

# BARDOT

447 POPLAR ST.

## DRAUGHTS

### \*\* LEFT HAND

BITTERSWEET (NITRO) 7 \*\*  
imperial coffee milk stout. 8.9%

M.I.A. MEGA MIX PALE ALE 6  
hugely aromatic, mildly bitter. 6%

PBC KENZINGER 4  
crisp, light bodied. 4.5%

VON TRAPP  
GOLDEN HELLES LAGER 5  
smooth, dry finish. 4.9%

PORT CITY OPTIMAL WIT 5.5  
spanish orange peel and coriander. 4.9%

\*\* COUNCIL BEATITUDE  
BLACK CURRANT TART SAISON 7 \*\*  
tart fruit, mild funk. 4.5%

THREE HEADS THE KIND IPA 5.5  
pine, citrus. 6.8%

ALLAGASH TRIPEL 7  
abbey tripel. banana, honey. 9%

\*\* WICKED WEED PERNICIOUS 6.5 \*\*  
west coast style IPA. 7.2%

SMUTTYNOSE PUMPKIN ALE 5.5  
cinnamon, nutmeg. 6.5%

\*\*THE BRUERY  
MIDNIGHT AUTUMN MAPLE 7.5\*\*  
imperial stout. midnight wheat, cinnamon, nutmeg. 10.1%

TIRED HANDS AGIABLE 7  
tart grisette. brewed w/pilsner malt & malted raw wheat. 4.5%

\*\* TIRED HANDS STICKY SPHERE 6.5 \*\*  
double IPA. notes of cotton candy, mango pulp, peach pie. 8.3%

COMMONWEALTH CIDERS TRADITIONAL DRY  
tart, floral, dry. 5%

\*\* indicates drafts not eligible for 1/2 off happy hour \*\*

## COMING UP NEXT:

FULL PINT NUDE BELGIAN 5.5  
blonde. 6%

\*\*TIRED HANDS DEATH TRIPPER 6.5\*\*  
notes of champagne, mango, peach rings. 6.6%

LA CHOUFFE 6.5  
belgian golden ale. fruity, crisp. 8%

TIRED HANDS UNLOOK BACK 5.5  
black currant mild. deep red berry, pleasant tannin. 3%

FOUNDERS BREAKFAST STOUT 6.5  
bitter, roasted coffee. chocolate. 8.3%

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%.