

Bar Lizette

Summer 2025

~Cocktails~

~Beer~

~Wine~

~Digestifs~

~Dessert~

~Happy Hour~



~Seasonal Cocktails~

Céline

whiskey, chocolate liqueur, orange
tincture, apricot, lemon & sesame oil 12

Melonie

tequila, homemade french melon juice,
lime & tajín 11

Leá

homemade limoncello, bitter bianco,
lavender bitters & sparkling wine 13

~House Cocktails~

Adelie

homemade espresso vodka,
cold brew & Guinness reduction 12

Antonie

brown butter washed rye, Campari, sweet
vermouth & rosemary 13

Lizette

olive oil washed Tito's vodka,
dolin blanc, salt & pepper tincture,
lemon twist 13

~Zero Proof~

NA Marguerite

homemade non alcoholic mezcal,
grapefruit, spicy rim 7

NA Odette

lemonade, orgeat
& saratoga sparkling water 8

Shrub & Club

blueberry, lemon and peppercorn
shrub with club soda 8

~Draft Beer~

~Chimay Grande Reserve 13

~Rodenbach classic 11

~Saison DuPont 10

~Young American
Traditional Cider 9

~Troegs Dreamweaver
Hefeweissen 8

~Fiddlehead IPA 8

~VonTrapp Kölsch Ale 7

~New Trail Lazy River Pils 6

~Guinness 7

~Beer Cocktails~

Picon Biere 12

VonTrapp Kolsch, Amaro,
& Orange Liqueur

Biere Spritz 10

Kronenbourg Blanc, Aperol
& Fresh Grapefruit

~Bottled Beer~

Pilsner Urquell 6

Peroni 5

Yuengling 4

Miller Lite 4

Guinness 0.0 7

Athletic Hazy IPA NA 6

Peroni 0.0 5

~Draft Wine~

\$10 glass / \$30 carafe

White- La Patience Chardonnay

Red- La Patience Cote du Rhone

Rosé- Brunn Zweigelt

~Sparkling Wine~

Sparkling Rosé 11/40

Fete d'Or | FR nv

Blanc de Blancs 12/45

Antonin Rodet | Bourgogne, FR nv

Pet Nat 14/55

Bajta | Štajerska, Slovenia 2023

~Orange Wine~

Roussanne 15/65

Chemins de Bassac | Languedoc, FR 2022

Toscano Bianco

‘Tutti i Giorni’ 14/55 one liter

Antonio Camillo | Manciano, IT 2021

~Rosé Wine~

Negrette 12/45

Pyréne “Les Temps Des Roses” | FR 2024

Txakoli 16/70

Ameztoi Rubentis | Getaria, SP 2024

~White Wine~

Vinho Verde 10/35

João Portugal Ramos | Estremoz, PT 2023

Gruner Veltliner 14/55

Markus Huber ‘Vision’ |

Neiderösterreich, AT 2023

Bordeaux Blanc 15/60

Château La Moulinière | Bordeaux, FR 2023

Pinot Gris 16/70

Domaine Emile Meyer | Alsace, FR 2023



~Red Wine~

Pinot Noir 14/55

Valdoret | Languedoc, FR 2023

Tempranillo 12/45

Rios de Tinta | Ribera del Duero, SP 2019

Primitivo Puglia 14/55

Filippo Cassano Calx | Puglia IT 2023

Chilled

Cabardes 15/60

Château de Pennautier | Languedoc, FR 2019

Super Tuscan 14/55

Poggio d'Arna | Tuscany, IT 2021

~Brandy~

Ferrand 10 Generations. 19
Boulard Calvados Brandy VSOP. 17
Hennessy Cognac VS. 16
Pear Williams Purkhart
Eau de Vie. 13
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
Nardini Rabarbaro. 12
Fernet-Branca. 12
Cynar. 12
Averna. 11

~Liqueurs~

Pernod. 14
Bailey's. 12
Frangelico. 12
Sambuca. 10
Homemade Limoncello. 9
Luxardo Amaretto. 8

~Dessert~

Classic Creme Brulee. 8

Beignets. 8
served with whiskey brown
butter

Blueberry Bread Pudding 8
with berry compote

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

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

Chocolate Pot de Creme. 7 (v)



~Happy Hour~

Wednesday-Friday

4pm-6pm

~Bubbles \$7 glass
brut or sparkling rosé

~Draft Wine \$20 carafe
chardonnay, cote du rhone, rosé

~VonTrapp Kölsch \$5 12oz

~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

Happy Hour Bites

*~duxelle tartelet with a white wine
cheese sauce \$7*

*~snack plate: mixed olives,
walnuts & cornichons \$6*

*~whipped goat cheese on grilled baguette
with onion jam, arugula
& red pepper oil \$8*

~garlic & parm frites \$5