

Columns

EST 1993

BY THE GLASS

BUBBLY

FRANÇOIS MONTAND

MÉTHODE TRADITIONELLE, VIN MOUSSEUX — 11/44

Blanc de Blancs, France NV

SOMMARIVA, II ROSA SPUMANTE BRUT — 12/45

Raboso, Pinot Noir, Veneto Italy NV

WINES OF ANARCHY PET-NAT WHITE — 12/48

Trebbiano, Piedmont Italy NV

LAURENT-PERRIER LA CUVEE BRUT (187 ml) — 20

*Chardonnay, Pinot Noir, Pinot Meunier
Champagne, France NV*

ROSÉ / ORANGE

AMEZTOI TXAKOLINA ROSÉ — 12/48

Hondarribi Zuri, Getariako Txakolina, Spain '20

FIGUIÈRE MÉDITERRANÉE ROSÉ — 9/38

Grenache, Cinsault, Syrah, Cabernet Sauvignon '20

CARDEDU BUCCE — 13/52

Vermentino, Cannonau, Nasco, Sardegna '19

WHITE

BELISARIO "LE SALSE" — 9/38

Verdicchio, Matelica, Italy '19

JEAN MARC BARTHEZ BORDEAUX BLANC — 12/48

Sauvignon Blanc, Sémillon, Bordeaux, France '20

RED

ANNE AMIE WINEMAKER SELECT — 12

Pinot Noir, Willamette Valley, Oregon '18

FREDDO "FIELD RECORDINGS" — 11/44

Sangiovese, Paso Robles, CA '19

HEDGES FAMILY ESTATE, CMS BLEND — 9/36

Cabernet Sauvignon, Merlot, Syrah, Red Mountain, WA '16



SAVORY

TUNA CRUDO — 15

watermelon, urfa pepper, pepitas

LITTLE GEM LETTUCE — 13

parmesan dressing, sunflower seeds

ROASTED EGGPLANT — 14

tomato, masala yogurt, pine nuts

CRISPY SWEET POTATOES — 14

crème fraîche, pepitas, zhong vinaigrette

CRAB RICE — 15

okra, sesame seeds, fried onion

FRENCH FRIES — 10

tabasco, dijonnaise, ketchup

CHEESE PLATE — 18

honey, jam

MEATBALLS — 14

polenta, tomato, taleggio

SMOKED CHICKEN SANDWICH — 13

chili crunch, garlic aioli, arugula

DESSERTS

PUMPKIN CHEESECAKE — 10

pecans, cinnamon, caramel

FLOURLESS CHOCOLATE CAKE — 10

coconut mousse, cashew

Chef Paul Terrebonne

BEER

ZONY MASH (10oz DRAFT) *strawberry rhubarb* — 6

FAUBOURG DAT'SUMA *IPA* — 6

ORION *rice lager* — 6

PARISH SOUTH COAST *amber* — 6

URBAN SOUTH ROCKET POP *seltzer* — 6

TECATE *lager* — 5

WETLANDS SAKE *filtered sake* — 10

Columns

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

BRANDY CRUSTA — 13

brandy, lemon, maraschino, combier

ROFFIGNAC — 13

cognac, st. george raspberry, soda, bitters

ADONIS — 13

sherry, sweet vermouth, bitters, orange

ORIGINAL

JACK, THE PUMPKIN KING — 15

three roll spiced rum, bourbon, pumpkin spice, lemon, egg white

SHRINKING VIOLET — 14

singani 63, uruapan charanda blanco, blueberry shrub, lavender, pink peppercorn

LAVENDER COLD PRESS — 13

japanese whisky, cream, coffee

BAJO LA SAL — 15

el bujo mezcal, caperitif, dolin blanc, olive, orange bitters

CALLED OUT — 14

lime, orange, montenegro, mint

RESERVE COCKTAILS

HIGHBALL — 18

st. george baller single malt, lemon, sparkling water

BOULEVARDIER — 20

1757 vermouth di torino, willett family estate rye, campari

OAXACA OLD FASHIONED— 25

penta reposado, los vecinos tobala, mole bitters, orange

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.