

CLASSIC NEW ORLEANS & CRAFT COCKTAILS

Bayou Bash The award-winning fruit punch made with Southern Comfort, topped with red wine and served over ice.	11	Espresso Martini Ketel One Vodka, Kahlúa and espresso, served chilled.	14
Pimm's Cup The classic British summertime drink.	11.5	Crescent City Cooler Awarded 2nd place in the Classic Rum Cocktails with a Twist Competition. Light rum, fresh mint, sugar, Angostura and Peychaud's bitters, lime, ginger ale and cranberry juice, served over ice.	12
French 75 An early 20th-century classic cocktail of gin, sour mix and Champagne, served chilled.	12	Skeleton Key An iced tall glass of bourbon, St. Germain and lemon juice, topped with ginger beer and Angostura bitters.	11.5
Aperol Spritz <i>Come join the party.</i> Equal parts Aperol and Prosecco with a splash of soda, served over ice.	12	Obituary Cocktail A classic New Orleans cocktail made with Beekeeper 24 Gin, dry vermouth and Herbsaint (a New Orleans-made absinthe substitute), served chilled in a cocktail glass.	12.5
Cucumber Lemonade <i>Shockingly simple. Unusually delicious.</i> Muddled cucumber slices with Hendrick's Gin and lemonade, served over ice.	14	Pomegranate Champagne A sugar cube drenched in pomegranate liqueur and Champagne.	11.5
Vieux Carré Bulleit Rye, brandy, sweet vermouth and Bénédictine with Angostura and Peychaud's bitters, served chilled.	11	Ramos Gin Fizz The classic made with gin, milk, Half & Half, orange flower water, sour mix and egg white, blended with ice.	11
The St. Germain Cocktail A tall glass of Brut Champagne, St. Germain and club soda, served over ice.	12	Golden Coconut Voted "Most Original Drink" at the 1996 French Quarter Festival. A creamy blend of Malibu rum, amaretto, orange curaçao and Half & Half.	11
Dark 'n' Stormy The "cult" highball made with Myers's Dark Rum and ginger beer.	11.5	WHO DAT <i>The unofficial drink of the Who Dat Nation</i> A Saints-sational blend of Bulleit Bourbon, lemonade and unsweetened tea, served on the rocks.	11.5
Flamingo A "Two Sisters" variation of the Hurricane, topped with orange juice.	11	Ketel Twister Ketel One Botanical Grapefruit and Rose Vodka, Triple Sec and club soda, served over ice.	11.5
Ketel Faux Jito Ketel One Botanical Cucumber and Mint with simple syrup, fresh lime juice and club soda, served on the rocks.	11.5	Absinthe Suisse A classic New Orleans cocktail made with Herbsaint (locally produced since 1934).	10
Kir Royale A classic aperitif made with crème de cassis (blackcurrant liqueur) and Champagne.	11.5		