

# BARDOT

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 brioche, sauce verte, fines herbs

**SMOKED SALMON RILLETES 13**  
toasted brioche, dill fleurette, everything spice

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

**PETIT CROQUE MADAME\* 7**  
paris ham, toasted brioche, muenster cheese, sunny egg

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

**TARTE FLAMBÉE 19**  
smokey bacon, red onions, leeks, fromage blanc

**LE STEAK BURGER 24**  
dry-aged, caramelized onions, muenster 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

KRONENBOURG 1664  
GOLDEN ROAD BLONDE  
SPACE DUST IPA

7

### *Cocktails*

#### LE PECHE MODE

d'ussé, crème de peche

lemon, ginger, mint

#### FRENCH 75

bombay sapphire 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

14

### WINE

sparkling 12, white 14, red 16

*sommelier selection*