

B A R D O T
B R A S S E R I E
LE HAPPY HOUR

DAILY FROM 5PM - 7PM



OUEFS MIMOSA 8
four deviled eggs

OYSTERS ON THE HALF SHELL* 3 ea
traditional accoutrement

STEAK TARTARE TARTINE* 13
toasted baguette, sauce verte, poached egg, fines herbs

SMOKED SALMON TARTINE* 13
toasted brioche, dill fleurette, capers

HASS AVOCADO TARTINE 12
grilled levain, citrus vinaigrette, radishes, fennel pollen

SAUCISSE DU JOUR 14
house made sausage, daily preparation

PETIT CROQUE MADAME 7
paris ham, toasted brioche, emmenthal cheese, sunny egg

HERITAGE PÂTÉ MELT 8
toasted brioche, heritage pork, caramelized onions, gruyere

PRIME BEEF SLIDER 7
cherry-bacon marmalade, brie cheese, arugula

TARTE FLAMBÉE 19
smokey bacon, caramelized onions, fromage blanc

LE STEAK BURGER 24
dry-aged prime rib patty, comté cheese, aioli

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

BARDOT

BRASSERIE

LE HAPPY HOUR

DAILY FROM 5PM - 7PM



BEER | SHOT

KRONENBOURG 1664
GOLDEN ROAD BLONDE

5

GREEN CHARTREUSE
GRAND MARNIER

7

Cocktails

LE PECHE MODE

d'ussé, crème de peche

lemon, ginger, mint

FRENCH 75

gin or cognac, lemon

sparkling wine, sugar

MARTINIQUE CRUSTA

selvarey rum, cointreau, lemon, sugar

maraschino

SMOKEY OLD FASHIONED

vida mezcal, amarena cherry hopped

grapefruit and orange bitters

12

WINE

sparkling 10, white 12, red 14

sommelier selection