

# Le Jardin

Happy Hour Tuesday - Friday • All Night

## CRAFT COCKTAILS \$15

### LE MERIDIEN COSMO

*vodka, rose essence, grapefruit, yuzu, cranberry*

### SPICY MARGARITA

*jalapeno infused tequila, fresh lime juice, organic agave nectar, salt*

### ESPRESSO MARTINI

*vodka, vanilla, dandelion, fresh espresso, chocolate, hazelnut dust (contains nuts)*

### THE SPRITZ

*aperol aperitivo, fresh passion fruit & lime, champenoise brut, served with olives*

### THE PHANTOM

*woodford bourbon, sweet vermouth, campari, bergamot syrup,  
finished with bergamot & rose-infused smoke*

### THE ALEXANDER\*

*brandy, dark rum, bourbon, creme anglaise, nutmeg*

### HOT APPLE TODDY & COOKIES

*bourbon or brandy, organic apple cider, pumpkin pie spice, orange, cinnamon*

### MARTINI & FRIES \$21

*choice of gin or vodka; paired with pommes frites*

## WINE \$12

CREMANT BRUT NV Victorine de Chastenay (Cremant de Bourgogne-Burgundy) FR

SAUVIGNON BLANC 2022 Pascal Jolivet Attitude (Loire) FR

ROSE' BY OTT, 2022 Chateau Desclans (Cotes de Provence, Provence) FR

MALBEC 2020 El Enemigo (Mendoza) Argentina

## BEER \$6

SINGLECUT 18 WATT HAZY IPA, New York

STELLA ARTOIS LAGER, Belgium

FROST BROWN PILSNER, Vermont

AMSTEL LIGHT, Netherlands

ATHLETIC BREWING, Non-Alcoholic Beer

## BITES

MINI BURGER, *prime aged beef, relish, b57 sauce* \$5

FRIED CHICKEN, *ginger & mirin slaw, sriracha aioli* \$5

LOBSTER ROLL & CAVIAR, *green goddess dressing, fines herbs* \$8

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*