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THE  
BAR  
AT  
COLUMNS

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**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**

THOM 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

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

SUMMER MAI TAI -15  
caribbean rum blend, triple sec,  
miso orgeat, lime, bitters

**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

GREEN JUICE - 11  
grapefruit, pineapple,  
gardenia mix, mint

LEITZ EINS ZWEI ZERO— 9  
alcohol free german  
sparkling riesling

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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

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

BARBARA OHLZELT GRUNER LEADER Gruner Veltliner, Kamptal, AT '25 — 15

MONTEMELINO ROSÉ Trebbiano IT '24 — 16

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

**RED**

LUIGI GIORDANO 'VINO ROSSO' Nebbiolo, Arneis, Barbaresco, IT '25 - 16

POGGIO ANIMA 'BELIAL' Sangiovese, Tuscany, IT NV — 12

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

SUNTORY -196 — 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

- CHEESE PLATE** local honey, housemade jam, marcona almonds — 25
- PICKLED BEET SALAD** buttermilk dressing, pistachio crumb, manchego, basil — 15
- LITTLE GEM LETTUCE** brioche crumb, toasted benne, boquerone, caesar aioli — 14
- SMOKED FISH DIP** trout roe, fried shallot, 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 — 250
- OSSETRA** 28g — 190

## ENTRÉES

- CHOPPED SALAD — 18**  
bacon, egg, hooks cheddar,  
cucumber, tomato, lemon vinaigrette  
add sautéed shrimp + 8  
add roasted chicken + 6
- CLUB SANDWICH - 19**  
turkey, bacon, provolone, avocado,  
dijonnaise, pickled vegetables
- SHRIMP & GRITS — 25**  
gulf shrimp, onion, bacon, thyme
- ROASTED RED FISH — 38**  
green peas, spring onions,  
wild mushrooms, cava vinagrette
- COLUMNS BURGER — 19**  
bacon marmalade, provolone,  
arugula, aioli, pickles
- BLISTERED  
HALF CHICKEN — 35**  
piri-piri marinade, fingerling potatoes,  
fresno peppers
- STEAK AU POIVRE — 47**  
hanger steak, sauce au poivre, frites
- BUCATINI POMODORO — 24**  
tomato jus, parmigiano reggiano, basil

## SIDES

- LOUISIANA PICKLED  
VEGETABLES — 9**  
local market vegetables &  
pickled quail egg
- 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

- CAFE AU LAIT CRÈME BRÛLÉE — 14**  
Lagnippe espresso, Louisiana cane sugar
- CHOCOLATE TORTE — 11**  
banana caramel, peanut butter
- 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*

