

# BARDOT

447 POPLAR ST.

## COCKTAILS

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

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

LOLA 9  
vodka, pear, lime, ginger beer, cranberry.

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

MULLED WINE 10  
brandy, cider, cinnamon, clove,  
nutmeg. served hot.

WALTZ INTO DARKNESS 11  
bluecoat oak, st. germain, domaine de canton, orange.

400 BLOWS 12  
bulleit rye, averta, domaine de canton, yellow chartreuse.

LE FEU FOLLET 12  
mezcal, citra hop habanero shrub, cointreau, lo-fi sweet.

FORBIDDEN ALLEY 12  
apple brandy, rye, lofi amaro, cynar, absinthe rinse.

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

## WINE

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### SPARKLING

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CREMANT D'LIMOUX. DOMAINE COLLIN. BRUT. NV. FR.  
dry sparkling wine with hints of apple. well balanced acidity. 9/42

### WHITE

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\*\* HOUSE CHARDONNAY. DOMAINE DE LA PATIENCE. NV. FR.  
tart, fruity nose. vibrant acidity. 7

ROSE. DOMAINE DE LA PATIENCE. NV. FR.  
aromatic red-fruit richness. ripe strawberry and orange. 8

PINOT GRIGIO. RAPIDO. '15. ITALY.  
citrus, pear, apple. 7/33

SAUVIGNON BLANC. LES 3 DOMAINES LA CROIX. '13. FR.  
white peach and green apple finish. tangy acidity. 9/38

### RED

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\*\* HOUSE RED CABERNET SAUVIGNON. NV. FR.  
crisp, velvety tannins. 7

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

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

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

### SCOOT'S SPECIALTY CORNER

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\$4 MIND ERASERS