

BARDOT

447 POPLAR ST.

COCKTAILS

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, cherry, lime, ginger beer, rhubarb.

400 BLOWS 12

kinsey rye, averta, 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

SPARKLING

CREMANT D'LIMOUX. DOMAINE COLLIN. BRUT. NV. FR.

dry sparkling wine with hints of apple. well balanced acidity. 9/42

WHITE

** HOUSE WHITE BLEND. '16. AUSTRIA.

fresh apple aroma, white pepper, crisp. 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

** 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