

Columns

EST 1924 SAVORY

CHEESE PLATE — 20

honey, jam, almonds

ZUCCHINI CROQUETTES — 10

hot ranch, lemon

LITTLE GEM LETTUCE — 13

parmesan dressing, sunflower, bacon

PICKLED BEET SALAD — 13

cashew butter, pistachio, pecorino pepato

TUNA CRUDO — 17

watermelon, urfa pepper, radish

TOMATO SALAD — 14

stracciatella, basil, balsamic

SHRIMP TOAST — 15

ginger, miso, sesame seed

SHISHITO PEPPERS — 14

bagna couda, parmesan

ROASTED EGGPLANT — 14

tomato conserva, pine nuts, masala yogurt

FRENCH FRIES — 10

tabasco, dijonnaise, ketchup

LAMB SKEWERS — 17

english peas, cashew, mint

COLUMNS BURGER — 16

bacon marmalade, arugula, provolone

BERKSHIRE PORK CHOP — 29

caramelized onion bordelaise, thyme, mixed greens

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*

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

IBERUILI KISI QVEVRI *Kisi, Kakheti, GE — 12/45*

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

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 appetivo



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

RESERVE COCKTAILS

BALLER HIGHBALL — 18

st. george baller single malt, lemon, sparkling water

BOULEVARDIER — 20

1757 vermouth di torino, willet bourbon, 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.