

*~Drinks, Dessert
& Happy Hour~*



*Happy New Year
with love from the team at*

Linette

~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

AUDREY 12

averna, dolin sweet vermouth,
house-made chocolate orange tincture & club soda

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)

~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

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 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

Alesmith IPA 7

Krombacher Pils 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

Pilsner, Amaro,
& Orange Liqueur

BIERE SPRITZ 10

Kronenbourg Blanc, Aperol
& Fresh Grapefruit

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 & whipped ricotta

with rosemary honey & micro mint 9

~deviled eggs (4) 8

with smoked fly fish roe

~duck confit potato pave 12

with truffled mornay

~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 martini
over homemade vanilla ice cream
with nutmeg

HOMEMADE ICE CREAM 6
ask for today's available selection

~Coffee~

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