

*Drinks, Dessert & Happy Hour*



BAR  
**Lizette**

## *~Cocktails~*

### *Vin Chaud*

mulled red wine 10

### *Felicite*

chai, orange bitters,  
bourbon & star anise 12

### *Noelle*

gin, cranberry, herb syrup  
& sparkling wine 12

### *Faye*

nocino, amaro, vodka, lemon,  
fig, black walnut bitters, egg white 12

### *Mirabelle*

plum, brown sugar, brandy,  
heavy cream & chocolate 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

### *Adelie*

homemade espresso vodka,  
cold brew & Guinness reduction 13



## *~Non Alcoholic Cocktails~*

### *Housemade Cherry Vanilla Coke 5*

### *Shrub n Club*

seasonal shrub + sparkling water 8

### *Juniper*

apple cider, juniper & spiced orange cordial,  
lemon & cinnamon sugar rim 8

## ~Sparkling Wine~

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

Crémant de Loire Brut Rosé 14/55  
Château Moncontour | Loire Valley, FR nv

Champagne  
Laurent Perrier 375ml 40

## ~Rosé Wine~

Zweigelt, draft 10/30  
Brunn | Neiderösterreich, AT 2023

## ~White Wine~

Vin Blanc, draft 10/30  
Domaine de la Patience | Rhône Valley, FR 2023

*one liter*

Bordeaux Blanc 14/55  
La Moulinière | Bordeaux, FR 2024

Pinot Blanc 15/60  
Louis Sipp | Alsace, FR 2023

Gruner Veltliner 15/75  
Martin & Anna Arndorfer | Kamptal, AT nv

Chardonnay 16/65  
Albert Bichot Mâcon-Villages |  
Macannois Burgundy, FR 2023

## ~Red Wine~

Cote du Rhone, draft 10/30  
Domaine de la Patience | Rhône Valley, FR 2023

Pinot Noir 14/55  
Valdoret | Langeudoc, FR 2023

Tempranillo 12/45  
Rios de Tinta | Ribera del Duero, SP 2023

Cabernet Sauvignon 14/55  
John Sloat | Alexander Valley, CA 2022

Super Tuscan 15/60  
Poggio d'Arna | Tuscany, IT 2021

## *~Beer~*

Chimay Grande Reserve 13

Lindeman's Framboise 13

Saison DuPont 10

Kronenbourg Blanc 8

Schlafly Christmas Ale 7

Lagunitas IPA 7

VonTrapp Kölsch Ale 7

Sierra Nevada Pilsner 7

Guinness 7

Crabbies Ginger Beer, bottle 6

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

Athletic Hazy IPA, can 6 (non-alcoholic)



## *~Beer Cocktails~*

*Picon Biere* 12

VonTrapp Kolsch, Amaro,  
& Orange Liqueur

*Biere Spritz* 10

Kronenbourg Blanc, Aperol  
& Fresh Grapefruit

## *~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  
Fernet-Branca. 12  
Cynar. 12  
Averna. 11

## *~Liqueurs~*

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

## *~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

# *Happy Hour*

*Wednesday-Friday*

*4pm - 6pm*

~Bubbles \$6 glass  
brut

~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: fig & whipped ricotta  
with rosemary honey & micro mint \$9