

# Columns

## BY THE GLASS

### BUBBLY

FRANÇOIS MONTAND

MÉTHODE TRADITIONELLE, VIN MOUSSEUX

*Blanc de Blancs, France NV — 11/44*

SOMMARIVA, II ROSA SPUMANTE BRUT

*Raboso, Pinot Noir, Veneto Italy NV — 12/45*

WINES OF ANARCHY PET-NAT WHITE

*Trebbiano, Piedmont Italy NV— 12/48*

LAURENT-PERRIER LA CUVÉE BRUT (HALF-BOTTLE)

*Chardonnay, Pinot Noir, Pinot Meunier*

*Champagne, France NV — 20*

### ROSÉ

FIGUIÈRE MÉDITERRANÉE ROSÉ

*Grenache, Cinsault, Syrah, Cabernet Sauvignon '20 — 9/38*

### WHITE

ROGUE VINE

*Pipeño Blanco, Itata Valley, Chile '20 — 12/48*

BELISARIO "LE SALSE" V

*erdicchio, Matelica, Italy '19— 9/38*

JEAN MARC BARTHEZ BORDEAUX BLANC

*Sauvignon Blanc, Sémillon, Bordeaux, France '20 — 12/48*

### RED

ANNE AMIE WINEMAKER SELECT

*Pinot Noir, Willamette Valley, Oregon '18 — 12*

FREDDO "FIELD RECORDINGS"

*Sangiovese, Paso Robles, CA '19 — 11/4*

HEDGES FAMILY ESTATE, CMS BLEND

*Cabernet Sauvignon, Merlot, Syrah, Red Mountain, WA '16 — 9/36*

## BEER

ZONY MASH (10oz DRAFT) *king of carrot flowers — 6*

PARISH SOUTH COAST *amber — 6*

FAUBOURG DAT'SUMA *IPA — 6*

SECOND LINE VACATION JUICE *hazy IPA — 6*

ORION *japanese lager — 6*



## APPETIZERS

VEGETABLE CRUDITE — 15

*cashew, pickled beets, basil*

MARINATED OLIVES — 9

*orange, gin, mustard seed*

CREOLE TOMATO — 15

*thai basil, shepherd's hope cheese, croutons*

ROASTED EGGPLANT — 14

*tomato, masala yogurt, pinenuts*

SHISHITO PEPPERS — 16

*country ham, shrimp chips, parmesan*

TUNA CRUDO — 15

*watermelon, urfa pepper, pepitas*

## ENTREES

COLUMNS BURGER — 18

*pepper marmalade, andouille, ricotta, fries*

PORK BELLY — 23

*boiled peanuts, mirliton, aleppo*

DUCK CONFIT — 29

*lentils, figs, gem lettuce*

WAGYU N.Y. STRIP — 41

*mushrooms, peas, salsa verde*

MARKET FISH— MP

*corn, summer squash, lime*

*Chef Paul Terrebone*

## SWEET

FLOURLESS CHOCOLATE CAKE — 10

*coconut mousse, cashew*

CHEESECAKE — 10

*peach, lime, biscuit*

## COFFEE

ESPRESSO — 3    LATTE — 4.75    AMERICANO — 3  
CAPPUCCINO — 4    COLD BREW — 4.50    CHAI — 5.2

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EST 1883

## COCKTAILS

### SAZERAC — 12

*rye, absinthe, peychaud bitters*

### JUNGLE BIRD — 13

*pineapple rum, campari, lime*

### TOMMY'S MARGARITA — 13

*tequila, agave, lime, sea salt*

### COFFEE NEGRONI — 13

*gin, campari, vermouth, coffee*

### RATTLESNAKE — 13

*rye, lemon, egg whites, absinthe*

### PIMM'S CUP — 13

*gin, lemon, soda*

### GOLD RUSH — 13

*bourbon, honey, lemon, thyme*

### TIPPERARY — 13

*irish whiskey, vermouth, chartreuse, absinthe, bitters*

### PALOMA — 13

*mezcal, lime, grapefruit soda*

### FISH HOUSE PUNCH — 13

*rum, peach, lemon, nutmeg*

### ROFFIGNAC — 13

*cognac, st. george raspberry, soda, bitters*

### BOULEVARDIER — 20

*1757 vermouth di torino, willett family estate rye, campari*

### HIGHBALL — 20

*st. george baller single malt, lemon, agua de piedra sparkling*

## ORIGINAL

### WATCH HILL — 14

*cathead bitter orange vodka, aperol, lime, vanilla*

### TONY HARRISON — 14

*trákál, mcqueen gin, rhubarb vermouth, pine nuts, lemon, tiki bitters*

### VIEILLE MODE— 14

*larceny bourbon, chartreuse, calvados, oloroso, amari*

### SHERRY & TONIC PLATTER — 37

*navazos fino sherry, marcona almonds, olives  
(makes 5 cocktails)*



## RESERVE COCKTAILS

### LAST WORD — 20

*v.e.p chartreuse, maraschino, monkey 47 gin, lime*

### BOULEVARDIER — 20

*1757 vermouth di torino, willett family estate rye, campari*

### HIGHBALL — 20

*st. george baller single malt, lemon, agua de piedra sparkling*

### AIR MAIL FOR 2— 30

*diplomatico reserva, champagne, honey, lime*

*Bar Manager: Carlos Quinonez*



CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

20% gratuity will be added to parties of six or more.

We cannot provide individual itemized receipts for tables over six.