

IN ROOM DINING

We are pleased to offer our In-Room Dining and Hospitality Suites Menu. Listed within the menu are individual service times for each meal period.



Named after what many consider to be the world's first mixed drink, The Sazerac Bar carries with it as much history and lore as its potable namesake. Just gazing at the famous Paul Ninas murals that flank the long African walnut bar takes you back to the grandeur of old New Orleans—a time when Huey P. Long would stroll in, order a Ramos Gin Fizz and spend the next couple hours talking to his constituents.

Restored to reflect the spirit of the original establishment, the elegant barstools and plush banquettes of today's Sazerac Bar invites locals and visitors alike for well-crafted drinks and free-flowing conversation.



FOUNTAIN LOUNGE

regional fare · new bar

Inspired by the history and vibrancy of the legendary bar just steps away, the Fountain Lounge brings a unique flavor to The Roosevelt's legacy of exceptional dining. Signature creations delight the palate while the warm ambiance offers the perfect setting for breakfast with the family, lunch with friends or an intimate dinner for two.



Just off the Grand Lobby you will find Teddy's Café, an exclusive coffee lounge and sweets shop committed to the time honored coffee making tradition of New Orleans. Locals enjoy the informal dining menu as well as favorites like café au lait and beignets. Sip a cup of the Roosevelt Blend coffee created exclusively for the hotel or indulge in a glass of featured wines and champagnes. The warm, comfortable décor will invite you to sit down and savor all of the tastes of New Orleans.



Sit back, relax and enjoy! Delight the senses with an afternoon snack, a late lunch or a legendary cocktail while soaking up the beautiful Louisiana sunshine at the Pool Bar. Gaze upon Historical New Orleans while taking a relaxing swim with the lush Waldorf Astoria gardens as a backdrop. Luxury and relaxation at its finest!

BREAKFAST

Served from 6:00 am through 11:00 am

BREAKFAST SUGGESTIONS

The Continental.....	22
Assorted Freshly Baked Breakfast Pastries, Sweet Creamery Butter, Preserves, Choice of Juice and Small Coffee	
With Medium Coffee.....	26
Add Fresh Fruit Cup	7
French Toast.....	16
Praline Syrup, Candied Pecans, Fresh Strawberries, Powdered Sugar	
Smokehouse Salmon Platter.....	18
Gravlax, Rilette, Seasonal Pickles, Everything Bagel	
Seasonal Fruit and Berry Plate.....	15
Grilled Banana Nut Bread	
Traditional Buttermilk Pancakes.....	15
Maple or Local Cane Syrup	
"Steak and Eggs"	30
8 oz Grilled New York Strip, Cast Iron Skillet Potatoes and Two Free Range Eggs Cooked Your Way	
Gulf Shrimp and Stone Ground Grits.....	25
Sautéed with Andouille Shrimp Sauce, Topped with Sunny Egg	

BREAKFAST

Served from 6:00 am through 11:00 am

EGGS

Eggs Your Way.....	20
Two Free Range Farm Eggs Any Style, Cast Iron Skillet Potatoes, Toast and choice of: Applewood Smoked Bacon, Honey Cured Ham, Pork Sausage or Chicken and Apple Sausage	
Classic Eggs Benedict.....	22
Cast Iron Skillet Potatoes	
Blue Crab Benedict.....	26
Creole Crab Cakes, Hollandaise, Cast Iron Skillet Potatoes	
Country Ham Omelet.....	16
Aged Cheddar Cheese, Caramelized Onions, Cast Iron Skillet Potatoes	

ON THE HEALTHIER SIDE

Greek Yogurt and House Made Granola.....	12
Fresh Berries, Local Honey	
Irish Steel Cut Oatmeal.....	10
Brown Sugar, Blonde Raisins	
Assorted Cereal	6
Corn Flakes, Raisin Bran, Frosted Flakes, Cheerios, Rice Krispies, Kashi GOLEAN Crunch	

