

TODAY'S



MENU

**SAVORY**

Hot 'n Sour Borscht, sauerkraut, black rice, dill, cabbage, carrot, scallion, buttermilk, fresher'n hell egg yolk 10	Heirloom Tomato, egg drop pecan & black garlic sauce, mala oil, green garlic, fennel, balm, pecan dukkah 15
Lettuce, preserved meyer lemon yogurt dressing, pickled turnip, radish, beet, bitter herbs, crispy red pea noodle 13	Smashed Cucumber, green chili crisp, spring onion, blueberry, wine cap mushroom, fetal herbs, cuke msg 15
Raw Beef, lettuce cups, kenny's kewpie, cocoa butter chili oil dressing, daikon, strawberry, hyssop, 'shroom 'msg' 16	Lap Chong Leberkäse, kumquat kosho pork broth, 'shroom, mustard green, celery, mint, chive, popcorn shoot 18
Chicken Liver Custard, green garlic gelée, satsuma sauce, cured yolk, chive, lil' bb blintzes for schmearin' 16	Sesame Chicken, strawberry sesame sauce, benne tahini, spring onion, greens, green strawberry, sorrel 18

**SWEET**

Blondies & Milk, sesame + chocolate chunk flavor w/ whiskey milk for dippin' 7
Strawberry Cucumber Sorbet, chocolate sauce, coffee oat granola, lemon balm 8
Creamsicle Custard, meringue, nasturinum sauce, blueberry, pretentious flowers 10

**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,"**

**COCKTAILS**

Scenic Route LB's very own NA spirit, celery leaf, lime (have it with rum for \$13!)	11
Kuma Crush pisco, rhum, strawberry, painstakingly gathered honeysuckle, peychaud's	14
Daisy Chain tequila, yuzu, salted cucumber, lemon, fernando's chili oil	13
Millennium Actress double gin, preserved meyer lemon, LB crème de cacao, egg white	14
Spirit Gun rye, charanda, botanic bitter, vermouth, pickled green strawberry brine	14
Desperate Housewife gin, vodka, vermouth, wisteria, ga grapefruit bitters	13

**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 ( <i>bubbles</i> )	11
Fondo Bozzole, 2022 'Cocai,' LAMBRUSCO, Italy ( <i>bubbles</i> )	10
Early Mountain, 2019 'Young Wine,' VIDAL BLANC, Virginia ( <i>white</i> )	9
Douloufakis, 2021 'Dafnios,' VIDIANO, Greece ( <i>white</i> )	10
François Cazin, 2021 'Cour-Cheverny,' ROMORANTIN, France ( <i>white</i> )	11
Division, 2023 'Ouest,' GAMAY, Oregon ( <i>rosé</i> )	11
Cellario, NV 'É! Rosso', BARBERA, Italy ( <i>red</i> )	9
Radford Dale, 2021 'Vinum,' PINOTAGE, South Africa ( <i>red</i> )	12
La Suerte de Arrayan, 2018, 'Mentrida Toledo,' GARNACHA, Spain ( <i>red</i> )	11

**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



@littlebearatl

www.littlebearatl.com

Your Friends Forever