

Bar Lizette

Spring 2025

~Cocktails~

~Beer~

~Wine~

~Digestifs~

~Dessert~

~Happy Hour~



~Seasonal Cocktails~

Momisette

pernod, homemade pistachio orgeat
& honey 12

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

Kronenbourg Blanc 8

Sly Fox Coastal Quest IPA 7

VonTrapp Kölsch Ale 7

2SP Pilsner 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~

\$8 glass / \$25 carafe

La Patience Chardonnay
La Patience Cote du Rhone
Cantine Povero Rosato

~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

Grenache Blanc 12/45
Bonny Doon "Le Cigare" | Central Coast CA 2023

Terre Siciliane Bianco 14/55
Cala | Sicily IT 2023

~Rosé Wine~

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

Txakoli 16/70
Ameztoi Rubentis | Getaria, SP 2024

~White Wine~

Vinho Verde 13/50
Quinta do Ermizia | Ronfe, PT 2023

Edelzwicker 12/60 one liter
Domaine Ansen | Alsace, FR 2022

Gruener 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

Beaujolais 15/60
Domaine Romy Vieilles Vignes Les Pierres Dorées |
Beaujolais, FR 2023

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~

Spiced Pear Bread Pudding 8
with earl grey creme anglaise

Classic Creme Brulee. 8

Beignets. 8
served with whiskey brown
butter

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

-Gibson \$10
vodka, dry vermouth, cocktail onion

-Vesper \$8
gin, vodka, lillet blanc, lemon twist

-La Vie en Rose \$6
whiskey, grapefruit & herb syrup

-Vieux Carre \$10
rye, cognac, sweet vermouth, B&B and
peychaud's bitters

-Pastis \$7
Pernod with water & an orange twist

-Hugo Spritz \$9
elderflower liqueur, sparkling wine, club
soda, herb garnish

-Kir or Kir Royale \$9
black currant liqueur
& chardonnay or sparkling wine

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