

BARDOT

BRASSERIE

BRUNCH

HORS D'OEUVRES

PASTRY BASKET 15

canelé de bordeaux, kouign-amann, nutella-pistachio brioche, frambuesa danesa, pain aux chocolat

ASSIETTE DE FRUITS 18

market fruit, crème fraîche, buckwheat honey, vanilla bean

PRIME STEAK TARTARE* 21

usda prime filet, egg yolk, sauce verte, potato chips

OEUF MIMOSA* 22

four caviar deviled eggs

ESCARGOT DE BOURGOGNE 26

classically prepared, absinthe butter, garlic, baguette

HOUSE SMOKED SALMON 21

dill fleurette, hard-boiled egg, capers, toasted pumpernickle, everything spice supplement: white sturgeon caviar* +15

HASS AVOCADO TARTINE 19

toasted croissant, citrus vinaigrette, radishes, fennel pollen

Fruits de Mer

OYSTERS DU JOUR* SIX FOR 28 | TWELVE FOR 49

SHRIMP COCKTAIL 24

CLAMS ON THE HALF SHELL* 18

CAVIAR SERVICE*

royal baika 96 / 30g

royal ossetra 196 / 30g

imperial kaluga MINA reserve 296 / 30g

GRAND CAVIAR TASTING MP

SOUP ET SALADES

ONION SOUP GRATINÉE 20

classic beef broth, levain croutons, cave-aged gruyère

ROASTED BEETS & CARAMELIZED GOAT CHEESE 22

caña de cabra, wild arugula, almond praline, cassis vinaigrette

SALAD VERTE 17

butter lettuce, fines herbes, dijon vinaigrette

Le Fromage

seasonal fruit, housemade jam & candied hazelnuts

COURONNE DE FONTENAY* goat ÉPOISSES BERTHAUT* cow

ROQUEFORT AOP* raw sheep blue TÊTE DE MOINE* raw cow

MIMOLETTE VIEILLE* cow READING RACLETTE* raw cow

selection of three 26 | enjoy all six 43

ENTRÉES

OMELETTE AUX FINES HERBES* 23

gruyère cheese, hash brown, green salad

AMERICAN IN PARIS* 24

two eggs any style, bacon, hash brown, toasted levain

FRENCH TOAST 25

brioche french toast, vanilla bean mascarpone

almond brittle, orgeat syrup

supplement: 3 oz. seared foie gras* +18

CROQUE MADAME TARTINE* 24

toasted croissant, paris ham, sunny egg, sauce mornay, served with hash browns or green salad

TARTE FLAMBÉE* 28

smokey bacon, caramelized onions, fromage blanc

sunny side up cage-free eggs

HUNTERS WAFFLE* 26

sourdough waffle, duck confit, soft poached cage-free egg, served with hash browns or green salad

SIDE DISHES

SEASONAL BERRIES 12

CRISPY HERBED HASH BROWNS 9

DOUBLE-CUT APPLEWOOD BACON 15

BLACK TRUFFLE HAND-CUT FRIES 16

BREAKFAST SAUSAGE 14

SEASONAL FRESH TRUFFLE MP

Bardot Benedicts

served with spinach, sauce bearnaise, choice of hash browns or green salad

PARIS HAM* 24

SMOKED SALMON* 24

HASS AVOCADO* 21

LE STEAK BURGER* 29

dry-aged prime beef patty, comté cheese, aioli

served with hand-cut french fries or green salad

STEAK & EGGS* 43

8 oz. dry age new york, sauce bearnaise, 2 cage-free eggs any style

SHORT RIB HASH* 34

braised prime beef short rib, kennebec potatoes, madeira-glazed mushrooms

sunny side up cage-free eggs

THE BREAKFAST SANDWICH* 27

english muffin, cage-free egg, fennel breakfast sausage, paris ham, smoked bacon, cheese

