

# Columns

FCT 1883

## SAVORY

CHEESE PLATE — 20

*honey, blueberry jam*

CARAMELIZED ONION DIP — 17

*smoked trout roe, potato chips*

LITTLE GEM LETTUCE — 13

*parmesan dressing, sunflower, bacon*

TOMATO SALAD — 14

*stracciatella, basil, balsamic*

FRENCH FRIES — 10

*tabasco, dijonnaise, ketchup*

CHICKEN SCHNITZEL — 17

*country gravy, brussels sprouts,  
sunny side up egg*

FRENCH QUICHE — 14

*caramelized onion, bacon marmalade,  
side salad*

CHILAQUILES — 18

*pork shoulder, black beans,  
sunny side up egg*

BISCUIT EGG SANDWICH — 15

*bacon, pepper marmalade, hashbrown*

COLUMNS BURGER — 16

*bacon marmalade, arugula, provolone*

## SWEET

COCONUT CAKE — 10

*blueberry, graham cracker*

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

GATEWAY VINHO VERDE ROSE *Espadeiro, Amarante, PT, '18 — 9/38*

CAROL SHELTON "WILD THING RENDEZVOUS" *Zinfandel, Carignan, Sonoma, CA, '21 — 11/42*

ROGUE VINE "JAMON JAMON" *Moscatel, Itata, Chile, '21 — 12/45*

## WHITE

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

DONNACHADH *Chardonnay, Santa Rita Hills, CA '19 — 15/58*

URIONDO TXAKOLINA, *Marzemino Gorppello, Basque, SP '21 — 13/52*

## RED

PULLUS *Pinot Noir, Podravje Slovenia '20 — 12/45*

HERÈNCIA ALTES *Garnatxa Negra, Terra Alta, SP '19 — 10/40*

MOUTON NOIR "IN SHEEP'S CLOTHING" *Cabernet Sauvignon, Columbia Valley, WA '19 — 13/52*

POGGIO ANIMA "BELIAL" *Sangiovese, Toscana, IT '12 (chilled) — 9/38*



**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

## CLASSIC

### SAZERAC — 12

*rye, absinthe, peychaud bitters*

### TOMMY'S MARGARITA — 13

*tequila, agave, lime, sea salt*

### COFFEE NEGRONI — 13

*gin, campari, vermouth, coffee*

### JUNGLE BIRD — 13

*pineapple rum, campari, lime*

### GOLD RUSH — 13

*bourbon, honey, lemon, thyme*

### B-SIDE — 13

*lustau sherry, gin, lemon, lime, mint*

### 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 (12oz)* — 5

### TINROOF ROADHOUSE IPA *west coast ipa* — 6

### FAUBOURG DAT'SUMA *satsuma ipa* — 6

### FAUBOURG IRON LACING *ipa* — 6

### WETLANDS SAKE — 10

### WETLANDS PASSIONFRUIT SPARKLING — 9

## BRUNCH

### MIMOSA — 10

*sparkling wine, orange juice*

### COLUMNS BLOODY MARY — 11

*pepper vodka, pickles*

### APEROL SPRITZ — 10

*sparkling wine, orange*

## ORIGINAL

### LAVENDER COLD PRESS — 13

*japanese whisky, cream, coffee*

### PATAGONIA VELVET — 13

*trä kál, ginger, lemon, falernum, red wine*

### ERICANO — 14

*cynar, gin, sparkling wine, strawberry, lemon*

### ZEVI'S BEVVY — 13

*serrano vodka, cucumber, lime, cardamom, sage*

## 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*



*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.