOLE SWAMP WITCH 8  
cedar fermented imperial stout w/ nutmeg & VT maple syrup. 13.6%

TRANSMITTER S4 SAISON 7  
pepper & stone fruit. dry, earthy, tart. 7.2%

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%.