



Cocktails

Beer

Wine

Digestifs

Dessert

Happy Hour

Gizette
BAR

~Cocktails~

MARIE ELIZABET 12

calvados, earl grey, honey, milk foam & cardamom
served hot, decaffeinated

LESLIE 12

house-made banana liqueur, rum, whiskey,
egg & nutmeg

CLEMMIE 10

blanco tequila, mezcal, clementine,
cranberry & fresh ginger

LIZETTE 13

olive oil washed Tito's vodka, dolin blanc,
salt & pepper tincture, lemon twist

ANTONIE 13

brown butter washed rye, Campari,
sweet vermouth & rosemary

ADELIE 13

house-made espresso vodka,
cold brew & Guinness reduction

SEASONAL SHRUB & CLUB 8

(non-alcoholic)

~Beer~

Chimay Grande Reserve 13

Saison DuPont 10

Kronenbourg Blanc 8

VonTrapp Kolsch 7

Neshaminy Creek IPA 7

Krombacher Pilsner 7

Guinness 7

Crabbie's Ginger Beer, bottle 6

Guinness o.o, can 7 (non-alcoholic)

Athletic Hazy IPA, can 6 (non-alcoholic)

~Beer Cocktails~

PICON BIERE 12

Pilsner, Amaro,
& Orange Liqueur

BIERE SPRITZ 10

Kronenbourg Blanc, Aperol
& Fresh Grapefruit

~Sparkling~

BLANC DE BLANCS 13/50
Antonin Rodet | Bourgogne, FR nv

CRÉMANT DE LOIRE BRUT ROSÉ 14/55
Château Moncontour | Loire Valley, FR nv

PET NAT 16/65
Reisling, Red Tail Ridge | Finger Lakes, NY 2022

CHAMPAGNE
Laurent Perrier 375ml 40

~White~

VIN BLANC, DRAFT 10/30
Domaine de la Patience | Rhône Valley, FR 2023

BORDEAUX BLANC 14/55
La Moulinière | Bordeaux, FR 2024

PINOT BLANC 15/60
Louis Sipp | Alsace, FR 2023

GRUNER VELTLINER 15/75 *one liter*
Martin & Anna Arndorfer | Kamptal, AT nv

CHARDONNAY 16/65
Albert Bichot Mâcon-Villages |
Macannois Burgundy, FR 2024

~Red~

COTE DU RHONE, DRAFT 10/30
Domaine de la Patience | Rhône Valley, FR 2023

PINOT NOIR 14/55
Valdoret | Languedoc, FR 2023

TEMPRANILLO 12/45
Rios de Tinta | Ribera del Duero, SP 2021

CABERNET SAUVIGNON 14/55
John Sloat | Alexander Valley, CA 2023

SUPER TUSCAN 15/60
Poggio d'Arna | Tuscany, IT 2021

BORDEAUX 16/65
Château Fleur de Roc |
Saint-Émilion Bordeaux, FR 2021

~Rosé & Orange~

GRENACHE CINSAULT, DRAFT 10/30
Domaine de la Patience | Rhône Valley, FR 2023

SYRAH MOURVÉDRE 15/60
Jean-Luc Colombo |
Méditerranée Cape Bleue Provence, FR 2024

~Desserts~

Classic Creme Brulee. 8

Beignets. 8
served with bourbon caramel sauce

Chocolate Pot de Creme 8
with hazelnut praline (v)

Adelie Affogato. 12
our espresso liqueur
over homemade vanilla ice cream
and nutmeg

Homemade Ice Cream. 6
ask for today's available selection

~Coffee~

from Adelie Coffee House

Light Roast French Press

12oz small, 6

34oz large, 12

~Brandy~

Ferrand 10 Generations. 19
Boulard Calvados Brandy VSOP. 17
Hennessy Cognac VS. 16
E&J VS. 10

~Scotch~

Oban 14 year. 30
Laphroig 10 year. 20
Highland Park 12 year. 19
Johnny Walker Black. 14

~Amaro~

Marseille Forthave. 17
Amaro Montenegro. 15
Fernet-Branca. 12
Cynar. 12
Averna. 11

~Liqueurs~

Pernod. 14
Bailey's. 12
Frangelico. 12
Sambuca. 10
Homemade Limoncello. 9

Happy Hour

Wednesday-Friday

4pm - 6pm

-BRUT 6

-DRAFT WINE 8/25

vin blanc, cote du rhone, rosé

-VESPER 8

gin, vodka, lillet blanc, lemon twist

-LA VIE EN ROSE 6

whiskey, grapefruit & herb syrup

-PASTIS 7

Pernod with water & an orange twist

-HUGO SPRITZ 9

*elderflower liqueur, sparkling wine, club soda, herb
garnish*

-MANHATTAN 8

whiskey, sweet vermouth & angostura bitters

HAPPY HOUR BITES

~pickle plate 5

~garlic & parm frites 5

*~tartine: fig & stracciatella
with rosemary honey & micro mint 9*

*~duck confit potato pave 12
with truffled mornay*