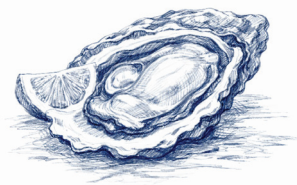


# sunset hour

Wednesday - Saturday  
6pm - 7:30pm

BAGATELLE  
MIAMI *River*



## DRINKS

### Champagne

Charles Le Bel 1818 Champagne Brut 15 / 70  
By the glass / Bottle

### White Wine

Domaine de la Pepière, Cuvée La Pepie, 10  
Loire Valley, France  
By the glass

Peter Jacob Kuhn Riesling Trocken Jacobus, 10  
Rheingau, Germany  
By the glass

### Cocktails

Paloma 10  
Tequila, grapefruit, lime, saline.

Classic Martini 10  
Gin or Vodka, dry vermouth, stirred ice-cold  
and finished with an olive.

Sunset Margarita (on the rocks) 10  
Centinela, lime, agave.

### Beer

Peroni 6  
Bottle

## BITES

Huitre Blond savage, mignonette vinaigre \$2/piece  
de vin vieux, et raifort frais MU, SU, SH, MO, F  
Oysters, Blond savage, mignonette,  
and fresh horse radish

Crevette au naturel, mayonnaise moutardée 18  
et sauce tomate au raifort MU, SU, SH, SO, MO, F  
Chilled Jumbo Shrimp Cocktail, Mustard  
dressing and cocktail sauce

Salade de poulpe, celeri, 21  
grenade et persil frais C, SU, SH, MO, F  
Octopus Salad, celery stick, pomegrenate,  
fresh parsley

Pince de crabe de Floride SU, SH, MO, F MP/piece  
Florida Stone Crab claw

Pizza Romaine à la fior di latte, 45  
Cacio & Pepe, truffe de saison G, D, P, N, SE, SO  
Roman pizza with mozzarella,  
Cacio & Pepe, seasonal truffle

The night doesn't have to end here.  
Ask about our \$75 Sunset Dinner pre-fixe menu.

Your new happy hour by the river

Available exclusively at the outdoor bar

A service charge of 21% has been added to your bill and will be distributed  
to the Bagatelle Miami River Team.

There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach,  
or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters  
and should eat oysters fully cooked. If unsure of your risk, consult a physician.

C - CELERY | D - DAIRY | G - GLUTEN | E - EGGS | N - NUTS | F - FISH | MO - MOLLUSCS | MU - MUSTARD  
P - PEANUTS | L - LUPIN | SE - SESAME | SO - SOYA BEANS | SH - SHELLFISH | SU - SULPHITES