

Columns

EST. 1901

SMALL

LOBSTER BISQUE — 18

butter poached lobster, creme fraiche

PICKLED BEETS — 15

labneh, pistachios, basil

LITTLE GEM LETTUCE — 13

parmesan dressing, sunflower, bacon

SMOKED FISH DIP — 14

trout roe, okra, potato chips

CHEESE PLATE — 20

honey, jam, almonds

BRUSSELS SPROUTS SALAD — 14

urfa pepper, pepitas, louisiana citrus,
creme fraiche

FRENCH FRIES — 10

dijonnaise, ketchup, cajun seasoning



Executive Chef Paul Terrebonne

BRUNCH

SMOKED SALMON — 25

everything bagel, cream cheese, dill, capers

SHRIMP & GRITS — 25

onion, bacon, thyme

FRENCH TOAST — 17

peanut butter, blueberry maple syrup,
mascarpone, candied pecans

BREAKFAST SANDWICH— 15

eggs, bacon, hashbrown, pepper marmalade

FRENCH QUICHE — 14

caramelized onion, bacon marmalade, side salad

COLUMNS BURGER — 16

bacon marmalade, aioli, arugula, provolone

SWEET

LEMON CHEESECAKE — 10

gingerbread, dark chocolate,
pistachios, coconut

HONEY ICEBOX CAKE — 10

coffee, banana, orange

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.

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. 1927

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

SNOW CAPS — 16

patron reposado, chocolate,
ancho reyes, bitter orange, cream

PORCH BREEZE — 13

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

THE REVIVAL — 15

nolet's 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

BRUNCH

COLUMNS BLOODY MARY - 11

vodka, housemade mix, pickles

APEROL SPRITZ — 10

sparkling wine, orange

LAVENDER COLD PRESS — 16

japanese whisky, honey, cream, coffee

ESPRESSO MARTINI — 16

ketel one, housemade coffee liqueur,
cold brew



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 (IL) 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