



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, rosmery

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, soursoy, amaro, lemon

BRÛLÉE DAIQUIRI — 16
brown butter rum, simple, lime

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

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

CHIHUAHUA OLD FASHIONED — *28
*cascabuin blanco, toki whisky, sotol,
demerara sugar, bitters*

**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

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, SP '22 — 16

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

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

CHATEAU MINUTY 'M ROSE' 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

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

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

SAINT COSME CÔTES DU RHÔNE Syrah, Rhône, FR '23 — 14

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 —
upside dawn golden, hazy ipa, belgian-style white





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
cajun spiced frites, salsa verde

SIDES

- FRITES — 10
cajun spice, dijonnaise
- HEIRLOOM GRITS — 8
butter, chives
- BROCCOLINI — 9
romesco, cilantro

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

DESSERT

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

- 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.

