



THE GARDEN BAR
CHAMPAGNE & OYSTERS • WOOD-FIRED OVEN PIZZA • GRILLED FARE
at Mirbeau

COCKTAILS

Chandon 'Garden' Spritz • 16
Over Ice with Orange & Rosemary

Garden Party • 18
Belvedere 'Lemon & Basil' Infused
Organic Vodka with Sage & Lime

Thyme for Tonic • 16
Thyme-infused Dry Gin with Fizzy Tonic,
Lavender, Butterfly Pea Flower

Imperial Ice • 32
Möet 'Ice' Champagne Served Over Ice
with Flavor Enhancers

Bourbon-Peach Iced Tea • 19
Woodenville of WA 'Port Cask' Whiskey
with Fresh Tea, Mint, & Peach Purée

San-garita (Sangria meets Margarita) • 18
Chateau d'Esclans 'Beach' Rosé topped
with a Blend of Volcan Blanco Tequila,
Orange Liqueur, Lime, Jalapeño 'Dots'

Pineapple Daiquiri • 18
House-infused Spiced Rum with
Low & Slow Pineapple Syrup and Lime

CHAMPAGNE

Featuring Möet & Chandon
offered by glass

nv Brut Imperial • 29

nv Rosé Imperial • 35

WINE

Rosé

Mirbeau 'Monet', Rosé • 17
Whispering Angel, Rosé • 20

White

Zenato, Pinot Grigio • 14
Hugel 'Gentil', White Blend • 16
Cloudy Bay, Sauvignon Blanc • 19
Newton, Chardonnay • 24

Red

Terrazas 'Reserva', Malbec • 17
Skyside, Pinot Noir • 19
Mirbeau 'Melange', Red Blend • 21
Tooth & Nail, Cabernet Sauvignon • 26

DESSERT

Pastry Chef Omar's
Seasonal Nightly Feature

SUMMER 2023

MIRBEAU INN & SPA
35 Landmark Drive
Plymouth, Massachusetts
mirbeau.com

OYSTERS & STARTERS

Iced Oysters on Half Shell • 26
Half Dozen, Mignonette & Lemon
** add Shrimp Cocktail or Jonah Crab Claws • 4 per piece
with Cocktail Sauce / House Dijonaisse*

Alfresco Asparagus • 16
Grilled Asparagus, Soft-boiled Farmhouse Egg, Cauliflower Puree,
Fresh Chives, Toasted Pinenuts, Bacon Vinaigrette

Grilled Hearts of Romaine • 15
Lemon-Parmesan Dressing, Aged Gouda,
Wood-Fired Sourdough Croutons

Blue Cheese & Bacon Salad • 17
Baby Gem Lettuce with 'Great Hill' Blue, Hickory Smoked Lardons,
Cherry Tomatoes, Pickled Red Onions, Crispy Shallots,
Balsamic Vinaigrette
Add Grilled Chicken to a Salad or Vegetables • 10

Lobster Salad 'Sliders' • 32
Warmed-Split Mirbeau Popover filled with
Lobster Salad & Boston Bibb Lettuce
also available as an entrée with a side dish for \$6 additional

PIZZA FROM THE WOOD-FIRED OVEN

(sized to be an entrée for one – or an appetizer for two)

Caprese • 19
Heirloom Tomatoes, Narragansett Fresh Mozzarella,
Red Onions, Basil & Balsamic Reduction, Pecorino Romano

Greek Garden Vegetable • 21
Narragansett Feta, Kalamata Olives, Pepperoncini,
Red Onions, Arugula, Greek EVOO

Peaches & Pork • 21
Grilled Peaches, Speck Ham, Smokey Blue Cheese,
Caramelized Onions, Truffle Honey, Basil

Le Boucher • 23
Tomato Vodka Sauce, San Marzano Tomatoes, Soppresatta,
Coppa, Summer Sausage, Gruyère

Clams Casino 'White Pizza' • 21
Local Clams & Prosciutto, Green Bell Peppers,
Confit Garlic, Espelette Pepper, Oregano, Grated Parmesan

BROCHETTES FROM THE GRILLE

A Pair of Your Favorite Kabobs
Skewered with Onions, Mushrooms, Peppers & Cherry Tomatoes
Topped with Herb Butter

Choice of Meat:

Chicken Breast • 24 | Sirloin Steak • 28

Choice of Side:

Country Potato Salad • Mixed Greens Salad

PLEASE NOTE THE GARDEN BAR IS CASH-LESS VENUE
ALL MAJOR CREDIT & DEBIT CARDS ARE ACCEPTED