



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

ESPRESSO MARTINI — 16
choice of patron or grey goose

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

BARREL AGED

OLD FASHIONED — 18
whistlepig piggyback bourbon,
demerara, bitters

COFFEE NEGRONI — 17
gin, campari, vermouth, coffee

SPIRIT FREE

PHONY NEGRONI — 8
juniper, floral notes, citrus

THE MARGEAUX — 10
n/a aperitivo, lime, pineapple,
lime, rosemary

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 OR '23

PODERI CELLARIO 'E BIANCO!' — 12
Arneis, 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

ROASTED OLIVES — 9
 gin, orange

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

HAMACHI CRUDO — 23
 caramel nuoc cham, lime,
 serrano, cilantro

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

FRENCH FRIES — 10
 dijonaise, ketchup,
 cajun seasoning

LARGE

BLISTERED HALF CHICKEN — 33
 carrots, orange, ginger

CHARRED BROCCOLINI — 17
 zhoug, romesco, aioli, potatoes

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

PAN ROASTED GULF FISH — 36
 braised white beans, winter greens,
 sicilian pesto

16oz RIBEYE — 65
 salsa verde, shallots, frites

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.

