

BARDOT

447 POPLAR ST.

DRAUGHTS

SLYFOX O'REILLY'S STOUT 5
NITRO irish dry stout. roasted coffee. 3.5%

FULTON PILSNER 5
mildly sweet. 5.3%

UNIBROUE LA FIN DU MONDE 7
belgian tripel. light bodied, spicy. 9%

BROOKLYN SORACHI ACE 5
bright spicy saison. lemon zest, grassy hops. 7.6%

GREY SAIL FLAGSHIP CREAM ALE 5
peach sweetness, light body. 4.5%

EMBARK AMERICAN
HOPPED CIDER 5.5
mildly sweet, aromatic hops. 6.4%

TIRED HANDS SAISONHANDS 5.5
four-grain saison fermented in oak. lemon zest,
barnyard, earth. 4.8%

ALLAGASH WHITE 5.5
coriander, orange. %

ROBINHOOD BULL'S IPA 5.5
single IPA. clean, bitter. 6.2%

** LICKINGHOLE CREEK VANILLA
VIRGINIA BLACK BEAR STOUT 7 **
vanilla bean, coffee, dark chocolate. 9.3%

SINGLECUT 18-WATT 5.5
dank, juicy single IPA. 5.5%

PBC KENZINGER 4
crisp & clean kolsch. 4.5%

DOYLESTOWN R5 LAGER 4.5
crisp, clean lager. 4.5%

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

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

COMING UP NEXT:

** TIRED HANDS GUILLEMOT 7 **
dense & dark saison. tart black currant, buckwheat honey. 8.5%

HERMIT THRUSH GREEN STREET 7
sour IPA. powerful tart presence, hoppy. 6.8%

FOUNDERS NITRO OATMEAL STOUT 5.5
creamy. roasted malt. 4.5%

EPIC ESCAPE TO COLORADO IPA 5.5
clean single IPA. citrus, pine. 6.2%

KULMBACHER PREMIUM PILS 5.5
light bodied german pilsner. 4.9%

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%.