

Classic Cocktails

Sazerac <i>The official cocktail of New Orleans.</i> Sazerac Rye, Peychaud's Bitters, Sugar, Herbsaint	20
Ramos Gin Fizz <i>A frothy masterpiece of cocktail engineering invented by Henry C Ramos at the Imperial Cabinet Saloon circa 1888.</i> Hayman's Old Tom Gin, Lime & Lemon, Sugar, Egg Whites, Cream, Orange Flower Water, Seltzer	21
French 75 <i>Originating at the Hotel Chatham in Paris, members of the WWI Lafayette Escadrille would toast the French 75 mm cannon.</i> PF 1840 cognac, lemon, G.H Mumm Champagne Note: Please let bartender know if you prefer gin.	18
Corpse Reviver #2 <i>From Harry Craddock's "The Savoy Cocktail Book" 1930.</i> Bombay Gin, Cointreau, Cocchi Americano, Lemon, Absinthe	17
Penicillin <i>Credit to Sam Russ of NYC's Attaboy 2005.</i> Dewar's White Label Scotch, Intense Ginger Liqueur, Lemon, Honey, Laphroig	16
Boulevardier <i>Signature drink of writer Erskine Gwynne circa 1927.</i> Buffalo Trace Bourbon, Carpano Antica, Campari	18
Creole Christmas Coffee Buffalo Trace Bourbon Cream, Three Roll Cinnamon Rum, Coffee	14

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Parties of six or more are subject to a 20% service charge.*



Modern Cocktails

- Candy Cane** 16
Rumple Minze, Crème de Cacao, Raspberry Swirl, Cream
- Christmas Cookie** 15
Stoli Vanilla Vodka, Brown Sugar Syrup, Vanilla Extract, Cream
- The Champagne Lady** 17
A tribute to our Lady of the Vines original glass art piece.
Wheatley vodka, St. Germain, Lemon, Blackberry Puree, Champagne
- Plantation Old Fashion** 16
This tropical rum based old fashion pays homage to the agricultural goods that came from within the historic river parishes along the Mississippi.
Plantation Pineapple Rum, Three Roll Rum Agricole, Marie Laveau Tobacco Bitters, coconut water king cube
- The Fruit Peddler** 16
This fall spiced fruity potion is both refreshing and delicious.
Espolon Blanco Tequila, PF 1840 Cognac, Lime juice, Cinnamon Syrup, Cranberry Bitters, Winter Melon Bitters
- All Saints' Day** 17
This riff on the classic Zombie cocktail pays tribute to all the wonderful souls that have passed through New Orleans.
Bacardi Black and Gold Rums, Three Roll Dark Rum, Falernum, Cinnamon Syrup, Lime, Grapefruit, Grenadine, Peychaud's Bitter, Absinthe
- Port of New Orleans** 18
A dry, savory, sophisticated Port wine cocktail.
Sandeman Porto Tawny 10 year, Boulard Calvados, PF Dry Curacao, Del Maguey Vida Mezcal, Angostura Bitters, Frenet Branca
- African Walnut** 15
This silky concoction is inspired by the single African walnut tree, used to line both the walls and the bar top.
It is nutty and bittersweet, with juicy notes from the exotic marula fruit.

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The Wines

Sparkling

Marquis de la Tour (France)	14/70
Prosecco, La Marca (Italy)	16/80
Domaine Chandon "étoile" Rosé (Carneros)	20/100
G.H. Mumm Cordon Rouge Champagne	21/100
Veuve Clicquot Ponsardin "Yellow Label" (Reims)	24/120

Whites & Rosé

Whispering Angel Rose' (Provence)	16/80
Chateau Ste. Michelle / Loosen "Eroica" Riesling (Washington)	14/60
Terlato Pinot Grigio (Friuli)	15/75
Matanzas Creek Sauvignon Blanc (Sonoma)	14/70
Cuvee A'Dair Sancerre (France)	17/85
Smoke Tree Chardonnay (Sonoma)	14/70
Louis Latour Pouilly-Fuisse Chardonnay (France)	19/95

Reds

Columbia Crest H3 Cabernet (Horse Heaven Hills)	14/65
DAOU Cabernet (Paso Robles)	17/85
Bonterra Organic Merlot (California)	12/60
Ponzi Tavola Pinot Noir (Willamette Valley)	17/85
Belle Glos Clark & Telephone Pinot Noir (Santa Maria Valley)	20/100
Bodega Norton "Reserva" Malbec (Mendoza)	14/70
Orin Swift "Abstract" (California)	-/140
'The Prisoner' 2017 (Oakville)	-/125

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The Beers

Domestic

Blue Moon Belgian White (Golden, CO)	8
Bud Light (St. Louis, MO)	7
Budweiser (St. Louis, MO)	7
Coors Light (Golden, CO)	7
Goose Island I.P.A. (Chicago, IL)	8
Michelob Ultra (St. Louis, MO)	7
Miller Lite (Milwaukee, WI)	7
Samuel Adams Boston Lager (Boston, MA)	8
Yuengling Traditional Lager (Pottsville, PA)	8

