

# BANDOL

brasserie/raw bar

## BAR MENU

### FOOD

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<b>OYSTERS</b>	36
½ dozn \$18, 1 dozn	
<b>*CRAB CAKE SLIDERS</b>	15
<b>BEET SALAD</b>	12
<b>LOBSTER GUAC</b>	14
<b>*ZAALOUK</b>	12
<b>ARANCINI</b>	12
<b>*CHEF'S SELECTION CROSTINI TRIO</b>	10
herb crusted goat, zaalouk, pepper& anchovy	
<b>ROASTED PEPPER ANCHOVY</b>	
<b>MEDITERRANEAN CAESAR</b>	14
add Chicken 6, Salmon 9, Shrimp 15, Steak 15	
<b>LE BURGER</b>	16
two angus patties grilled, st andres brie, caramelized onions	
<b>*CROQUE BITES</b>	16
<b>SHRIMP A LA PLANCHA</b>	12
<b>ASSORTED OLIVES</b>	6
<b>CHEESE SELECTION/CHEESE PLATE</b>	19
<b>POTATO BRAVAS</b>	9

# BEER

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## ON TAP

**REVOLUTION ANTI HERO,** 8  
Chicago

**GUINNESS STOUT,** 8  
Ireland, Dry Stout

**KRONENBOURG 1664,** 8  
Strasbourg, France

**STELLA ARTOIS LAGER,** 8  
Belgium

## BOTTLES AND CANS

**BLUE MOON,** 8  
Belgian-Style Wheat Ale, Colorado

**DUVEL,** 15  
Belgian Strong Blond

**A LITTLE SUMPIN' SUMPIN LAGUNITAS** 9  
**BREWING,** Pale Wheat Ale, Chicago

**3 FLOYDS BREWING CO. GUMBALLHEAD** 8  
**AMERICAN WHEAT,** Indiana

**MICHIGAN PEAR VIRTUE CIDER,** 8  
Apple Pear Cider, Michigan

**WHITECLAW,** 8  
Black Cherry, Chicago

## CRAFT COCKTAILS

<b>SIGNATURE OLD FASHIONED</b>	14
amador double barrel-chardonnay barrel finish, spiced cinnamon syrup, angostura bitters	
<b>SMOKED WOODFORD MANHATTAN</b>	16
woodford reserve bourbon, carpano antica sweet vermouth, chocolate bitters	
<b>BOULVARDIER</b>	16
wiseman rye, campari, trincheri vermouth	
<b>CHOCOLATE NEGRONI</b>	15
botanist gin, campari, trincheri vermouth, creme de cacao	
<b>VIEUX CARRÉ</b>	18
remy vsop, kentucky owl, trincheri vermouth, benedictine	
<b>LE SAZERAC</b>	16
remy vsop, wiseman rye, absinthe	

## SIGNATURE COCKTAILS

<b>MARGARITE DU QUARTIER</b>	14
milagro reposado, st germain, agave, lime	
<b>YOU'LL NEVER WALK ALONE</b>	14
monkey shoulder, islay scotch, crème de cassis, angostura	
<b>A LA FOLIE</b>	14
pineapple infused mezcal, maraschino liqueur, green chartreuse, lime	
<b>FLEUR DE CHAMPAGNE</b>	12
stoli vodka, st. germain, lavender, prosecco, lemon swath	
<b>HEMINGWAY DAIQUIRI</b>	14
real mccoy rum, luxardo marachino, grapefruit	
<b>LE VIOLET</b>	14
hendrick's gin, crème de violet, lavender, lemon	
<b>ESPRESSO MARTINI</b>	16
stoli, khalua, bailey's, espresso beans	
<b>JARDIN MAJORELLE</b>	12
jardin majorelle, seedlip garden 108, ginger, rosemary	

<b>BANDOL FROSAY</b>	14
stoli vodka, bieler rose, peach	
<b>FROZEN NEGRONI</b>	14
botanist gin, campari, sweet vermouth, grapefruit	

