

BARDOT

447 POPLAR ST.

COCKTAILS

FIG OLD FASHIONED 9

fig infused bourbon, demerara, orange, angostura.

TITO MULE 9

tito's vodka, lime, barritt's ginger beer.

CONFIDENTIALLY YOURS 11

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

ROBB IN TULUM 11

sauza blanco, grapefruit, lillet blanc, st. germain.

PAPER PLANE 11

buffalo trace, aperol, amaro nonino, lemon.

DOWNEASTER 12

bluecoat oak, blueberry shrub, lofi amaro, luxardo.

BULLEIT MANHATTAN 12

bourbon or rye, carpano classico, angostura & orange bitters.

EL DUENDE 12

mezcal, domain de canton, cinnamon honey habanero, lime.

CAST AWAY 10

rum, pineapple coconut shrub, lime, dolin blanc.

SCOOT'S SPECIALTY CORNER

CHALKBOARD COCKTAIL 10

rowhouse poitin, lemon, creme de cassis float.

RED SANGRIA 7

fruitful & rich blend of juicy tempranillo w/ citrus. LA COPLA.

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 * SAUVIGNON BLANC. "BODEGAS ALBERO. '18. SPAIN.

medium bodied w/ crispy acidity. elegant minerality. 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

CHARDONNAY. DOMAINE DE LA PATIENCE. NV. FR.

tart, fruity nose. vibrant acidity. 9

RED

** HOUSE RED * TEMPRANILLO. BODEGAS ALBEROV. '18. SPAIN.

aromas of cherry & dark fruit with chunky tannins. 7

MALBEC. "LA BETE NOIRE." '12. FR.

full bodied with bold, dense smoke flavor. 9/42

PINOT NOIR. MARTINOLLES. '15. FR.

rich and decadent. muddled red berry. 10/47