

Columns

EST 1987

BY THE GLASS

BUBBLY

MONMOUSSEAU BRUT ETOILE — 10/40

Chenin Blanc, Ugni Blanc, France, NV

HERMANN MOSER, ROSI MOSI

"THE DAZZLING" — 12/48

Zweigelt, Austria, NV

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

Chardonnay, Pinot Noir, Pinot Meunier

Champagne, France, NV

ROSÉ / ORANGE

ERCOLE ROSÉ (1L) — 9/45

Barbera, Dolcetto, Piedmont Italy '20

BURA ORANGE — 9/38

Rukatac, Dalmatia, Croatia '20

WHITE

DAS TROCKEN — 9/38

Riesling, Austria '20

BELISARIO "LE SALSE" — 9/38

Verdicchio, Matelica, Italy '19

JEAN MARC BARTHEZ BORDEAUX BLANC — 12/48

Sauvignon Blanc, Sémillon, Bordeaux, France '20

REVELRY VINTNERS — 12/42

Chardonnay, Columbia Valley, Washington '20

RED

HERÈNCIA ALTÈS — 9/38

Garnatxa Negra, Gandesà, Spain '19

HENDRY HRW — 15/56

Cabernet Sauvignon, Napa Valley, California '18

SAVORY

COBIA CRUDO — 16

satsuma, urfa pepper, pepitas

LITTLE GEM LETTUCE — 13

parmesan dressing, sunflower seeds, bacon

ROASTED CARROTS — 14

pecans, ginger dressing, mint

CRISPY SWEET POTATOES — 14

feta, pepitas, zhong vinaigrette

CRAB RICE — 16

okra, sesame seeds, fried onion

FRENCH FRIES — 10

tabasco, dijonnaise, ketchup

CHEESE PLATE — 20

honey, apple butter

SHRIMP & PORK SKEWERS — 17

peanuts, brussels, masala yogurt

HANGER STEAK — 33

caramelized onion, bordelaise

DESSERT

SEMIFREDDO — 10

caramelized honey, pomegranate, ginger

FLOURLESS CHOCOLATE CAKE — 10

coconut mousse, cashew

Chef Paul Terrebonne

BEER

FAUBOURG DAT'SUMA IPA — 6

SECOND LINE west coast IPA — 6

TECATE lager — 5

URBAN SOUTH ROCKET POP seltzer — 6

WETLANDS SAKE filtered sake — 10



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COCKTAILS

SAZERAC — 12

rye, absinthe, peychaud bitters

TOMMY'S MARGARITA — 13

tequila, agave, lime, sea salt

JUNGLE BIRD — 13

pineapple rum, campari, lime

COFFEE NEGRONI — 13

gin, campari, vermouth, coffee

PIMM'S CUP — 13

gin, lemon, soda

GOLD RUSH — 13

bourbon, honey, lemon, thyme

PALOMA — 13

mezcal, lime, grapefruit soda

TIPPERARY — 13

irish whiskey, vermouth, chartreuse, absinthe, bitters

RATTLESNAKE — 14

rye, lemon, egg whites, absinthe

BRANDY CRUSTA — 13

brandy, lemon, maraschino, combier

ADONIS — 13

sherry, sweet vermouth, bitters, orange

ORIGINAL

EGGNOG — 11

japanese whisky, sherry, nutmeg

MULLED WINE — 13

pisco, mezcal, five spice, orange, lemon

LAVENDER COLD PRESS — 13

japanese whisky, cream, coffee

BAJO LA SAL — 15

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

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

dipomatico 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.