

# THE GARDEN BAR

## COCKTAILS

- SUMMER SANGRIA • 16  
*Mirbeau Rosé, Blood Orange, Mixed Berries, Pineapple, Ketel Peach Orange Blossom*
- CHAMPAGNE & ROSES • 17  
*House Made Rose Lemonade, Strawberries, Ketel Peach & Orange Blossom, Topped with Bubbles*
- GARDEN PARTY • 18  
*Belvedere Lemon & Basil Infused Organic Vodka with Sage & Lime*
- SCRATCH GIN & TONIC • 16  
*Plymouth Gin, Cinchona Bark Tincture, Gentian Root Infused Tonic*
- SAN-GARITA (Sangria meets Margarita) • 19  
*Blanco Tequila, Orange Liqueur, Lime, Jalapeño 'Dots', Topped with Rosé*
- PINEAPPLE TINI • 18  
*Silver Rum Infused with Herbs & Spices, Low & Slow Pineapple Syrup, Lime*
- MIRBEAU MARGARITA • 18  
*Blanco Tequila, Cointreau, House Citrus Blend, Watermelon, Dehydrated Lime Wheel*
- AFTERNOON TEA • 17  
*Bulleit Bourbon, Muddled Raspberries, House Tea, Lemon Bitters, Fresh Lemon Juice*

## WINE

### Bubbles

- BORGO, Prosecco • 14  
PIERRE SPARR, Cremant d'Alsace • 17  
MOËT & CHANDON, Champagne • 29  
MOËT & CHANDON ROSÉ, Rosé • 35

### Rosé

- MIRBEAU 'MONET', Rosé • 17  
WHISPERING ANGEL, Rosé • 25

### White Wine

- MASO CANLI, Pinot Grigio • 13  
HUGEL 'GENTIL', White Blend • 16  
CLOUDY BAY, Sauvignon Blanc • 19  
SEGHESSIO, Chardonnay • 18

### Red Wine

- TERRAZAS 'RESERVA', Malbec • 17  
MACROSTIE, Pinot Noir • 21  
MIRBEAU 'MELANGE', Red Blend • 21  
TOOTH & NAIL, Cabernet Sauvignon • 26

## DESSERTS *by Chef Omar*

- PISTACHIO BRÛLÉE • 16  
*Crystalized Pistachios, Fresh Raspberries, Honey Tuile*
- LE CROOKIE • 18  
*Chocolate Chip Cookie-Stuffed House Baked Croissant, Vanilla Ice Cream, Mixed Berries*

### Mirbeau Inn & Spa

[www.plymouth.mirbeau.com](http://www.plymouth.mirbeau.com)

Please note that we are a cashless venue. Before placing your order, please inform your server of dietary needs, restrictions, or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.

## OYSTERS & STARTERS

- FRITTO MISTO • 21  
*Fried Calamari, Lemon Beurre Blanc, Shallots, Buttermilk, Yuzu-Pickled Fresno Chilis*
- GARDEN PANZANELLA • 19  
*Heirloom Tomatoes, Red Onions, Mediterranean Vinaigrette, Cucumber, Hearts of Palm, Wood-Fired Sourdough Croutons*
- BLUE CHEESE & BACON SALAD • 18  
*Baby Gem Lettuce, Great Hill Blue Cheese, Crispy Shallot, Hickory-Smoked Lardons, Cherry Tomatoes, Pickled Red Onion, Balsamic Vinaigrette*
- WOOD-OVEN ROASTED  
PLYMOUTH ROCK OYSTERS • 28  
*Garlic-Herb Crumbs, Crispy Pancetta, Oregano, Lemon-Parmesan Cream*

### Raw Bar

#### ICED PLYMOUTH ROCK OYSTERS ON HALF SHELL • 26

*Half Dozen, Mignonette & Lemon*

JONAH EMPRESS CRAB CLAWS • six for 20  
*Dijonnaise, Cocktail Sauce & twelve for 38*

JUMBO SHRIMP COCKTAIL • 4 per each  
*Smoky Housemade Cocktail Sauce & six for 20*

DAILY MARKET CRUDO SPECIAL • MKT  
*Ask your server about our crudo special today!*

*"Seafood Sampler" • 40*

*Four Shrimp, Four Oysters, Four Crab Claws*

## WOOD-FIRED PIZZAS

- CAPRESE • 21  
*Heirloom Tomatoes, Narragansett Fresh Mozzarella, Red Onions, Pecorino Romano, Basil & Balsamic Reduction*
- GREEK GARDEN VEGETABLE • 22  
*Narragansett Feta, Kalamata Olives, Pepperoncini, Red Onions, Arugula, Greek EVOO*
- PEACHES & PORK • 22  
*Grilled Peaches, Speck Ham, Smoky Blue Cheese, Caramelized Onions, Truffle Honey, Basil*
- LE BOUCHER • 23  
*Tomato Vodka Sauce, San Marzano Tomatoes, Soppresatta, Coppa, Summer Sausage, Gruyère*

## MAINS

- GRILLED ATLANTIC SALMON • 38  
*Creamy Tuscan Orzo, Sundried Tomato, Spinach, Zucchini, Lemon Sunflower Seed Artichoke Pesto*
- JUMBO LUMP CRAB CAKE • 25  
*Local Jonah Crab, Corn Succotash, Arugula Salad, Cajun Remoulade, Pickled Red Onion, Crispy Capers*
- BLACKENED FISH SANDWICH • 28  
*Blackened Atlantic Cod, Crispy Smoked Bacon, Dill and Caper Tartar Sauce, Brioche Bun, Truffle Fries*
- FLAT-IRON STEAK FRITES • 38  
*10oz Flat Iron Sirloin, Blue Farmers Cheese, Crisp Little Leaf Greens, Truffle Fries*  
Optional | 10oz New York Strip Steak +15