

Columns

EST 1883

ORIGINAL

LAVENDER COLD PRESS — 13

japanese whisky, cream, coffee

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)*

Bar Manager: Carlos Quinonez



BEER

ZONY MASH (10oz DRAFT)— 6

strawberry rhubarb

PARISH SOUTH COAST — 6

amber

ORION— 6

japanese lager

FAUBOURG DAT'SUMA — 6

IPA

SECOND LINE VACATION JUICE — 6

hazy IPA

BRUNCH

MIMOSA — 10

sparkling wine, orange juice

COLUMNS BLOODY MARY — 10

pepper vodka, pickles

APEROL SPRITZ — 10

sparkling wine, orange

KALIMOTXO — 10

mezcal, coke, red wine, lime,

CLASSIC

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

SAVORY

SMALL

VEGETABLE CRUDITE — 15

cashew, pickled beets, basil

POTATO HASH - 10

ginger, hot sauce aioli, sunny-side up egg

CREOLE TOMATO — 15

thai basil, shepherd's hope cheese, croutons

FRENCH FRIES — 10

tabasco chilis, dijonnaise, ketchup

ROASTED EGGPLANT — 14

tomato, masala yogurt, pinenuts



LARGE

SHISHITO PEPPERS — 16

country ham, shrimp chips, parmesan

COLUMNS BURGER — 18

pepper marmalade, andouille, ricotta, fries

EGG SANDWICH — 12

pepper relish, american cheese, potato roll

HALF FRIED CHICKEN — 23

biscuits, pickles, ranch

FRENCH QUICHE— 14

caramelized onion, bacon marmalade, side salad

in the kitchen: 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 — 5.25

BY THE GLASS

BUBBLY

FRANÇOIS MONTAND, MÉTHODE TRADITIONELLE, VIN MOUSSEAUX, *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 CUVEE BRUT (HALF-BOTTLE) *Chardonnay, Pinot Noir, Pinot Meunier, Champagne, France NV* — 20

ROSÉ / ORANGE

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" *Verdicchio, 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* — 11/45

HEDGES FAMILY ESTATE, CMS BLEND *Cabernet Sauvignon, Merlot, Syrah, Red Mountain, WA '16* — 9/36



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.