

Columns

EST 1993

SAVORY

CHEESE PLATE — 20

honey, blueberry jam

TOMATO SALAD — 14

stracciatella, basil, balsamic

LAMB SKEWERS — 17

english peas, cashew, mint

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

watermelon, urfa pepper, radish

HANGER STEAK — 35

caramelized onion, bordelaise

PICKLED BEET SALAD — 13

cashew butter, pistachio, pecorino

FRENCH FRIES — 10

tabasco, dijonnaise, ketchup

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

ORIGINAL

LAVENDER COLD PRESS — 13

japanese whisky, cream, coffee

PATAGONIA VELVET — 13

trä kál, ginger, lemon, falernum, red wine

ZEVI'S BEVVY — 13

serrano vodka, cucumber, lime, cardamom, sage

ERICANO — 14

cynar, gin, sparkling wine, strawberry, lemon

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 HIGHBALL — 18

st. george baller single malt, lemon, sparkling water

BOULEVARDIER — 20

1757 vermouth di torino, pikesville 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.