



THE BAR

AT
COLUMNS
ORIGINAL

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 grenadine, peychaud's*

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

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*

ZEV'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*

BRUNCH

COLUMNS BLOODY MARY — 12
green chile vodka, housemade mix, pickled vegetables

APEROL SPRITZ — 10
sparkling wine, orange

LEAH'S GARIBALDI — 14
coffee meletti, egg whites, orange, peychaud's

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

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

SPIRIT FREE

PHONY NEGRONI — 8
juniper, floral notes, citrus

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

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, ES '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, ES '24 — 16

CHATEAU MINUTY 'MROSÉ' Côtes de Provence, FR '23 — 14

KOBAL 'BAJTA' HALOZE BELO ORANGE Welschreisling, 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

- 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 *trout roe, fried shallots, potato chips* — 15
- CHICKEN & ANDOUILLE GUMBO *filé, Louisiana rice, green onions* — 16

ENTRÉES

- | | | |
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| FRENCH TOAST — 17
<i>strawberry maple jam,
marscarpone, candied pecans</i> | SMOKED SALMON — 25
<i>cream cheese, dill, capers,
everything bagel</i> | COLUMNS BURGER — 18
<i>bacon marmalade, provolone,
arugula, house aioli, house pickles</i> |
| CHOPPED SALAD — 17
<i>bacon, egg, hooks cheddar,
cucumber, tomato, lemon vinaigrette</i>
<i>add sautéed shrimp + 9</i>
<i>add roasted chicken + 7</i> | FRENCH QUICHE — 14
<i>caramelized onion, bacon,</i> | BREAKFAST
SANDWICH — 12
<i>scrambled eggs, bacon, house aioli,
american cheese, pepper marmalade</i> |
| | SHRIMP & GRITS — 25
<i>onion, bacon, thyme</i> | |

SIDES

- FRITES — 10
sea salt, dijonnaise
- HEIRLOOM GRITS — 8
butter, chives
- 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.