BREAKFAST

Served from 6:00 am through 11:00 am

SIDES

One Egg Any Style	4
Applewood Smoked Bacon.....	6
Grilled Ham Steak.....	6
Pork Sausage.....	6
Chicken and Apple Sausage.....	6
Cast Iron Skillet Potatoes	5
Toast or House Made Biscuit.....	4
Croissant or Danish	5
Freshly Baked Muffin	5
New York Style Bagel with Cream Cheese.....	6
Stone Ground Grits	7
Cheddar Cheese Grits.....	8
Seasonal Berries.....	10
Fresh Fruit Cup.....	8
Honey Greek Yogurt.....	5

BREAKFAST

Served from 6:00 am through 11:00 am

BEVERAGES

Fresh Orange, Grapefruit, Carrot or Melon Juice.....	6
Apple, Cranberry, Pineapple or V8 Juice.....	5
Freshly Brewed Roosevelt Blend Coffee	
2 - 3 Cups.....	9
4 - 6 Cups.....	16
10 - 12 Cups.....	38
Tea Forté.....	10
Earl Grey, English Breakfast, Decaf Breakfast Black Teas	
Oasis Green Tea	
Estate Darjeeling, Citrus Mint, Chamomile Tisane Herbal Teas	
Carafe of Café Au Lait.....	12
Hot Chocolate.....	7
Whole, 2% or Skim Milk.....	5
Chocolate Milk.....	6
Iced Tea.....	4.5
Pitcher of Iced Tea.....	17
Coke, Diet Coke or Sprite (12oz Bottle).....	5
Evian Water (330mL / 750mL).....	5/9
Badoit Sparkling Water (330mL / 750mL).....	5/11
Red Bull/Sugar Free Red Bull.....	8
Eye Openers.....	13
Screwdriver, Bloody Mary, Mimosa	

An 18% gratuity is charged and is distributed to hotel employees.
A delivery charge of \$4.50 per order, applicable taxes and a 2% service charge is kept by the hotel
to cover administrative and discretionary costs.

ALL DAY DINING

Served from 11:00 am through midnight

SOUPS AND STARTERS

Creole Turtle Soup	13
Smoked Chicken & Andouille Gumbo.....	12
Selection of Imported and Domestic Artisan Cheeses	18
Creole Boiled Jumbo Shrimp Cocktail (5).....	21

SALADS

Organic Bibb Salad	10
Organic Bibb Lettuce, Heirloom Tomatoes, Pecorino Romano, White Balsamic Vinaigrette	
Local Green Salad	16
Fresh Strawberries, Candied Pecans, Bleu Cheese, Red Onion, Sugarcane Vinaigrette	
Caesar Salad	13
Shaved Aged Parmesan, French Bread Croutons	

Add to Any Salad:

Grilled Chicken.....6	Gulf Shrimp.....7	Fried Oysters.....7	Jumbo Lump Crab Meat.....9
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PIZZA

Fromaggio Pizza.....	15
Mozzarella and Parmesan	
Pepperoni Pizza.....	17
Mozzarella and Basil	

LAGNIAPPE

Southern Spiced Chicken Strips	15
Choice of: Ranch Dressing, BBQ or Honey Mustard Sauce and French Fries	
French Fries	8
Roasted Garlic Aioli	
Loaded Cheese Fries.....	15
Cheddar Cheese, Bacon, Green Onions, Sour Cream	

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ALL DAY DINING

Served from 11:00 am through midnight

SANDWICHES

Served with French Fries or Small Organic Salad

Whole Grain Club	18
Shaved Turkey, Avocado, Applewood Bacon, Swiss Cheese, Bibb Lettuce, Tomato, Dijon, Mayo	
The Roosevelt Reuben.....	17
House Smoked Pastrami, Corned Beef Brisket, Choucroute, Thousand Island Dressing, Gruyere Cheese, on Rye Bread	
New Orleans Style Muffuletta	16
Smoked Ham, Spicy Capicola, Mortadella, Provolone Cheese, Sicilian Olive Salad	
Classic Cheeseburger	17
Lettuce, Tomato, Onion, Pickle on Sesame Bun Choice of cheese: Cheddar, Swiss, Provolone or Blue Cheese	
Add Sautéed Mushrooms or Applewood Smoked Bacon	3
Grown Up Grilled Cheese	16
Tillamook Aged Cheddar, Banana Peppers, Applewood Smoked Bacon, Fresh Tomatoes	

