

Columns

EST 1985

SAVORY

FOR THE TABLE

SUNCHOKE SOUP — 10
cauliflower, horseradish gremolata

BABY CARROTS — 14
labneh, salsa macha, pepitas

PORK SHANK PLATTER — 29
naan bread, chimichurri, kimchi

CHEESE PLATE — 20
honey, apple butter, almonds

FRENCH FRIES — 10
dijonnaise, ketchup, cajun seasoning

60 DAY DRY AGED RIBEYE — 75
20 oz bone in ribeye, thyme, caramelized onion bordelaise

APPLE SALAD — 13
kale, pecans, blue cheese

LAMB SKEWERS — 17
english peas, cashew, mint

LITTLE GEM LETTUCE — 13
parmesan dressing, sunflower, bacon

COLUMNS BURGER — 16
bacon marmalade, arugula, provolone

HAMACHI CRUDO — 24
pomegranate, radish, salsa verde

PAN ROASTED SCALLOPS — 29
trumpet mushrooms, field peas, mushroom parmesan dashi

SWEET POTATOES — 15
zhoug, pepitas, shepherd's hope cheese

SWEET

APPLE CIDER BLONDIE — 10
espresso, hazelnut, popcorn

RYE BROWNIE — 10
pistachio, miso, gingerbread

Executive Chef Paul Terrebonne

BUBBLY

SIMONET BLANC de BLANCS BRUT *Ugni Blanc, Chardonnay, Alsace, FR, NV — 9/38*

HILD SEKT BRUT *Elbling, DE, NV — 14/54*

SOMMARIVA SPARKLING ROSATO— *Roboso, Pinot Nero, IT, NV — 12/45*

DELAMOTTE BRUT CHAMPAGNE, *Chardonnay, Pinot Noir, Pinot Meunier, FR, NV — 25/100*

ROSÉ/ORANGE

BODEGAS OLIVARES JUMILLA ROSADO *Garnacha, Jumilla, SP '19— 10/40*

CHÂTEAU DE MANISSY TAVEL 'CUVÉE DES LYS' ROSÉ *Grenache, Clairette, Syrah, FR '21 — 15/60*

PULLUS *Pinot Grigio, Slovenia '12 — 12/45*

WHITE

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

CHATEAU de FONTENILLE GRAND BORDEAUX *Sauvignon Blanc, Bordeaux, FR '20 — 11/42*

Les COSTIERES de POMEROLS PICPOUL DE PINET *Piquepoul, Languedoc-Roussillon, FR '21 — 12/45*

RUBUS, *Chardonnay, Cholchagua Valley, Chile — 15/60*

RED

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

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

Les SABLIERES COTES du RHONE *Grenache, Rasteau, FR '19 — 10/40*

MOUTON NOIR "IN SHEEP'S CLOTHING" *Cabernet Sauvignon, Columbia Valley, US '19 — 12/45*

SANT'ELENA *Merlot, Friuli Isonzo, IT '01 — 13/50*

Wine Curator Jorge Rodas

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

COFFEE NEGRONI — 13

gin, vermouth, coffee

SAZERAC — 12

rye, absinthe, peychaud bitters

CAIPIRINHA — 12

cachaca, lime, sugar

TOMMY'S MARGARITA — 13

tequila, agave, lime, sea salt

GOLD RUSH — 13

bourbon, honey, lemon, thyme

PIMM'S CUP — 13

gin, lemon, soda

SCOFFLAW — 12

bourbon, lillet, grenadine, lemon

PALOMA — 13

mezcal, lime, grapefruit soda

LAST WORD — 15

gin, green chartreues, luxardo, lime

BEER & OTHERS

ZONY MASH 'JUST DANDY' plum gose — 8

MODELO lager (16oz) — 6

PARISH pilsner — 6

FAUBOURG GOLDEN CYPRESS wheat ale — 6

FAUBOURG BLACKENED VODOO dark lager — 6

GHOST IN THE MACHINE hazy double ipa (draft) — 8

STELLA ARTOIS pilsner (draft) — 6

FEATURED

WINTER SAILOR — 14

river basin rye, salers, vanilla, winter melon bitters

\$2 donation from every sale to benefit

@TurningTablesNOLA

ORIGINAL

LAVENDER COLD PRESS — 13

japanese whisky, cream, coffee

THE ZEALOT — 14

peated bourbon, mezcal, sweet vermouth, yellow chartreuse

ZEVI'S BEVVY — 13

serrano vodka, cucumber, lime, cardamom, sage

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

ALASKA — 16

sweet gwendoline, yellow chartreuse, bitters

RESERVE COCKTAILS

MONTE CASINO — 18

redwood rye, benedictine, strega

BOULEVARDIER — 20

1757 vermouth di torino, willet bourbon, campari

OAXACAN OLD FASHIONED — 25

penta reposado, los vecinos tobala, mole bitters, orange



Bar Manager: Ryley Rodriguez

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

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