

BAR
Lizette

Autumn Menu 2025

~Cocktails~

~Beer~

~Wine~

~Digestifs~

~Dessert~

~Happy Hour~





~Beer~

Chimay Grande Reserve 13
Saison DuPont 10
Lindeman's Framboise 13
Young American Traditional Cider 9
Kronenbourg Blanc 8
Maine Beer Company Lunch IPA 8
VonTrapp Kölsch Ale 7
New Trail Lazy River Pils 6
Guinness 7
Miller Lite, can 4
Guinness 0.0, can 7
Athletic Hazy IPA NA, can 6



~Sparkling Wine~

Sparkling Rosé 12/45
Fete d'Or | FR nv

Blanc de Blancs 13/50
Antonin Rodet | Bourgogne, FR nv

Pet Nat 14/55
Meinklang Weisser Mulatschak | Burgenland, AT 2024

Vouvray Brut ~ Chenin Blanc 16/65
Jean Michel Gautier | Loire Valley, FR nv

~Rosé Wine~

Zweigelt 10/30
Brunn | Neiderösterreich, AT 2023
draft

Negrette 12/45
Pyréne "Les Temps Des Roses" | FR 2024

Txakoli 14/50
Basaurresti Lahu | Basque, SP 2024

~White Wine~

Vin Blanc 10/30

Domaine de la Patience | Rhône Valley, FR 2023
draft

Pinot Blanc 14/55

Louis Sipp | Alsace, FR 2023

Gruner Veltliner 14/55

Markus Huber 'Vision' | Neiderösterreich, AT 2024

Bordeaux Blanc 15/60

Château du Claouset | Bordeaux, FR 2024

Chardonnay 16/65

Albert Bichot Mâcon-Villages | Alsace, FR 2023

Roussanne 15/60

Chemins de Bassac | Languedoc, FR 2022
skin-contact/orange wine

~Red Wine~

Cote du Rhone 10/30

Domaine de la Patience | Rhône Valley, FR 2023
draft, chilled

Gamay 13/50

Domaine Guy Mardon | Touraine, FR 2022
chilled

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 2022

Super Tuscan 14/55

Poggio d'Arna | Tuscany, IT 2021

~Dessert~

Classic Creme Brulee. 8

Beignets. 8
served with bourbon caramel sauce

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

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

Chocolate Orange
Pot de Creme 7 (v)

~Coffee~

from Adelie Coffee House
Light Roast French Press
12oz small, 6
34oz large, 12



~Happy Hour~

Wednesday-Friday

4pm-6pm

~Bubbles \$7 glass
brut or sparkling rosé

~Draft Wine \$8 glass/\$25 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

~mixed olives \$4

~garlic & parm frites \$5

*~snack plate: cabot clothbound cheddar, toasted
walnuts, caper berries & cornichons \$9*

*~galette: whipped goat cheese & onion jam
topped with arugula \$8*

*~tartine: grilled peach & whipped ricotta
with rosemary honey & micro mint \$9*



Sunday Nights~
select half price wines by the bottle!