ENTRÉES

Market Catch	30
Chef's Seasonal Preparation	
Organic Farm-Raised Chicken Breast.....	25
Grilled Asparagus, Parmesan Risotto, Roasted Chicken Bordelaise	
Prime 12 oz Grilled New York Strip.....	43
French Fries, Grilled Rapini, Roasted Veal Glace	

ALL DAY DINING

Served from 11:00 am through midnight

DESSERT

Bread Pudding.....	9
Rum Raisin Caramel Sauce	
New York Style Cheese Cake with Strawberry Compote.....	9
Vanilla Bean Crème Brûlée.....	10
Chocolate Mousse Cake.....	10
Giant Freshly Baked Cookie with Two Scoops of Ice Cream.....	10
Pints of Ice Cream and Sorbet (Assorted Flavors).....	12

BEVERAGES

Freshly Brewed Roosevelt Blend Coffee	
2 - 3 Cups.....	9
4 - 6 Cups.....	15
10 - 12 Cups.....	38
Tea Forté.....	10
Earl Grey, English Breakfast, Decaf Breakfast Black Teas	
Oasis Green Tea	
Estate Darjeeling, Citrus Mint, Chamomile Tisane Herbal Teas	
Carafe of Café Au Lait.....	12
Hot Chocolate.....	7
Whole, 2% or Skim Milk.....	5
Chocolate Milk.....	6
Iced Tea.....	4.5
Pitcher of Iced Tea.....	17
Coke, Diet Coke or Sprite (12oz Bottle).....	5
Evian Water (330mL / 750mL).....	5/9
Badoit Sparkling Water (330mL / 750mL).....	5/11
Red Bull/Sugar Free Red Bull.....	8
Republic of Tea (Assorted Flavors).....	8

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KIDS' CHOICE

12 years and under

EARLY RISERS

Served from 6:00 am through 11:00 am

One Egg Any Style	8
Cast Iron Skillet Potatoes, Toast	
Three Silver Dollar Pancakes	9
Maple or Steen's Louisiana Cane Syrup	

LATER IN THE DAY

Served from 11:00 am through midnight

Organic Bibb Salad	10
Organic Bibb Lettuce, Heirloom Tomatoes, Pecorino Romano, White Balsamic Vinaigrette	
Grilled Chicken Breast	15
Rice, Steamed Fresh Vegetables	
Fried Chicken Tenders.....	10
French Fries, Choice of : Ranch Dressing, Barbecue or Honey Mustard Sauce	
PB and J Sandwich.....	8
French Fries or Small Organic Salad	
Grilled Cheese.....	9
French Fries or Small Organic Salad	

LITTLE SWEETIES

Served from 11:00 am through midnight

Ice Cream	5
One Scoop of Chocolate, Vanilla or Strawberry	
Fresh Fruit and Berry Cup.....	8
Giant Cookie	9
Choice of Vanilla, Chocolate or Strawberry Ice Cream	

AFTER HOURS

Served from midnight through 6:00 am

Ham & Brie on Croissant	14
Served with Zapps® Chips & Pickle	
Turkey Club Wrap.....	18
Served with Zapps® Chips & Pickle	
Curried Chicken Wrap.....	16
Curried Chicken Salad, Romaine Lettuce, Whole Wheat Wrap	
Local Greens Salad.....	14
Strawberries, Candied Pecans, Bleu Cheese, Red Onions, Sugarcane Vinaigrette	
Grilled Chicken Caesar Salad.....	19
Grilled Chicken, Parmesan Cheese, French Bread Croutons	
Smoked Chicken & Andouille Gumbo.....	12

