

SAVORY

LOBSTER BISQUE — 15
butter poached lobster, creme fraiche

PICKLED BEETS — 15
labneh, pistachios, basil

LITTLE GEM LETTUCE — 13
parmesan dressing, sunflower, bacon

MARINATED BRUSSELS SPROUTS — 14
urfa pepper, pepitas, louisiana citrus

CARAMELIZED ONION DIP — 14
smoked trout roe, lime, potato chips

CHEESE PLATE — 20
honey, jam, almonds

ZUCCHINI HUSHPUPPIES — 12
cilantro, cumin, hot ranch

FRENCH FRIES — 10
dijonnaise, ketchup, cajun seasoning

LAMB SKEWERS — 17
english peas, cashew, mint

COLUMNS BURGER — 16
bacon marmalade, arugula, provolone

FOR THE TABLE

PORK SHANK PLATTER — 29
naan, chimichurri, kimchi

PIRI PIRI CHICKEN — 32
roasted carrots, orange, ginger



SWEET

BROWNIE SUNDAE — 10
root beer, zapp's, peanuts, almond

HONEY ICEBOX CAKE — 10
coffee, banana, orange

RESIDENT ARTIST #CUBSTHEPOET LOVE POEMS — 100 by commission

Executive Chef Paul Terrebonne

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

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

EST. 1991

CLASSIC

COFFEE NEGRONI — 13
gin, campari, vermouth, coffee

SAZERAC — 12
rye, absinthe, peychaud's

TOMMY'S MARGARITA — 13
tequila, agave, lime, sea salt

GOLD RUSH — 13
bourbon, honey, lemon, thyme

PIMM'S CUP — 13
pimm's No. 1, gin, lemon, soda

BANANA DAIQUIRI — 13
rums, lime, banana

PALOMA — 13
mezcal, lime, grapefruit soda

LAST WORD — 15
gin, green chartreuse, luxardo, lime

CARAJILLO — 13
espresso rum, licor 43,
creme de cocoa, cold brew, bitters

ORIGINAL

PURPLE HAZE — 14
tapatio tequila, bristow gin,
hibiscus, egg white, tiki bitters

NOT BITTER — 16
patron reposado, amaro, maple, lemon

PORCH BREEZE — 13
cathead honeysuckle vodka, cocchi,
peychaud's aperitivo, grapefruit

THE REVIVAL — 15
blood orange gin, lillet rosé, lemon,
spicy aperol, absinthe

TIKI IN TORINO — 14
el buho mezcal, vermouth,
falernum, strawberry, pineapple

ZEVI'S BEVVY — 13
serrano vodka, cucumber, lime,
cardamom, sage

SPIRIT FREE

LYRE'S — 8
dark and spicy

PHONY NEGRONI — 8
juniper, floral notes, citrus

NO'JITO — 8
mint, lime, sugar, soda

MARTINIS

COLUMNS MARTINI — 18
grey goose, bombay sapphire, dry
vermouth, brine, pickled vegetables

ESPRESSO MARTINI — 16
ketel one, housemade coffee liqueur,
cold brew

LAVENDER COLD PRESS — 16
japanese whisky, honey, cream, coffee

ICE BOX MARTINI — 16
grey goose, evoo, maitake, vermouth



RESERVE

THE ZEALOT — 25
whistle pig 10yr rye, lagavulin 8yr scotch,
montelobos mezcal, yellow chartreuse,
safron vermouth rouge, smoke

VIEUX CARRE — 20
d'usse cognac, angels envy rye,
1757 vermouth di torino,
dom benedictine, bitters

BUBBLES

HILD Elbling Sekt, DE, NV — 14/54

MARQUÉS DE CÁCERES Cava, Xarelo, Macabeo, Parellada, SP, NV — 9/38

FRANCOIS MONTAND BRUT ROSÉ (187ML) Grenache, Cinsault, Jura, FR, NV — 18

DELAMOTTE Chardonnay, Pinot Noir, Pinot Meunier, Champagne, FR, NV — 25/100

WHITE

EVOLÚCIO Furmint, HU '21 — 10/40

CHATEAU JANON Bordeaux Blanc, Muscadelle, FR '21 — 13/50

LA MIRAJA "Cuore di Luna" Chardonnay, Piedmont, IT '21 — 15/60

ROSÉ/ORANGE

ERCOLE ROSATO (1L) Barbera, IT — 10/40

AMEZTOI ROSÉ "Rubentis" Txakolina, Hondarrabi Zurri & Beltza, SP '21 — 15/60

MIKHO QVEVRI ROSÉ Saperavi, Kakheti, GE '19 — 12/45

DILA-O ORANGE Rkatsiteli-Mtsvane, GE '21 — 15/60

RED

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

ALBAMAR Pinot Noir, Casablanca Valley, CHL '19 — 10/40

MOUTON NOIR "In Sheep's Clothing" Cabernet Sauv, Columbia Valley, OR '19 — 12/45

BOXHEAD Shiraz, Swartland, SA '21 — 10/40

BEER & SUCH

STELLA ARTOIS — 8
pilsner (draft)

MODELO (16oz) — 8
especial lager

PARADISE PARK — 7
urban south brewing co.

VOODOO APA — 7
tin roof brewing co.

GNARLY BARLEY JUCIFER — 7
juicy hazy ipa

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

ABITA — 6
amber

KOROVA MILK PORTER — 7
gnarly barley porter

WHITE CLAW — 7
peach vodka & soda seltzer

Bar Manager: Eric Solis