Local Beers

Abita Amber (Abita Springs, LA)	8
Bayou Teche Brewing Co. "LA31" Pale (Arnaudville, LA)	8
Dixie Lager (New Orleans, La)	8
Parish Brewing Company "Canebrake" (Broussard, LA)	8
Gnarly Barley "Jucifer" IPA (Hammond, LA)	8

Imported

Amstel Light (Holland)	8
Corona (Mexico)	8
Modelo Especial (Mexico)	8
Guinness Kaliber Low Alcohol Beer (Ireland)	7
Guinness Pub Draught (Ireland)	8
Heineken Lager (Holland)	8
Stella Artois (Belgium)	8

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The Spirits

Bourbon

- 18 Angel's Envy
- 13 Baker's
- 15 Basil Hayden's
- 15 Basil Hayden's Dark Rye
- 26 Blanton's
- 19 Booker's
- 13 Bulleit
- 18 Bulleit "Barrel Strength"
- 12 Buffalo Trace
- 15 Col. E.H. Taylor
- 15 Eagle Rare 10yr
- 13 Elijah Craig Small Batch
- 18 Four Roses Single Barrel
- 18 Hudson Baby Bourbon
- 15 Jefferson's Reserve
- 15 Maker's Mark
- 18 Maker's Mark 46
- 13 Ridgmont Reserve "1792"
- 15 Russell's Reserve 10yr
- 15 Woodford Reserve

Scotch

- 16 Auchentoshan
- 18 Balvenie 12yr "Doublewood"
- 22 Balvenie 14yr "Caribbean Cask"
- 18 Brudichladdich "Classic Ladie"
- 22 Deanston 12yr
- 15 Glenfiddich 12yr
- 13 Glenlivet 12yr
- 18 Glenlivet 18yr
- 18 Glenkinchie 12yr
- 13 Glenmorangie 10yr
- 18 Laphroaig 10yr
- 22 Lagavulin 16yr
- 18 Macallan 12yr
- 30 Macallan 15yr "French Oak"
- 65 Macallan 18yr
- 175 Macallan 25yr
- 18 Oban 14yr
- 22 Springbank 15yr
- 32 Highland Park "Valkyrie"

Rye

- 13 Bulleit
- 15 High West Rendezvous Rye
- 15 High West Seasonal
- 15 Knob Creek
- 15 Michter's
- 12 Old Overholt
- 13 Rittenhouse
- 16 Sazerac 6yr
- 15 Templeton
- 22 Whistle Pig 10yr

Tequila

- 44 Avi3n Extra A3e3jo
- 27 Casa Dragones Blanco
- 15 Casamigos Blanco
- 18 Casamigos A3e3jo
- 15 Del Maguey "Vida" Mezcal
- 62 Del Maguey "Pechuga"
- 16 Don Julio Reposado
- 42 Don Julio 1942
- 13 Espol3n Reposado
- 13 Maestro Dobel
- 16 Patron Silver
- 22 Patron A3e3jo

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After-Dinner Cocktails

Brandy & Benedictine 17
Remy Martin 1738, Benedictine

"Banana's Foster" 16
Pierre Ferrand 1840 Cognac, Bumbu Rum, Tempus Fugit
Crème de Banane, cream

Stinger 16
Courvoisier VSOP, Tempus Fugit Crème de Menthe
Served on ice with a single mint leaf

Postprandials

Cognac

- 15 Courvoisier VSOP
- 15 Hennessy VS
- 48 Hennessy XO
- 22 Kelt VSOP
- 48 Kelt XO
- 48 Martell "Cordon Bleu"
- 18 Pierre Ferrand "1840"
- 15 Remy Martin VSOP
- 27 Remy Martin 1738
- 67 Remy Martin XO
- Remy Martin "Louis XIII"
- 300-2oz, 150-1oz, 75-1/2 oz

Port & Sherry

- 15 Croft Reserve Ruby
- 18 Sandeman 10yr Tawny
- 34 Sandeman 20yr Tawny
- 12 Lustau Amontillado
- 15 Don Zoillo Pedro Ximenez

Rum

- 15 Appleton 12yr
- 15 Bumbu
- 18 Flor de Cana 18yr
- 17 Bacardi Gran Reserva 10yr
- 15 Cruzan Single Barrel
- 17 Ron Zacapa 23 Solera
- 18 Plantation O.F.T.D.
- 16 Plantation Pineapple
- 15 Plantation Xaymaca
- 17 Cane Land Agricole
- 17 Three Roll Estate Dark Rum

Amari

- 14 Averna
- 12 Cynar
- 15 Cynar 70
- 14 Fernet Branca

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