**TODAY'S MENU**

**SAVORY**

Hot ’n Sour Borscht, sauerkraut, rice, cabbage, turnip, scallion, parsley, buttermilk, fresher’n hell egg yolk

Lettuce, kenny’s kimchi dressing, radish, blueberry raisin, pickled turnip, chive, cilantro, benne seed, crispy rice

Raw Beef, lettuce cups, kewpie sauce, cocoa butter chili oil dressing, daikon, strawberry, hyssop, ‘shroom ’msg’

Chicken Liver Custard, strawberry gelée, preserved satsuma sauce, cured yolk, chive, lil’ bb blintzes for schmearin’

Sesame Chicken, strawberry sesame sauce, tahini, spring onion, greens, green strawberry, bitter herbs

**SWEET**

Blondies & Milk, sesame + chocolate chunk flavor w/ whiskey milk for dippin’

Strawberry Cucumber Sorbet, chocolate sauce, coffee oat granola, lemon balm

Ayran (eye-ron) Custard, meringue, nasturtium, blueberry, pretentious flowers

**DEALER’S CHOICE**

four-course individual prix fixe menu “just f*ck me up, fam!” as they say $50 per person

**X.L. MEAT DU JOUR**

big hunk-o-flesh w. whatever the hell we want (X.L. Veg available) $50

**“REGULAR DINNERS”**

Proprietor Fernando L. Bear

71-A Georgia Ave. S.E. Atlanta 30312

"LITTLE BAR"

**SAVORY**

Heirloom Tomato, fernando’s family XO sauce, mala oil, green garlic, mizuna, fennel, lemon balm, pecan dukkah

Smashed Cucumber, green chili crisp, spring onion, blueberry, pickled wine cap ‘shroom, fetal herbs, cuke msg

Wild Catfish Gefilte, kumquat koshō pork broth, cauliflower, mushroom, scallion, spearmint, soy glaze

Sesame Chicken, strawberry sesame sauce, tahini, spring onion, greens, green strawberry, bitter herbs

**COCKTAILS**

Figure of Speech

LB’s own NA spirit, herbs, lime, tonic (have it with our house amaro for $13!)

Kuma Crush

pisco, rhum, strawberry, painstakingly gathered honeysuckle, peychaud’s

Daisy Chain

tequila, yuzu, salted cucumber, lemon, fernando’s chili oil

Millennium Actress

double gin, preserved Meyer lemon, LB crème de cacao, egg white

Spirit Gun

rye, charanda, botanical bitter, vermouth, pickled green strawberry brine

Desperate Housewife

gin, vodka, vermouth, wisteria, ga grapefruit bitters

**BOOZE PACK**

Pro move! 1 fancy off-menu cocktail,
2 fancy off-menu glasses of wine,
1 house-made nightcap
for $50 per person

**WINE**

Gönc, 2023 ‘Canvas,’ PINOT NOIR blanc de noir, Slovenia (bubbles)

Heaps Good, 2022 ‘Offshoot,’ BLAUFrankisch pet nat, Slovenia (bubbles)

Early Mountain, 2019 ‘Young Wine,’ VIDAL BLANC, Virginia (white)

Douloufakis, 2021 ‘Dafnios,’ VIDIANO, Greece (white)

François Cazin, 2021 ‘Cour-Cheverny,’ ROMORANTIN, France (white)

Division, 2023 ‘Ouest,’ GAMAY, Oregon (rose)

Poe, 2022 Split Rock Ranch DOLCETTO, California (red)

Radford Dale, 2021 ‘Vinum,’ PINOTAGE, South Africa (red)

La Suerte de Arrayán, 2018, ‘Mentrida Toledo,’ GARNACHA, Spain (red)

**BEER AND FRIENDS**

Coors Banquet, Colorado Kool-Aid 4.5 Aval Gold Cider (4 oz Draft) 4

Round Trip Helles (8 oz draft) 5 Isastegi Sagardo Naturala Cider 12

3 Taverns ‘Rapturous’ Sour Ale 7 JuneShine Hard Kombucha 6

3 Taverns ‘Bright Day Coming’ IPA 7 Sakari ‘No. 14’ Junmai Sake 14/38

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