



# COLUMNS

## CLASSIC

SAZERAC — 12/17  
classic-rye, absinthe, peychaud's  
original-rye, cognac, absinthe, peychaud's

BRAMBLE-14  
gin, blackberry, cherry, lemon

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

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

## BARREL AGED

OLD FASHIONED — 18  
whistlepig piggyback bourbon,  
demerara, bitters

COFFEE NEGRONI — 17  
botanist distiller strength gin,  
espresso bean campari, sweet

## ORIGINAL

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

SECOND LINE NOMAD — 15  
bourbon, rye, falernum, apricot, cacao,  
lime, angostura

LAVENDER COLD PRESS — 16  
flor de cana 18yr, honey, cream, coffee

ZEVI'S BEVVY — 14  
altamura serrano vodka, cucumber, lime,  
cardamom, sage

SAINT CHARLES 75 — 14  
blood orange gin, comoz blanc, sparkling

CLARIFIED COSMO — 20  
vodka, kumquat curacao, strawberry,  
lemon lime cordial, cranberry

## BRUNCH

COLUMNS BLOODY MARY - 12  
st. george green chile vodka,  
housemade mix, pickled vegetables

APEROL SPRITZ — 10  
sparkling wine, orange

ESPRESSO MARTINI — 16  
choice of patron or grey goose

COFFEE NEGRONI — 13  
gin, campari, vermouth, coffee

## SPIRIT FREE

PHONY NEGRONI — 8  
juniper, floral notes, citrus

THE MARGEAUX — 10  
n/a aperitivo, pineapple, cranberry  
lime, mint

## BUBBLES

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

DOPFF & IRION, CRÉMANT  
BLANC DE BLANC — 16  
Pinot Blanc, Auxerrois,  
Alsace, FR, NV

LINI 910 'LABRUSCA' ROSÉ — 15  
Lambrusco, Emilia-Romagna, IT, NV

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

## WHITE, ROSÉ, ORANGE

ALEXANA — 16  
Pinot Gris, Willamette Valley OR '23

PODERI CELLARIO 'E BIANCO!' — 12  
Arnei, Moscato, Piedmont, IT NV

CHATEAU JANON — 13  
Sauvignon Blanc, Bordeaux, FR '21

DOMAINE SALLET 'LES CONDEMINES' — 15  
Chardonnay, Burgundy, FR '22

ERCOLE ROSATO — 10  
Barbera, IT '22

OSTATU ROSADO — 15  
Tempranillo, Garnacha, Rioja, ES '23

CANTINA MARILINA 'SIKELÈ' ORANGE — 15  
Grecanico, Sicily, IT '22

## RED

POGGIO ANIMA  
'BELIAL' (chilled) — 10  
Sangiovese, Toscana, IT '22

CORTE GARDONI  
'LE FONTANE' — 15  
Corvina, Rondinella, Bardolino, IT '21

MARTIN RAY — 15  
Cabernet Sauvignon,  
Napa Valley, CA '19

CONTA ME  
'VINHO TINTO' (chilled) — 15  
Castelão, Touriga Nacional, Tinta Roriz.  
Lisbon, PT '21

## BEERS & SUCH

MODELO(16oz) — 8  
especial lager

HOLY ROLLER — 7  
urban south,  
juicy hazy ipa

GHOST IN THE  
MACHINE(16oz) — 8  
PARISH, hazy double ipa

PO-BOY AMBER — 7  
urban south, amber lager

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

HIGH NOON PEACH — 7  
vodka soda seltzer

ATHLETIC BREWING — 6  
n/a upside dawn golden





THE  
**COLUMNS**  
 HOTEL

SMALL

CHEESE PLATE — 20  
 honey, jam, almonds

FALL SQUASH SOUP — 11  
 squash, pistachio gremolata,  
 coconut crema

PICKLED BEETS — 15  
 labneh, pistachios, basil

LITTLE GEM LETTUCE — 14  
 parmesan dressing, sunflower, bacon

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

FRENCH FRIES — 10  
 dijonnaise, ketchup,  
 cajun seasoning

LARGE

SMOKED SALMON — 25  
 everything bagel, cream cheese, dill,  
 capers

SHRIMP & GRITS — 25  
 onion, bacon, thyme

FRENCH TOAST — 17  
 strawberry maple jam, marscarpone,  
 candied pecans

COLUMNS BURGER — 18  
 bacon marmalade, aioli,  
 arugula, provolone

BREAKFAST SANDWICH — 9  
 scrambled eggs, bacon, pepper  
 marmalade

FRENCH QUICHE — 14  
 caramelized onion, bacon

DESSERT

KEY LIME MOUSSE — 10  
 graham cracker, blackberry,  
 coconut cream, blueberry

CHOCOLATE CREMEUX — 10  
 chantilly, shortbread crumble,  
 potato chips

Executive Chef Paul Terrebonne

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
 MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN  
 MEDICAL CONDITIONS

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

