
THE
BAR
AT
COLUMNS

CLASSIC

SAZERAC — 15
rye, absinthe, peychaud's

TOASTED NEGRONI — 17
roasted brown rice gin, campari,
lapsong infused vermouth

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

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

PIMM'S CUP — 14
pimm's No. 1, gin, lemon, soda

ESPRESSO MARTINI — 18
choice of patron or grey goose

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

NAKED & FAMOUS — 20
mezcal, yellow chartreuse, aperol, lime

ORIGINAL

TOM COLUMNS — 17
gin, chateau, lemon cordial,
cucumber bitters, soda

BLOSSOM & SIX — 16
chamomile infused japanese whisky,
clairin mango, lychee, clementine

DEADBEAT SUMMER — 15
gin, dill aquavit, mattei cap corse,
cucumber, strawberry, beet

PANDAN PEARL DIVER — 17
clairin, dark rum, pandan,
gardenia mix, grapefruit, pineapple

SUN SALUTATIONS — 15
elderflower, crème de banane,
guanabana, sparkling wine

PRIMROSE PATH — 14
reposado tequila, jardin d'été gin,
rosa alpina, blood orange, ginger

FEATURED

TOASTED COCONUT OLD
FASHIONED — 28*
toasted coconut washed jefferson's rye,
american single malt, demerara, orange

*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

BLUEBERRY HILL — 12
mockly blueberry floral spritz,
mint syrup

PHONY NEGRONI — 8
juniper, floral notes, citrus

GARDEN PARTY - 11
grapefruit, pineapple,
gardenia mix, mint

LEITZ EINS ZWEI ZERO— 9
alcohol free german
sparkling riesling

BUBBLES

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

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

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

CHARLES LAFITTE 'CUVEE SPECIALE' 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

COUPLE GOALS Chenin Blanc, Chardonnay, Rhone x Loire Valley, FR '23 — 16

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

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

MONTEMELINO ROSÉ Trebbiano IT '24 — 16

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

RED

TENUTA IL NESPOLO 'VINO ROSSO' Barbera, Freisa, Piedmont, IT '24 — 16

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

BENTON-LANE Pinot Noir, Willamette Valley, OR '23 — 15

LOGAN FERREL Cabernet Sauvignon, Napa Valley, CA '23 — 16

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 local honey, housemade jam, marcona almonds — 25	traditional accoutrement
PICKLED BEET SALAD buttermilk dressing, pistachio crumb, manchego cheese, basil — 15	blini, chopped egg, crème fraîche, chives, potato chips
LITTLE GEM LETTUCE sunflower, bacon, pickled red onion, parmesan dressing — 14	
SMOKED FISH DIP trout roe, fried shallots, potato chips— 15	KALUGA 28g — 250
CHICKEN & ANDOUILLE GUMBO file, louisiana rice, green onions— 16	OSSETRA 28g — 190

entrées

CHOPPED SALAD — 18 bacon, egg, hooks cheddar, cucumber, tomato, lemon vinaigrette add sautéed shrimp + 8 add roasted chicken + 6	COLUMNS BURGER — 19 bacon marmalade, provolone, arugula, aioli, pickles	BLISTERED HALF CHICKEN — 35 piri-piri marinade, fingerling potatoes, fresno peppers
ROASTED RED FISH — 38 green peas, spring onions, wild mushrooms, cava vinagrette	CLUB SANDWICH - 17 turkey, bacon, lettuce, tomato, potato chips	DUCK CONFIT — 36 honey glaze, vadouvan spiced yogurt, mixed greens, cane vinaigrette
		STEAK AU POIVRE — 47 hanger steak, au poivre sauce, frites

SIDES

CARROTS — 9 aleppo glaze, fried shallots, sesame seeds	FRITES — 10 cajun spice, dijonnaise
CREAMED SPINACH — 9 garlic, parmesan	HEIRLOOM GRITS — 8 butter, chives
	BROCCOLI — 9 romesco, aioli, cilantro

DESSERT

BRÛLÉE RICE CUSTARD — 10 coconut, mango, pink peppercorn, matcha
NUTELLA CREMEUX — 10 cherry, salted caramel, almond, meringue
LEMON POUND CAKE — 11 blueberry compote, chantilly

Executive Chef
Paul Terrebonne

22% gratuity will be added to parties of six or more. We cannot provide individual itemized receipts.
Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain