

Columns

EST 1981

SMALL

ROASTED OLIVES — 9
gin, orange

CHEESE PLATE — 20
honey, jam, almonds

CUCUMBER GAZPACHO — 11
buttermilk, cilantro, cucumber

PICKLED BEETS — 15
labneh, pistachios, basil

LITTLE GEM LETTUCE — 14
parmesan dressing, sunflower, bacon

TUNA CRUDO — 23
tomatoes, shishitos, urfa vinaigrette

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

FRENCH FRIES — 10
dijonnaise, ketchup, cajun seasoning

LARGE

BLISTERED HALF CHICKEN — 33
carrots, orange, ginger

CHARRED BROCCOLINI — 17
zhoug, romesco, aioli, potato shoestrings

COLUMNS BURGER — 17
bacon marmalade, aioli, arugula, provolone

PAN ROASTED GULF FISH — 36
butter beans, labneh, lime vinaigrette

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

DESSERT

OATMEAL CREAM PIE — 10
white chocolate, pecan, peach sorbet

MISO BLONDIE — 10
chocolate, peanut butter, cream cheese



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

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CLASSIC

SAZERAC — 12/17

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

PAINKILLER — 15

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

COFFEE NEGRONI — 13

gin, campari, vermouth, coffee

STRAWBERRY PALOMA — 15

21 seeds grapefruit tequila, mezcal, strawberry, lime, aperol, agave

ORIGINAL

PURPLE HAZE — 16

don fulano tequila, gin, lime hibiscus, egg white, tiki bitters

PORCH BREEZE — 13

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

EAU DE VIOLET — 15

hendrick's cabaret gin, raspberry eau de vie, lemon cordial, luxardo

FIN DE SEMANA — 16

mezcal, spicy aperol, yuzu, genepy

ZEVI'S BEVVY — 13

serrano vodka, cucumber, lime, cardamom, sage

COLUMNS SBAGLIATO — 13

blueberry amaro, cocchi rosa, citadelle de jardin, sparkling wine

LAVENDER COLD PRESS — 16

japanese whisky, honey, cream, coffee

MARTINIS

COLUMNS MARTINI — 18

grey goose, bombay sapphire, dry vermouth, brine, pickled vegetables

ESPRESSO MARTINI — 16

choice of patron or grey goose

FROM THE BARREL

OLD FASHIONED — 17

heaven's door bourbon, demerara, bitters

OAXACA OLD FASHIONED — 17

valencia orange tequila, mezcal, chicory, angostura, mole bitters

RESERVE

CHAMPS ELYSEE — 20

branson VSOP cognac, rye, yellow chartreuse, lemon cordial

VIEUX CARRE — 22

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

BUBBLES

DOPFF & IRION "Blanc de blancs" Pinot blanc, Auxerrois, Alsace, FR, NV — 16/64

LINI 910 ROSÉ "Labrusca" Lambrusco, Emilia-Romagna, IT, NV — 15/60

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

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

WHITE

EVOLÚCIÓ Furmint, HU '21 — 10/40

SONNHOF SOCIAL CLUB (1L) Gruner Veltliner, Kamtal, AU '21 — 12/60

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 '22 — 10/40

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

HALOZAN ORANGE Welschrieslin, Yellow Muscat, SVN '21 — 15/60

KIKI & JUAN ORANGE Macabeo, Sauvignon Blanc, SP '21 — 14/55

RED

POGGIO ANIMA "Belial" Sangiovese, Toscana, IT '22 (chilled) — 10/40

BARTON & GUESTIER Gamay, Beaujolais, FR '21 — 15/60

BROWNE "Forest Project" Cabernet Sauv, Paso Robles, CA '21 — 15/60

CONTA ME (1L) "Vinhno tinto" casteloa, touriga nacional, tinta roriz, Lisbon, PT '21 — 15/75

BEER & SUCH

CUCUMBER LIME GOSE — 8
urban south gose (draft)

MODELO (16oz) — 8
especial lager

PARADISE PARK (16oz) — 8
urban south, american lager

PO-BOY AMBER — 7
urban south, amber lager

HOLY ROLLER — 7
urban south, juicy hazy ipa

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

HIGH NOON PEACH — 7
vodka soda seltzer

SPIRIT FREE

ATHLETIC BREWING — 6
n/a upside dawn golden

PHONY NEGRONI — 8
juniper, floral notes, citrus

JUNGLE BIRD — 10
NA aperitivo, NA rum, pineapple, lime, mint

Bar Manager: Eric Solis