DESSERTS

Chocolate Mousse Cake.....	10
Seasonal Fruit Plate.....	14

WINE LIST

WHITE WINE

Glass 1/2 Bottle Bottle

SPARKLING

Gloria Ferrer, Blanc de Noirs, (Carneros)	38	67
Marquis de la Tour, (Loire Valley)	14	70
Prosecco, La Marca (Italy)	14	70
Domaine Chandon Brut (California)	38	75
Domaine Chandon Brut Rosé (California)			80

CHAMPAGNE

Veuve Clicquot Ponsardin "Yellow Label" (Reims)	20	69	100
Moët & Chandon "Imperial" Brut (Epernay)					115
Ruinart Rosé Brut (Reims)					275
Perrier-Jouët "Belle Epoque" (Epernay)					300
Moët & Chandon "Cuvée Dom Perignon" (Epernay)					375
Krug Grand Cuvée Brut (Reims)					395
Louis Roederer "Cristal" Brut (Reims)					450

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WINE LIST

WHITE WINE CONT.

Glass 1/2 Bottle Bottle

CHARDONNAY

Coppola "Votre Santé" (California)	38
Silver Palm (North Coast)..... 13	65
Cuvaison (Napa Valley).....18.....	90
Sonoma-Cutrer "Russian River Ranches" (Sonoma County).....38.....	
Cakebread (Napa Valley).....	100
Far Niente (Napa Valley).....	145
Chassagne-Montrachet, Etienne Sauzet (Burgundy).....	225

SAUVIGNON BLANC

Wairau River (Marlborough).....13.....	65
Matanzas Creek (Sonoma Country).....	75

ADDITIONAL VARIETALS

Borgo Conventi Pinot Grigio (Collio)..... 13	65
Ponzi Pinot Gris (Willamette Valley).....	65
Riesling Kabinett "R", August Kessler (Rheingau)..... 13.....	65
Conundrum (Rutherford).....	75
Franciscan "Equilibrium" Napa Valley.....15.....	75

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WINE LIST

RED WINE

Glass 1/2 Bottle Bottle

CABERNET BASED

14 Hands (Columbia Valley)	48
Jade Mountain (California).....13.....	50
Louis Martini (Sonoma).....	58
St. Supery (Napa Valley).....	75
Jordan (Alexander Valley).....	105
Grgich Hills (Napa Valley)	125
Silver Oak (Alexander Valley).....	155
Nickel & Nickel "Branding Iron" (Napa Valley).....	195

PINOT NOIR

Saintsbury (Carneros).....	50
Five Rivers (Santa Barbara County).....	13
Meiomi (Central Coast).....	80

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WINE LIST

RED WINE

Glass 1/2 Bottle Bottle

MERLOT

Canoe Ridge Vineyards "The Expedition"	13.....	65
Swanson (Napa Valley).....	50.....	85

ADDITIONAL RED VARIETALS

El Furioso Tempranillo (Spain).....	13.....	65
d'Arenberg "The Stump Jump"		
Shiraz (McLaren Vale).....	13.....	65
Bodega Norton Reserva Malbec (Mendoza).....	14.....	70
Conundrum (California)		90

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BEVERAGE LIST

Liquor Prices Include Service of Ice,
Glasses, Bar Fruit and Choice of Two Mixers

LIQUOR

VODKA

Pinnacle.....	150
Absolut.....	175
Ketel One.....	225
Belvedere.....	250
Ciroc.....	250
Grey Goose.....	265

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Bombay.....	150
Beefeater.....	175
Bombay Sapphire.....	200
Tanqueray.....	200
Plymouth.....	225
Hendrick's.....	300

RUM

Bacardi Silver Superior.....	150
Mount Gay "Eclipse".....	175
Myers's Dark Rum.....	175
Captain Morgan Spiced.....	175
Gosling's Black Seal.....	175
Sailor Jerry.....	200

TEQUILA

Sauza "Blue Agave" Silver Tequila.....	150
Patron Silver.....	250
Patron Anejo.....	275
Don Julio 1942.....	800

