

# Columns

FCT 1883

## SAVORY

CHEESE PLATE — 20

*honey, jam, almonds*

CARAMELIZED ONION DIP — 13

*bottarga, 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*

ICE CREAM SANDWICH — 10

*chocolate, banana, pecans*

*Chef Paul Terrebonne*

## BUBBLY

FRANCOIS MONTAND BLANC de BLANCS BRUT *Colombard, Ugni Blanc, Chardonnay, FR, NV — 10/40*

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

HILD ELBLING SEKT BRUT *Elbling, Upper Mosel, Wincheringen, GM, NV — 14/54*

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

## ROSÉ/ ORANGE

BODEGAS OLIVARES JUMILLA ROSADO *Garnacha, Jumilla, SP — 10/40*

IBERUI LI KISI QVEVRI *Kisi, Kakheti, GE — 12/45*

AMETZTOI "RUBENTIS" TXAKOLINA, *Hondarrabi Zurri, Hondarrabi Beltza SP '21 — 13/52*

## WHITE

ERCOLE (1L) *Cortese, Monferrato, IT '20 — 10/40*

CHATEAU la SABLIERE FONGRAVE *Sauvignon Blanc, Semillon, Bordeaux, FR '20 — 11/42*

MERCATO "PESCE" *Garanega, Chardonnay, Incrocio Mazoni, Verona, IT — 12/45*

NOVELLUM *Chardonnay, Roussillon, FR — 15/60*

## RED

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

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

FIELD RECORDINGS "WONDERWALL" *Pinot Noir, Edna Valley, US '20 — 12/45*

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



**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*

### PIMM'S CUP — 13

*gin, lemon, 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* (16oz) — 6

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

### PARISH *pilsner* — 6

### LIL MISS SOUR *tangerine sour* — 7

### STELLA ARTOIS *pilsner (draft)* — 6

### GHOST IN MACHINE *hazy double ipa belgian (draft)* — 8

## BRUNCH

### MIMOSA — 10

*sparkling wine, orange juice*

### COLUMNS BLOODY MARY — 11

*pepper vodka, pickles*

### APEROL SPRITZ — 10

*sparkling wine, orange*

### ESPRESSO MARTINI — 16

*grey goose, st. george coffee liqueur, cold brew*

## ORIGINAL

### LAVENDER COLD PRESS — 13

*japanese whisky, cream, coffee*

### ZEVI'S BEVVY — 13

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

### PRETTY BABY — 13

*bacardi, aperol, watermelon, cucumber lime*

### CALVADOS and MARIGOLDS — 14

*pineau des charentes, calvados, grapefruit, peychaud's appertivo*

## 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*