

CLASSIC COCKTAILS

SAZERAC 9

SAZERAC, RYE, HERBSAINT, PEYCHAUD'S

VIEUX CARRE 10

JIM BEAM RYE, DELACOUR BRANDY, SWEET VERMOUTH,
BENEDICTINE, PEYCHAUD'S, ANGOSTURA

RAMOS GIN FIZZ 14

PLYMOUTH GIN, HEAVY CREAM, EGG WHITE,
LEMON, LIME, ORANGE FLOWER WATER

HURRICANE 8

BACARDI, BACARDI SELECT, PINEAPPLE, PASSION FRUIT

PIMM'S CUP 10

PIMMS, LEMON, SEASONAL BERRIES, CUCUMBER

FRENCH 76 9

KETTLE ONE, SPARKLING WINE, LEMON

SIGNATURE COCKTAILS

QUARTER LACE 11

DISARANO, EGG WHITE, LINGER, LEMON, ANGOSTURA

HARVEST HUES 10

REYKA, SPARKING APPLE CIDER, CRANBERRY,
VANILLA, MAPLE SYRUP, ALLSPICE

TROUBLED WATERS 9

GOSLINGS BLACK SEAL RUM, MERLOT, LIME,
AGAVE, GINGER BEER, ANGOUSTRA

CAFÉ BONITA 8

PATRON XO CAFÉ, FRANGELICO, CREAM, CINNAMON

ST. ANDREW 13

MILAGRO, ST. GERMAINE, GRAPEFRUIT,
RHUBARB BITTERS, AGAVE

ISADORA DUNCAN 12

WOODFORD RESERVE, LEMON,
SAGE-INFUSED HONEY, BLACKBERRIES

BLUES IN THIRDS 13

KNOB CREEK RYE, CARPANO ANTICA, SOLERNO, LEMON

PRYTANIA 12

BEEFEATER GIN, CHAMBORD, LEMON, PEYCHAUD'S

MY GIRL JOSEPHINE 10

DEWARS, AVERNA, GINGER, LEMON, ANGOSTURA

BY THE FIRE 11

OLD FORRESTER, APPLE CIDER,
BUTTER, CLOVE, CINNAMON, GINGER

WINE BY THE GLASS

SPARKLING

BOUVET-LADUBAY, SIGNATURE BRUT, FRANCE 9
DOMAINE CHANDON BRUT ROSÉ, NAPA 17.50
VEUVE CLICQUOT-PONSARDIN BRUT, REIMS, FRANCE 20
DOMAINE CHANDON "ÉTOILE" ROSÉ, NAPA 22

CHARDONNAY

BISHOP'S PEAK, CA 12
SONOMA CUTRER, RUSSIAN RIVER 14
FAILLA, SONOMA 20

PINOT GRIS/GRIGIO

WILLAKENZIE, WILLAMETTE 8.50
ALOIS LAGEDER, SUDTIROL ALTO ADIGE 10

RIESLING

AUGUST KESSLER ESTATE, RHEINGAU 10

SAUVIGNON BLANC

SIMI, CALIFORNIA 8
MOHUA, MALBOROUGH 11

VIOGNIER

REFUGIO RANCH, SANTA YNEZ 10

ROSÉ

SCAIA, ROSATO, ITALY 8

CABERNET SAUVIGNON

SIMI, CABERNET SAUVIGNON, SONOMA 15
DONATI FAMILY VINEYARDS, CABERNET SAUVIGNON, CA 10

MALBEC

CASA BIANCHI LEO, ARGENTINA 15

MERLOT

MICHEL-SCHLUMBERGER, CALIFORNIA 13.50

PINOT NOIR

PIKE ROAD, PINOT NOIR, WILLAMETTE 12
FAILLA, SONOMA 20

SHIRAZ

BAROSSA VALLEY ESTATE SHIRAZ, AUSTRALIA 9

RED BLENDS

PRISONER, RED BLEND, CALIFORNIA 25
NEWTON, CLARET, CALIFORNIA 13.50



HAPPY HOUR

MONDAY - FRIDAY 4 - 7 PM | SATURDAY & SUNDAY 2:30 - 7 PM

SHRIMP REMOULADE SALAD

GULF SHRIMP DRESSED WITH OUR CLASSIC
CREOLE REMOULADE SAUCE AND ENDIVE

FRITES FONDUE

FRENCH FRIES, PARSLEY, GARLIC OIL,
WARM GRUYÈRE FONDUE, GRATED PARMESAN

IMPERIAL NUTS

CREOLE ALMONDS, CANDIED PECANS, SESAME CROUTONS

LOUISIANA BEEF BROCHETTE

CREOLE MUSTARD AIOLI

CHICKEN SATAY BROCHETTE

SAMBAL COCONUT GLAZE

OYSTERS ROCKEFELLER

SERVED ON A PISTOLETTE

CUBAN SANDWICH SLIDER

ORANGE CHILE GLAZE

\$5