

# BARDOT

447 POPLAR ST.

## COCKTAILS

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### FIG OLD FASHIONED 9

fig infused bourbon, demerara, orange, angostura.

### CONFIDENTIALLY YOURS 11

dewars, lemon, honey, ginger, laphroaig 10yr.

### THIEF'S REVIVAL 12

equinox gin, bluecoat oak, grapefruit, basil, egg white.

### COLETTE 11

rum, pineapple coconut shrub, lime, dolin blanc.

### IMMORTAL ELIXIR 12

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

### WALTZ INTO DARKNESS 11

bluecoat oak, st. germain, domaine de canton, orange.

### LOLA 9

vodka, pear, lime, ginger beer, cranberry.

### 400 BLOWS 12

kinsey rye, averna, domaine de canton, yellow chartreuse.

### LE FEU FOLLET 12

mezcal, mango habanero shrub, cointreau, lo-fi sweet.

### LITTLE VIKING 10

aquavit, espolon blanco, blueberry shrub, prosecco.

## 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 WHITE BLEND. '16. AUSTRIA.

fresh apple aroma, white pepper, crisp. 7

#### 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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### NEGRONI WEEK:

gin, campari, dolin rouge, tamworth tamarind. \$9  
portion of proceeds go to PAWS