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THE  
BAR  
AT  
COLUMNS

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CLASSIC

SAZERAC — 15  
rye, absinthe, peychaud's

TOASTED NEGRONI — 17  
barrel-aged toasted brown rice gin,  
campari, lapsong infused vermouth

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

MAI TAI — 15  
rum blend, triple sec,  
miso orgeat, lime, bitters

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

ORIGINAL

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

SCOTCH FOG — 15  
scotch, earl gray syrup, lemon, orange,  
lavender bitters

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

PRIMROSE PATH — 14  
gin, rosa alpina, blood orange,  
ginger syrup

A SIDECAR NAMED DESIRE — 16  
cognac, rye, clement creole shrub, apricot,  
lemon, honey

MATCHA MATCHA MAN — 17  
vodka, pear, matcha coconut cold brew,  
ume liqueur, salted coconut cloud

FEATURED

TOASTED COCONUT OLD  
FASHIONED — 22  
toasted coconut washed jefferson's rye,  
american single malt, demerara, orange

☛ Reserve, Spirits & Wine list ☛  
available by request

SPIRIT FREE

MATCHA PALMER — 8  
matcha coconut cold brew,  
house lemonade

PHONY NEGRONI — 8  
juniper, floral notes, citrus

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BUBBLES

MONTMARTRE 'BLANC DE BLANCS' BRUT Ugni Blanc, Vin de France, FR, NV — 10

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

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

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

WHITE, ROSÉ, ORANGE

ALEXANA Pinot Gris, Willamette OR '24 — 16

GASPARD Chenin Blanc, Chardonnay, Loire Valley, FR '23 — 16

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

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

JUMPING JUICE 'HALF FULL' ROSÉ Shiraz, Cabernet Sauvignon, Sauvignon Blanc, AU NV — 16

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

RED

RED TAIL RIDGE Red Blend, Finger Lakes, NY '23 — 13

BENTON-LANE Pinot Noir, Willamette Valley, OR '23 — 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)

LAGUNITAS — 8  
the legendary ipa (draft)

PACIFICO — 6  
mexican pilsner

ASAHI SUPER DRY — 7  
japanese rice lager

PERONI — 7  
italian pale lager


PILSNER URQUELL — 7  
czech pilsner

HIGH NOON — 7  
vodka seltzer

ATHLETIC BREWING — 8  
non-alcoholic, upside dawn golden,  
hazy ipa, or belgian-style white

# C O L U M N S

## SMALL PLATES

MARINATED OLIVES gin, orange, rosemary— 9	CAVIAR 
CHEESE PLATE caramelized honey, housemade jam, marcona almonds — 20	traditional accoutrement
APPLE & ENDIVE SALAD pecan praline, manchego, dill, mint, buttermilk dressing — 14	blini, chopped egg, crème fraîche, chives, potato chips
LITTLE GEM LETTUCE sunflower, bacon, pickled red onion, parmesan dressing — 14	KALUGA 28g — 250
SMOKED FISH DIP salmon roe, fried shallots, potato chips— 15	OSSETRA 28g — 190
CHICKEN & ANDOUILLE GUMBO file, louisiana rice, green onions— 16	

## 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, house pickles

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

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

HANGER STEAK — 42  
cajun spiced frites, salsa verde

## SIDES

CARROTS — 9  
aleppo glaze, fried shallots,  
sesame seeds

CREAMED SPINACH — 9  
garlic, parmesan

FRIES — 10  
cajun spice, dijonnaise

HEIRLOOM GRITS — 8  
butter, chives

BROCCOLINI — 9  
romesco, cilantro

## DESSERT

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

NUTELLA CREMEUX — 10  
cherry, salted caramel, whipped crème fraîche,  
chili pistachios

APPLETARTETATIN — 13  
candied pecans, sorghum, almond cream,

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.

ESTABLISHED 1883



NEW ORLEANS HOTEL