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Glasses, Bar Fruit and Choice of Two Mixers

LIQUOR

BOURBON & AMERICAN WHISKIES

Jim Beam.....	150
Sazerac Rye.....	150
Seagram's 7.....	150
Buffalo Trace.....	200
Maker's Mark.....	225
Jack Daniel's.....	225

CANADIAN WHISKY

Canadian Club.....	150
Seagram's V.O.....	150
Crown Royal.....	235

SCOTCH WHISKY

Dewar's White Label.....	200
Chivas Regal.....	285
Johnnie Walker Black Label.....	325
Glenlivet 12 year.....	350
Macallan 12 year.....	350

IRISH WHISKY

Jameson.....	225
Redbreast.....	325

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BEVERAGE LIST

Liquor Prices Include Service of Ice,
Glasses, Bar Fruit and Choice of Two Mixers

LIQUOR

CORDIALS, LIQUEURS & COGNACS

Bailey's Irish Cream	200
Cointreau	275
DiSoronno Amaretto.....	200
Grand Marnier	275
Hennessey VS	300
Remy Martin VSOP	350

MIXERS

Rose's Grenedine	10
Rose's Lime Juice	10
Sour Mix.....	18
Bloody Mary Mix	18
Martini & Rossi Dry Vermouth (375ml)	20
Martini & Rossi Sweet Vermouth (375ml)	20
DeKeypur Triple Sec.....	30

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BEVERAGE LIST

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra	7
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IMPORTED/PREMIUM BEER

Heineken, Dos Equis, Corona, Samuel Adams Boston Lager, Abita Amber	8
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WATER

Evian Water (330mL / 750mL).....	5/9
Badoit Sparkling Water (330mL / 750mL).....	5/11

SOFT DRINKS

Coke, Diet Coke, Sprite, Tonic Water, Club Soda, Ginger Ale.....	5
Red Bull/Sugar Free Red Bull.....	8

JUICE (1 LITER CARAFE)

Orange, Grapefruit.....	30
Apple, Cranberry, Pineapple, V-8.....	22

HOSPITALITY

Bucket of Ice.....	7
Large Tub of Ice.....	10
Bar Refresh (ice, glasses and bar fruit).....	25

HOSPITALITY SUITE SELECTIONS

Please Allow Four Hours Preparation Time
*24 Hours Advanced Notice May Be Required For Selected Items

HORS D'OEUVRES

Poached Gulf Shrimp Remoulade on Garlic Crouton
Antipasto Skewers with Salami, Provolone and Marinated Olives
Artichoke, Roasted Pepper and Feta Tartlets
Mini Crawfish Pies
Chicken Wellington
Crispy Goat Cheese Stuffed Artichoke Hearts

48 Per Dozen

SANDWICHES

(Served with Organic House Salad and Creole Vinaigrette or Chips)

Herb Roasted Beef on Onion Bun
Smoked Ham and Havarti on Pretzel Roll
Chicken Caesar Wrap on Sun Dried Tomato Tortilla

120 Per Dozen

DISPLAYS

Chef's Selection of Domestic and International Artisanal Cheese
Grapes, Nuts, Honey, Dried Fruits, Assorted Crackers

16 Per Person

Sliced Fresh Fruits and Berries

8 Per Person

Crisp Garden Vegetables
Blue Cheese and Balsamic Dressing

10 Per Person

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HOSPITALITY SUITE SELECTIONS

Please Allow Four Hours Preparation Time
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A LA CARTE

Assorted Mini Cupcakes.....	26 per dozen
Assorted Whole Fresh Fruit.....	2 each
Fancy Mixed Nuts.....	36 per pound
Assorted Candy Bars.....	36 per dozen
Chips and Salsa with Guacamole.....	10 per person
Zapp's Potato Chips.....	5 per person
Chocolate Dipped Strawberries.....	60 per dozen
Assorted House Made Cookies and Brownies.....	48 per dozen
Hot Buttered Popcorn.....	5 per person