

BAR MENU

Available in the bar area from 3 PM to close

**Garlic Hummus & Crostini** 12

House garlic hummus served with warm crostini for dipping.

**Charcuterie Board** 26

Selection of cured meats, cheeses, seasonal accompaniments, and crostini for sharing.

**Shrimp Cocktail Maison** 29

Chilled jumbo prawns served with our house cocktail sauce, crisp celery & carrot slaw, and fresh lemon.

**Frisée et Burrata** 16

Crisp frisée tossed in a bright Dijon vinaigrette, topped with creamy burrata, pomegranate seeds, toasted pine nuts, and cracked black pepper.

**Wings** 19

Crispy wings tossed in your choice of Cajun dry rub or Jamaican jerk seasoning.

**Rosemary Frites** 10

Crispy fries tossed with rosemary salt and olive oil.

**PBC Burger** 18

Charbroiled 1/3 lb Prime Angus beef patty with American cheese, lettuce, tomato, pickles, and PBC sauce on a toasted bun.

DOUCEURS

**Earl Grey Bourbon Crème Brûlée** 13

Classic vanilla custard with Earl Grey and a whisper of house-infused bourbon, finished with tea shortbread crumble.

**Noir Cerise** 11

Flourless dark chocolate brownie with Luxardo cherry creme anglaise and cherry reduction.

**Citron au Meringue** 12

Lemon tart finished with delicate berry meringue.

# THE BRADLEY

by Chef 

## COCKTAILS

- The Bradley** 18  
Earl Grey–infused bourbon served in an applewood-smoked glass with a honey-infused ice cube, absinthe rinse, Luxardo cherry, and burnt orange peel.
- Brother to The Bradley** 18  
Brown butter–infused bourbon, served in an applewood-smoked glass with a maple syrup infused ice cube, black walnut bitters, Luxardo cherry and burnt orange peel.
- 5 Points** 15  
Bourbon, fresh sour, simple syrup, finished with a red wine float.
- Bradley Float** 16  
Browne vanilla bourbon, Kahlúa, cream, and cola.
- Barrel & Bean** 16  
Vanilla bourbon shaken with fresh espresso and coffee liqueur, finished with a silky crema. Rich, warm, and unapologetically bold.
- Columbia Crimson** 15  
Apple and cinnamon infused vodka shaken with house-made apple chutney, honey simple syrup, and fresh sour mix
- The Bradley Blush** 15  
Block One Vodka shaken with passion fruit liqueur, raspberry, fresh lemon, and finished with a silky dragon fruit foam.
- Bourbon Renewal** 14  
Bourbon, black currant liqueur, lemon, simple.
- Reverse Manhattan** 18  
Bourbon, Rinomato Americano, Carpano Antica vermouth, Benedictine, bitters, burnt orange twist.
- Black Manhattan** 16  
Bourbon, Averna amaro, Angostura and orange bitters, brandied cherry.
- Sazerac** 15  
Absinthe rinse, rye whiskey, cognac, Peychaud’s bitters, simple, lemon essence.
- Corpse Reviver No. 2** 14  
Absinthe rinse, gin, Lillet Blanc, orange liqueur, lemon juice.

ALL PRICES INCLUDE TAX