

Columns

EST 1993

SAVORY

CHEESE PLATE — 20

honey, strawberry jam

HAKUREI TURNIPS — 14

rapini, pot liquor, bottarga

SHRIMP & PORK SKEWERS — 17

peanuts, brussels, masala yogurt

CARAMELIZED ONION DIP — 17

smoked trout roe, potato chips

ROASTED CABBAGE — 14

caraway, pink eye peas, charred scallions

COLUMNS BURGER — 16

bacon marmalade, arugula, provolone

LITTLE GEM LETTUCE — 13

parmesan dressing, sunflower, bacon

TUNA CRUDO — 17

louisiana citrus, urfa pepper, radish

HANGER STEAK — 33

caramelized onion, bordelaise

PICKLED BEET SALAD — 13

cashew butter, pistachio, pecorino

FRENCH FRIES — 10

tabasco, dijonnaise, ketchup

SWEET

CHIFFON CAKE — 10

toasted coconut, louisiana citrus

CHOCOLATE PUDDING — 10

root beer, black cherry

Chef Paul Terrebonne

BUBBLY

AVINYÓ RESERVA CAVA BRUT *Macabeo, Xarello-Lo, Catalonia, SP, '18 — 12/42*

SOMMARIVA IL ROSA SPUMANTE BRUT *Raboso, Pinot Noir, Veneto, IT, NV — 12/45*

LAURENT-PERRIER LA CUVÉE BRUT (187 ml) *Chardonnay, Pinot Noir, Pinot Meunier, Champagne, FR, NV — 20*

ROSÉ / ORANGE

CAROL SHELTON "WILD THING RENDEZVOUS" *Zinfandel, Carignan, Sonoma, CA, '21 — 11/40*

PODERI CELLARIO "È ROSSATO" (1L) *Dolcetto, Nebbiolo, Piemonte, IT, NV — 11/45*

TELIANI VALLEY "GLEKHURI" *Rkatsiteli, Kakheti, Georgia, '19 — 13/48*

WHITE

ERCOLE (1L) *Cortese, Monferrato, IT '20 — 10/42*

HUBERT BROCHARD "LES CARISANNES" *Sauvignon Blanc, Loire Valley, FR '20 — 12/45*

DONNACHADH *Chardonnay, Santa Rita Hills, CA '19 — 15/56*

RED

PULLUS *Pinot Noir, Podravje Slovenia '20 — 12/40*

HERÈNCIA ALTES *Garnatxa Negra, Terra Alta, SP '19 — 10/38*

SANT ELENA *Cabernet Sauvignon, Venezia Giulia, IT '12 — 15/58*

POGGIO ANIMA "BELIAL" *Sangiovese, Toscana, IT '12 (chilled) — 9*



RESIDENT ARTIST #CUBSTHEPOET LOVE POEMS — 100 *by commission*

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

Columns

EST. 2012

CLASSIC

SAZERAC — 12

rye, absinthe, peychaud bitters

TOMMY'S MARGARITA — 13

tequila, agave, lime, sea salt

COFFEE NEGRONI — 13

gin, campari, vermouth, coffee

PIMM'S CUP — 13

gin, lemon, soda

GOLD RUSH — 13

bourbon, honey, lemon, thyme

JUNGLE BIRD — 13

pineapple rum, campari, lime, soda

TIPPERARY — 13

irish whiskey, vermouth, chartreuse, absinthe, bitters

RATTLESNAKE — 14

rye, lemon, egg whites, absinthe

LAST WORD — 15

gin, green chartreuse, luxardo, lime

PALOMA — 13

mezcal, lime, grapefruit soda

BEER & OTHERS

MODELO *lager (16 oz)* — 6

FAUBOURG BAYOU KING *belgian golden strong ale* — 6

TINROOF ROADHOUSE IPA *west coast IPA* — 6

AVAL *rose cidre* — 7

CATHEAD SELTZER — 6

WETLANDS SAKE *filtered sake* — 10

ORIGINAL

LAVENDER COLD PRESS — 13

japanese whisky, cream, coffee

BEETNIK — 15

tequila, mezcal, lemon, basil, peppers, bitters

PATAGONIA VELVET — 13

trá kál, ginger, lemon, falernum, red wine

COFFEE COLADA — 13

jager cold brew, rum, pineapple, coconut, lime

MARTINIS

COLUMNS MARTINI — 18

ketel one, tanqueray ten, la quintinye dry, olives, pickled vegetables

ESPRESSO MARTINI — 16

grey goose, st. george coffee liqueur, cold brew

BAJO LA SAL — 16

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

RESERVE COCKTAILS

BALLER HIGBALL — 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



Beverage Director: Carlos Quinonez

22% gratuity will be added to parties of six or more. We cannot provide individual itemized receipts for tables over six.