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

ST CHARLES PUNCH — 16
housemade port wine, cognac, lemon

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

MARGOT TENNENBAUM — 14
gin, aperitivo, pineapple, lime, rosmary

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

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

PORCH TEA no. 2 — 14
bourbon, soursop, amaro, lemon

BRÛLÉE DAIQUIRI — 16
brown butter rum, simple, lime

CORPSE REVIVER 2B — 16
batavia arrak, rum blend, gin, swedish punch

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 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

FALL CRUSH — 10
n/a ritual rum, apple, pumpkin spice syrup, lemon

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 '24* — 16

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

CHATEAU JANON *Sauvignon Blanc, Bordeaux, FR '23* — 13

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

CHATEAU MINUTY 'M ROSÉ' *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

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

MARTIN RAY *Cabernet Sauvignon, Napa Valley, CA '23* — 15

SAINT COSME CÔTES DU RHÔNE *Syrah, Rhône, FR '23* — 16

BEERS & SUCH

STELLA ARTOIS (16oz) — 9
belgian pilsner (draft)

MODELO (16oz) — 8
mexican lager

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

ASAHI SUPER DRY — 7
japanese rice 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
mexian-style copper, hazy ipa

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

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

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

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

FRENCH QUICHE — 14
caramelized onion, bacon,

SHRIMP & GRITS — 25
onion, bacon, thyme

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

BREAKFAST SANDWICH — 12
scrambled eggs, bacon, house aioli, american cheese, pepper marmalade

SIDES

FRITES — 10
cajun spice, dijoinnaise

HEIRLOOM GRITS — 8
butter, chives

CREAMED SPINACH — 9
garlic, parmesan

DESSERT

BRÛLÉE RICE CUSTARD — 10
coconut, mango, pink peppercorn, matcha

DARK CHOCOLATE CAKE — 10
cherry, salted caramel, whipped crême fraiche, 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.