

## Cocktails & Wine

### **Apéritifs \$9**

*the european way*

Kir

*cassis, white wine*

Cardinal

*cassis, red wine*

Ricard

*Served classic French style*

Perroquet Red

*Ricard, grenadine syrup*

Bedford Spritz

*over ice with an orange twist*

Americano

*Red vermouth, Campari*

Negroni

### **Cocktails**

#### **The Classics**

Alejandra

mezcal, lime juice, grapefruit juice, pomegranate juice, rose syrup, serrano peppers.

La Chica

tequila, green Chartreuse, simple syrup, grapefruit bitters, celery bitters.

On my side

Mezcal, Tequila, dainzu gomme syrup, orange juice, lime juice.

Sunrise Tequila, orange juice, grenadine.

Matador Mezcal, sweet vermouth, orange juice, cherry liquor.

Toro Tequila, red vermouth, campari, lime, orange bitters, spiced honey.

Zero Gravity Mezcal, stout syrup, cacao cream, cherry heering, cayenne powder.

Honeypot Tequila, cardamon infused honey, dashes grapefruit, dash of angostura.

B52 Triple sec, irish cream, coffee liquor (kahlua).

Caïpirinha Cachaça, lime juice, sugar.

Majestic- Rum, lime, fresh mint, cane sugar, seltzer

Calypso White rum, dark rum, pineapple juice, coco milk

Vodkatini vodka, dry vermouth (martini or Noilly prat).

Gintini Gin, vermouth dry (martini or noilly prat).

Aphrodisiac Triple sec (cointreau or grand marnier), gin, lemon juice, soda water.

Fizzymin T Gin, cardamom, tea, fresh mint, sparkling wine.

Grasshopper- Crème de menthe, crème de cacao, cream

Old Fashioned- Bourbon, angostura, sugar, orange peel

### **One Bedford House Cocktails.**

#### PDA

tequila, strawberry juice, fresh mint, cotton candy sparkling sugar.

#### The Universe

Absolut vodka citron, pisang ambon, lemon juice, seltzer.

#### Scruff & Stuff

Rum, brown sugar syrup, curacao, lime juice.

#### Climbing Rose

Rosé wine, vodka, orange zest, guarana purée, lemon juice.

#### It's complicated

Red wine, Vodka, orange zest, strawberry purée, lemon juice.

#### The Brooklyn

whiskey, dry vermouth, maraschino liquor, amer picon

#### The road less traveled

Gin, pineapple juice, lime juice, blue curacao, cane syrup,

#### Royal BK

Rum, lime juice, orange liqueur, orange twist.

#### The One \$15

Gin, chambord, aperol, lemon and raspberry dust.

#### Top Night

Vodka, pear purée, homemade spiced honey syrup, lemon, sparkling wine.

## WOW

Bourbon, vin santo, dash of fernet branca.

## The Vespa

Amaretto, white rum, passion fruit.

## Last Word

Gin, saint germain, grapefruit juice, aperol, lillet, sparkling wine.

## Lillet 1872

Lillet rosé, tonic, orange and lemon zest.

## Momisette

Ricard, orgeat syrup, seltzer

## Monkey C

Gin, orange juice, grenadine, lemon juice, splash of absinthe, orange twist

## Wine

### Red

Côtes du Rhone Vieilles Vignes S de Lauris '15  
\$8/\$32

Bourgogne 'Les Genvriers' F. Esmonin '15  
\$12/\$48

Château de Bechaud Saint Emilion '12  
\$10/\$38

Chianti Classico Tenuta Di Capraia '14  
\$42

### White

Sauvignon Domaine Dauget  
\$9

Pinot Grigio Delle Venezie '15  
\$9/\$32

Chardonnay Grand Ardeche Latour '14  
\$12/\$40

Sancerre Petit Silex '15  
(sauvignon blanc)  
\$55

### Bubbles & Rosé

Prosecco Villa Jolanda  
\$9/\$33

Petit Coeur Rosé de Provence '16  
\$9/\$27

**Thirst Quenchers \$11**

Bellino

peach purée, sparkling wine

Rossino

Strawberry, sparkling wine

French 74

Gin, lemon juice, sparkling wine

Cerisier

Cherry, dry vermouth, pisco, raspberry, orange

# DINNER

## APPETIZERS

### **Zucchini Carpaccio \$9**

lemon, olive oil, capers, and shaved parmesan

### **seared octopus \$15**

caponata & chili oil \$15

### **margarita flatbread pizza \$13**

basil, tomato, mozzarella

### **shrimp & octopus flatbread pizza \$15**

shrimp, octopus, garlic herb olive oil

### **kale salad \$14**

soft boiled eggs, sautéed pancetta, maple syrup, salted lemon

### **cesar salad \$14**

poached eggs, shaved parmesan, anchovy, croutons

### **shrimp a la plancha \$15**

jalapeño, radish, greens

## MAIN COURSE

### **the one \$15**

ground chorizo & beef burger, baby swiss cheese, aioli, fries

### **bistro burger \$14**

grass fed beef, caramelized onions, peppercorn sauce, cheese, fries

### **petit filet \$25**

peppercorn sauce, fries

### **cod piperade**

amazon cod, oven roasted tomatoes \$23

### **rustic chicken**

seared, morel infused sauce, creamy polenta \$19

### **tomato spaghetti**

basil, fresh tomato, shaved parmesan, olive oil \$15

\*please consult with your server regarding dietary restrictions

## BRUNCH

creamy spinach crumpet \$14  
parmesan, onion, bourse, poached eggs, hollandaise sauce

two eggs any style  
pomme rissoles \$10

eggs benedict \$14  
canadian bacon, poached eggs, hollandaise sauce

baked caponata \$12  
caramelized eggplant, onion, tomato, eggs, cheese

pain perdu et poulet \$15  
spiced shredded chicken, sunnyside up egg, maple syrup, avocado

the one \$15  
ground chorizo & beef burger, baby swiss cheese, aioli, fries

bistro burger \$14  
grass fed beef, caramelized onions, peppercorn sauce, cheese

open face croque monsieur \$13  
fresh baby arugula, lemon vinaigrette

cesar salad \$12  
chicken \$6 shrimp \$8

chicken roulade \$14  
Garbanzo bean puree /sunny side up egg /zucchini/pepper



SIDES: \$5

2 Eggs

Avocado

Bacon

Fries

Caponata

Creamy spinach

\*please consult with your server regarding dietary restrictions