fondue served with hash browns or green salad

BARDOT QUICHE 24

fresh goat cheese, madiera mushrooms, green salad, smoked tomato vinaigrette

Executive chef Joseph Cadina V Executive Sous Chef Jose Ontiveros

*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions. V = Vegan

BARDOT

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Cocktails

- TO CATCH A THIEF 16**
grey goose vodka, elderflower, lemon
passion fruit spice de vanille, seltzer
- SMOKEY OLD FASHIONED 17**
montelobos mezcal, amarena cherry
hopped grapefruit and orange bitters
- FRENCH 75 16**
hendrick's gin or d'ussé cognac, lemon
sugar, sparkling wine
- LA PÊCHE MODE 16**
d'ussé cognac, crème de pêche
lemon, ginger, mint
- BAR AMERICAIN 16**
russell's reserve bourbon, cointreau, lemon
pomegranate, angostura
- SAZERAC DU FRENCH QUARTER 16**
old forester whiskey, cognac, sugar
absinthe, peychaud's
- TANGO & FLAMENCO 16**
montelobos mezcal, french rouge vermouth
campari, strawberry
- SIDECAR 16**
d'ussé cognac, cointreau, lemon



DIANE'S ORIGINAL BLOODY MARY MIX
classic blend
medium spice

DIRTY DIANE'S BLOODY MARY MIX
jalapeño & cilantro blend
bold & spicy

DIANE'S CLASSIC 16
original mix ~ vodka

BLOODY MARIA 17
original mix ~ tequila

THE KENTUCKY DERBY 16
original mix ~ bourbon

DIRTY DIANE 17
dirty diane's mix ~ mezcal

MICHELADA 13
light mexican lager

THE MARY MOCKTAIL 8
(alcohol free) choice of
original or dirty diane's

THE GBU ~ THE 3-SHOT COCKTAIL 18
tequila ~ mary mix ~ beer
"enhance your tequila experience"
gluten-free ~ vegetarian ~ low sodium

Spirits

Spirits under \$25 served on the rocks or neat are subject to a \$4 upcharge.

SCOTCH

BLEND

Chivas Regal 16
Johnnie Walker Black 18
Johnnie Walker Blue 78
Monkey Shoulder 15

SPEYSIDE

Balvenie Doublewood 12-Year 25
Glenlivet 12-Year 18
Glenlivet 21-Year 68
Glenlivet 23-Year 79

HIGHLAND

Dalmore 12-Year 20
Glenmorangie 10-Year 16
Macallan 12-Year 25

ISLAY

Laphroaig 10-Year 18
Lagavulin 16-Year 25

WHISKEY

BOURBON

Basil Hayden's 18
Buffalo Trace 16
Bulleit 16
Four Roses Single Barrel 20
Knob Creek 18
Maker's Mark 15
Wild Turkey 81 16
Woodford Reserve 18
Russell's Reserve 16
High West 18
Old Forester Rye 16

AMERICAN

Gentleman Jack 17
Templeton Rye 17
WhistlePig Rye 10-Year 26

COGNAC

Hennessy VS 16
Hennessy Paradis 175
Hennessy Paradis Imperial 400
Rémy Martin VSOP 20
Rémy Martin XO 50
Rémy Martin Louis XIII 312

RUM

El Dorado 12-Year 16
El Dorado 21-Year 35
Ron Zacapa 23-Year 15
Havana Club 15
Santa Teresa 15

TEQUILA

Casamigos Reposado 18
Clase Azul Platino 30
Don Julio Blanco 16
Fortaleza Blanco 16
Patrón Silver 17
Patrón Reposado 17
Roca Patrón Reposado 20
Espolón Blanco 14
Casa Dragones Blanco 25
Casa Dragones Joven 90

Beer

CHIMAY CINQ CENTS • BELGIAN TRIPEL 20
bières de chimay 8%, chimay, belgium

SPACE DUST • IPA 13
elysian brewing co. 8.2%, seattle, washington

KRONENBOURG 1664 • LAGER 11
kronenbourg 5.5%, strasbourg, france

DELIRIUM TREMENS 22
huyghe belgium 8.5%

BLOND ALE 11
golden road brewing, 4.8%, los angeles, california

ÉTIENNE DUPONT • CIDER BOUCHE 20
domaine étienne dupont, 5.5%, basse-normandie, france