



THE BAR

AT
COLUMNS

CLASSIC

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

COFFEE NEGRONI — 17
barrel-aged gin, campari, vermouth, coffee

GOLD RUSH — 13
bourbon, honey, lemon, thyme

TOMMY'S MARGARITA — 14
tequila, agave, lime, sea salt

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

ESPRESSO MARTINI — 18
choice of patron or grey goose

COCONUT HURRICANE — 14
*rum, coconut, pineapple, orange, lime, passionfruit,
housemade grenandine, peychaud's*

LAST WORD — 16
*sweet gwendoline gin, chartreuse,
maraschino liqueur, lime, luxardo cherry*

ORIGINAL

COLUMNS MARTINI — 18
*ketel one, bombay sapphire,
vermouth, brine, pickled vegetables*

LA SANDÍA — 15
mezcal, chipotle, watermelon, lime, black salt

LAVENDER COLD PRESS — 16
*japanese whisky, honey, coffee, falernum,
banana liqueur, lavender*

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

PORCH TEA — 14
bourbon, peach, amaro, lemon

BRÛLÉE DAIQUIRI — 16
brown butter rum, simple, lime

YOU SAY TOMATO — 15
*bendrick's gin, extra dry vermouth, lemon,
heirloom tomato, tonic, cucumber bitters*

RESERVE

OLD FASHIONED — 18
barrel-aged bourbon, demerara sugar, bitters

CLARIFIED COSMO — 20
*ketel one vodka, kumquat curacao, blood orange,
lemon lime cordial, cranberry*

CLARIFIED TINI-COLADA — 20
*pelecañas llamarada rum, planteray ofdt rum,
lime, pineapple, coconut, sberry*

PINK CADILLAC — 30*
código 1530 rosa tequila, haberno aperol, lime, chile salt

**includes keepsake Mignon Faget "American Brilliant Cut"
glass with artwork by Cubs the Poet inspired by
the 55 year legacy & works of Mignon.*

SPIRIT FREE

PHONY NEGRONI — 8
juniper, floral notes, citrus

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

BUBBLES

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

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

TRIBAUT SCHLOESSER Chardonnay, Pinot Noir, Pinot Meunier, Champagne, FR, NV — 20

MEINKLANG "EPIC" PET-NAT Grüner Veltliner, Muskat, DAC '23 — 15

LINI 910 'LABRUSCA' ROSÉ Lambrusco, Emilia-Romagna, IT, NV — 14

WHITE, ROSÉ, ORANGE

ALEXANA Pinot Gris, Willamette OR '23 — 16

BAIXA SIRENA 'SUELOS DE GRANITO' Albariño, Rías Baixas, SP '22 — 16

MATANZAS Chenin Blanc, Sonoma, CA '24 — 15

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

AMEZTOI 'RUBENTIS' TXAKOLINA ROSÉ Hondarrabi Zurri, Hondarrabi Beltza, Getaria, SP '24 — 16

CHATEAU MINUTY 'M ROSÉ' Côtes de Provence, FR '23 — 14

KOBAL 'BAJTA' HALOZE BELO ORANGE Welschbreisling, Chardonnay, Štajerska, SI '22 — 15

RED

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

CARMEL ROAD Pinot Noir, Monterey, CA '22 — 14

SWICK 'BRING IT' (chilled) Pinot Noir, Syrah, Mourvedre, OR '22 — 15

CORTE GARDONI 'LE FONTANE' Corvina, Rondinella, Bardolino, IT '21 — 14

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

BEERS & SUCH

LIME CUCUMBER GOSE (16oz) — 10
urban south, sour (draft)

MODELO (16oz) — 8
mexican lager

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

PO-BOY AMBER — 7
urban south, amber lager

JUCIFER — 8
gnarly barley, juicy hazy ipa

HIGH NOON — 7
vodka seltzer

ARLO CIDER — 11
shacksbury, extra dry wild fermented

SPIRIT FREE

ATHLETIC BREWING — 6
free wave hazy ipa, mexican lager, downwinder gose





COLUMNS

SMALL PLATES

- MARINATED OLIVES *gin, orange, rosemary*— 9
- CHEESE PLATE *caramelized honey, housemade jam, marcona almonds* — 20
- APPLE & ENDIVE SALAD *pecan praline, manchego, dill, mint, buttermilk dressing* — 14
- LITTLE GEM LETTUCE *sunflower seeds, bacon, pickled red onion, parmesan dressing* — 14
- SMOKED FISH DIP *salmon roe, fried shallots, potato chips*— 15
- CHICKEN & ANDOUILLE GUMBO *file, Louisiana rice, green onions*— 16

CAVIAR



- traditional accoutrement*
- blini, chopped egg, crème fraîche, chives, potato chips*
- KALUGA 28g — 220
- OSSETRA 28g — 250

ENTRÉES

- CHOPPED SALAD — 17
bacon, egg, hooks cheddar, cucumber, tomato, lemon vinaigrette
add sautéed shrimp + 9
add roasted chicken + 7

- ROASTED GULF FISH — 36
fingerling potatoes, lemon herb butter, tomato confit, herb salad

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

- DUCK CONFIT — 36
honey glaze, vadouvan spiced yogurt, mixed greens, cane vinaigrette

- BLISTERED HALF CHICKEN — 34
piri-piri marinade, sunchoke, fresno peppers

- HANGER STEAK — 42
frites, salsa verde

SIDES

- FRITES — 10
sea salt, dijonnaise
- HEIRLOOM GRITS — 8
butter, chives
- BROCCOLINI — 9
romesco, cilantro

- CARROTS — 9
aleppo glaze, fried shallots, sesame seeds
- CREAMED SPINACH — 9
garlic, parmesan

DESSERT

- CRÈME BRÛLÉE CHEESECAKE — 10
strawberry, dulce de leche, speculoos
- DARK CHOCOLATE CAKE — 10
cherry, salted caramel, whipped crème fraîche, chili pistachios

ESTABLISHED 1883



NEW ORLEANS HOTEL

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 undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

