

## Brunch Cocktails 12

available Saturday & Sunday

until 5pm

### BOOZY BRUNCH 20

sparkling wine, sparkling rosé, mimosa  
aperol spritz, la colombe or bloody mary  
available with the purchase of an entrée or egg dish  
90 minute limit

### SPARKLING

Blanc de Blancs, Pelvas NV

### SPARKLING ROSÉ

Grenache, Pelvas NV

### MIMOSA

blanc de blancs, orange

### BLOODY MARY

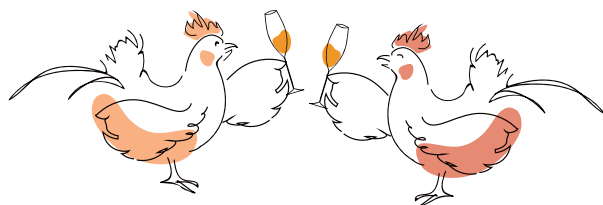
vodka, tomato, horseradish, homemade pickles

### APEROL SPRITZ

aperol, blanc de blancs, orange

### LA COLOMBE

choice of vodka, gin, tequila, mezcal, or rum  
aperol, elderflower, lime



## L'Apéro

daily happy hour 5-7 pm

### Cocktails 10

ÉPICE MARGARITA  
tequila, st. germain, jalapeño, lime

### BOUGIE

gin, cucumber, rosemary, bitter lemon

### BOLD FASHIONED

rye, sweet vermouth  
angostura & orange bitters

### Wine 6

#### SPARKLING

Blanc de Blancs, Pelvas NV

#### SPARKLING ROSÉ

Grenache, Pelvas NV

#### ROSÉ

Côtes de Provence, 'Note Bleue' 2018

#### BLANC

Bergerac Blanc, Marine Dubard 2017

#### ROUGE

Côtes du Rhône, 'Colline' La Cabotte 2018

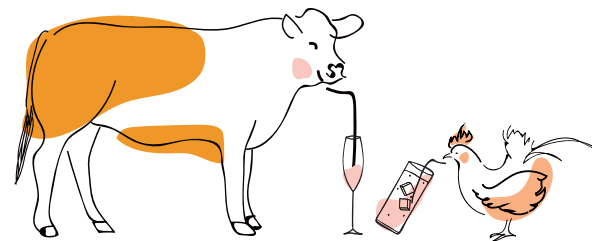
### Beer 5

KRONENBOURG BLANC (DRAFT)

BOBO IPA (DRAFT)

# BOBO

## Bar Menu



cocktails, wines by the glass

cuisine du bar, & l'apéro



## House Cocktails 15

### ÉPICE MARGARITA

azteca azul tequila, st. germain, jalapeño, lime

### AVIATION SOUR

spring 44 gin, combier violette, blackberries  
luxardo maraschino, lemonade

### BOUGIE

spring 44 gin, cucumber, rosemary, bitter lemon

### BOLD FASHIONED

old overholt rye, sweet vermouth  
angostura & orange bitters

### ROSÉ FIZZ

helix 9 vodka, rosé champagne, strawberries  
basil, peychaud bitters

## Seasonal Cocktails 14

### SOLEIL

el silencio mezcal, suze, bénédictine  
pineapple, lime

### CLOVER SMASH

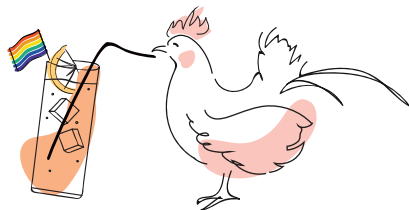
old overholt rye, new york clover honey  
lemon, mint

### LA COLOMBE

choice of vodka, gin, tequila, mezcal, or rum  
aperol, elderflower, lime

## Pride Punch 15

vodka, orange, lime, cranberry  
a portion of proceeds will be donated  
to the LGBT Center



## Wines by the Glass

### Sparkling

#### VOUVRAY 14

Vignoble Alain Robert NV

#### CRÉMANT DE BOURGOGNE ROSÉ

'N° 69' J.C. Boisset NV

#### CHAMPAGNE 20

'Souverain' Henriot Brut NV

### Rosé

#### CÔTES DE PROVENCE 15

'Note Bleue' Maître Vignerons 2018

#### FAUGÈRES 16

'Esprit Nature' Mas Olivier 2017

#### SANCERRE ROSÉ 17

'Le Rabault' Joseph Mellot 2018

### Blanc

#### VIN DE SAVOIE 14

'Abymes' Roger Labbe 2016

#### BOURGOGNE BLANC 15

Bernard Moreau 2015

#### MUSCADET 14

Domaine de la Chauviniere 2017

#### SANCERRE 16

Joseph Mellot 2018

### Rouge

#### BOURGOGNE PINOT NOIR 14

Bouchard Père et Fils 2016

#### CAHORS PRESTIGE MALBEC 15

Chateau Haute-Borie 2016

#### SAUMUR 15

Domaine du Vieux Pressoir 2015

#### CABERNET SAUVIGNON 15

'French Ambush' B. Julien 2017

#### CÔTES DU RHÔNE 15

'Colline' La Cabotte 2018

#### CÔTES DE BORDEAUX 16

Chateau Birot 2010



## Beers 8

KRONENBOURG BLANC DRAFT

BOBO IPA DRAFT

METEOR PILSNER

AVAL CIDRE

## Cuisine du Bar

BEET CHIPS 6

fleur de sel

PANISSE 9

chickpea frites, aioli, espelette pepper

BRANDADE CROQUETTES 11

salt cod, black olive tapenade

CRISPY ARTICHOKEs 16

sauce béarnaise

LES FROMAGES 16

brie fermier, bleu d'auvergne, chabichou

OYSTERS 1.50\*/ 3 each

mignonette, lemon

BOBO BURGER 20

bacon & onion jam, gruyère, charred tomato  
homemade bread & butter pickles, frites

\*happy hour prices

