

# Columns

EST 1991

## SMALL

**ROASTED OLIVES — 9**  
gin, orange

**CHEESE PLATE — 20**  
honey, jam, almonds

**LOBSTER BISQUE — 18**  
butter poached lobster, creme fraiche

**PICKLED BEETS — 15**  
labneh, pistachios, basil

**LITTLE GEM LETTUCE — 13**  
parmesan dressing, sunflower, bacon

**BRUSSELS SPROUTS SALAD — 14**  
urfa pepper, pepitas, louisiana citrus,  
creme fraiche

**SMOKED FISH DIP — 14**  
trout roe, okra, potato chips

**FRENCH FRIES — 10**  
dijonnaise, ketchup, cajun seasoning

**STUFFED CALAMARI — 23**  
pork, shrimp, miso, peanuts, aleppo

## LARGE

**BLISTERED HALF CHICKEN — 33**  
carrots, orange, ginger

**CRISP SWEET POTATOES — 16**  
zhoug, harissa yogurt, pepitas

**COLUMNS BURGER — 16**  
bacon marmalade, aioli, arugula, provolone

**PAN ROASTED GULF FISH — 36**  
root vegetables, brown butter, capers

**10oz WAGYU SIRLOIN — 49**  
salsa verde, shallots, frites



## DESSERT

**LEMON CHEESECAKE — 10**  
gingerbread, dark chocolate,  
pistachios, coconut

**HONEY ICEBOX CAKE — 10**  
coffee, banana, orange

*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. 1997

## CLASSIC

### SAZERAC — 12/17

**classic** -rye, absinthe, peychaud's

**original** - rye, cognac, absinthe, peychaud's

### BARREL OLD FASHIONED — 17

heaven's door bourbon, demerara, bitters

### TOMMY'S MARGARITA — 13

tequila, agave, lime, sea salt

### GOLD RUSH — 13

bourbon, honey, lemon, thyme

- hot or cold -

### PIMM'S CUP — 13

pimm's No. 1, gin, lemon, soda

### PAINKILLER — 15

stiggins pineapple rum, false river spiced rum, orgeat, pineapple, orange, coconut

### PALOMA — 13

mezcal, lime, grapefruit soda

### DAQUIRI — 13

cheramie rum, luxardo, lime

### COFFEE NEGRONI — 13

gin, campari, vermouth, coffee

## ORIGINAL

### PURPLE HAZE — 14

tapatio tequila, bristow gin, hibiscus, egg white, tiki bitters

### GOLDFINGER — 16

patron reposado, bergamot, ancho reyes, bitters, lemon, black salt

### PORCH BREEZE — 13

cathead honeysuckle vodka, cocchi, peychaud's aperitivo, grapefruit

### THE REVIVAL — 15

nolets gin, lillet rosé, lemon, spicy aperol, absinthe

### MANGO REYES — 14

mango infused el buho mezcal, orgeat, falernum, orange, pineapple

### ZEVI'S BEVVY — 13

serrano vodka, cucumber, lime, cardamom, sage

### ON THE AVE — 17

piggyback bourbon 6yr, sweet vermouth, allspice dram, yellow chartreuse

## 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

### MAITAKE — 17

olive oil washed grey goose, maitake, vermouth, infused olives

## RESERVE

### FRENCH 75 — 25

d'usse cognac, lemon, sugar, nicolas feuillatte champagne

### VIEUX CARRE — 20

d'usse cognac, angels envy rye, 1757 vermouth di torino, dom benedictine, bitters

## BUBBLES

### HILD Elbling Sekt, DE, NV— 14/54

### DOMAINE STE. MICHELLE Pinot noir, Chardonnay, WA, NV — 10/40

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

### NICOLAS FUEILLATTE BRUT RESERVE Chardonnay, Pinot Noir, Pinot Meunier, Champagne, FR, NV — 25/100

## WHITE

### EVOLÚCIÓ Furmint, HU '21 — 10/40

### Les COSTIERES de POMEROLS Picpoul Blanc, Languedoc-Roussillon, FR '21 — 12/45

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

### DOMAINE SALLET "Les Condemines" Chardonnay, Burgundy, FR '22 — 15/60

## ROSÉ/ORANGE

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

### 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) — 10/40

### EZYTGR Pinot Noir, Willamette Valley, OR '22 — 16/64

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

### Les SABLIERES COTES du RHONE Grenache, Rasteau, FR '20 — 12/45

## BEER & SUCH

### MODELO (16oz) — 8

especial lager

### PARADISE PARK (16oz) — 8

urban south, american lager

### VOODOO — 7

tin roof, american pale ale

### JUCIFER — 7

gnarly barley, juicy hazy ipa

### GHOST IN THE MACHINE — 8

parish, hazy double ipa (draft)

### KOROVA MILK PORTER — 7

gnarly barley porter

### LOUIE LOUIE — 10

5mg thc seltzer, cucumber ginger

### FLEUR DE LEAF — 10

8mg thc seltzer, coconut pineapple

### CRESCENT 9 — 10

6mg thc seltzer, ginger lemon

## SPIRIT FREE

### PHONY NEGRONI — 8

juniper, floral notes, citrus

Bar Manager: Eric Solis