# WINES

## BY THE GLASS

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### BANDOL WINES

Bieler Pere et Fils, Bandol **Rosé** 15

### BUBBLY

Gerard Bertrand Cremen De Limoux **Brut** 12

Gerard Bertrand Cremen De Limoux **Rose** 12

### WHITE

Bieler Pere & Fils **Rosé**, Provence, France 14

Taken, **Chardonnay**, Napa Valley, CA 14

la Cote Blanche, **Chardonnay** Macon Villages 12

Gerard Bertrand, Gris Blanc, **Rose**, Sud de France 12

Domaine de La Tonnellerie **Sancerre**,  
Loire Valley, France 15

Gerard Bertrand, Cote des Roses,  
**Sauvignon Blanc**, Pays d'Oc, Sud de France 14

Echo Bay **Sauvignon Blanc**,  
Marlborough, New Zealand 12

### RED

Barton Bistro **Pinot Noir**, Languedoc Roussillon 12

Four Graces, **Pinot Noir** Willamette Valley 16

Tenuta Regaleali "**Lamuri**",  
Nero D'Avola, Sicilia Italy DOC 14

Banshee **Cabernet**, Sonoma, CA 14

Iron & Sand **Cabernet Sauvignon**, Robles, CA 16

Far Niente Post & Beam **Cabernet Sauvignon**,  
Napa Valley, CA 20

Gerard Bertrand, Change, **Merlot**,  
Pays d'Oc, Sud de France 12

Unshackled by Prisoner, **Red Blend**, Napa Valley, CA 16

Barton Chateau Magnol, Haut- Medoc, Bordeaux 19

Finca nueva Tempranillo Rioja Spain 14

# HAPPY HOUR

Monday -Friday | 3 p.m. -6 p.m.

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## FOOD

<b>ARANCINI</b>	7
<b>SHRIMP A LA PLANCHA</b>	8
<b>CROQUE MADAME &amp; MONSIEUR BITES</b>	10
<b>ZAALOUK DIP (V)</b>	6
<b>POTATOES BRAVAS</b>	6
<b>CROSTINI TRIO</b>	6

## DRINKS

<b>RED WINE:</b> Hess Cabernet or Pinot noir	8
<b>WHITE WINE</b> Hess Chardonnay or Sauv Blanc	8
<b>PROSECCO</b> Seaglass	8
<b>ROSE</b> Seaglass Rose	8
<b>ROSE SANGRIA</b>	8
<b>BANDOL FROZAY</b>	10
<b>FROZEN NEGRONI</b>	10
<b>BEER</b> Kronenbourg 1664	5
<b>SHOT</b> Green or Yellow Chartreuse	6
<b>SPRITZ COCKTAILS</b>	10
Le velo campari, sauvignon blanc, club soda	
L'aperol aperol, Prosecco, q club soda, st germain, orange	
<b>ROSE TOWERS</b> 2 BOTTLES	35

# DESSERT COCKTAILS

## GOGNAC & ARMAGNAC

HENNESSY VSOP	16
COURVOISIER VS	16
COURVOISIER VSOP	20
PIERRE FERRAND 1840	12
REMY MARTIN VSOP	18
REMY MARTIN 1738	20
REMY MARTIN TERCET	25
REMY MARTIN XO	35
DELORD 25 YR BAS ARMAGNAC	25
ARMAGNAC DE MONTAL XO	30
MARIE DUFFAU ARMAGNAC HORS D'AGE	30
CALVADOS	12
LOUIE XIII PERFECT POUR 1 OZ, 2 OZ	TBD

<b>COGNAC FLIGHT WITH 1738, TERCET &amp; XO</b>	<b>125</b>
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## PORTS & DESSERT WINE

TAYLOR FLADGATE 10 YR	15
TAYLOR FLADGATE 20 YR	20
TAYLOR FLADGATE 30 YR	30
FONSECA PORTO BIN #27 PORTO	16
CHATEAU ROUMEY SAUTERN, FRANCE	20
INNISKILLIN VIDAL ICEWINE	25
LUCANO LIMONCELLO	18

## AMARO

AVERNA	10
LUCANO AMARO	10
LUCANO CAFFE	14
FERNET BLANCA	12
MONTENEGRO	14
FLORIO FERNET	14