



MÉLANGE RIFFS

\$18

NEW ORLEANS SMOKED OLD FASHIONED

Bourbon · Amaro · Louisiana cane syrup · Peychaud & Orange bitters · Smoked Oak Essence ·
A slow-sipping cocktail that layers Southern warmth, Italian herbal complexity, and a gentle smoke note reminiscent of the Bayou. Luxurious, aromatic, and bold without being heavy.

WHITE ORCHID

Citrus vodka · white cranberry juice · Italicus bergamot liqueur · fresh lemon · Louisiana cane syrup ·
A winter-bright reinterpretation of the Cosmo—clean and crystalline, with soft bergamot aromatics and restrained sweetness. Lighter than the classic, but just as poised.

SOUTHERN ESPRESSO

Dangerous Coffee Reposado · simple syrup · fresh espresso ·
of caffeinated liquor cocktails, we created a selection with some pizzazz!

CREOLE GARDEN MARGARITA

Blanco tequila · fresh lime · agave · cucumber · basil · jalapeño ·
Inspired by Louisiana gardens, this twist on a classic is fresh and herbal, with a balanced heat.

DRAGON ON THE BAYOU

Vodka · Elderflower liqueur · Mint · Prosecco · Pink dragon fruit ·
A vibrant, Southern Louisiana dragon fruit spritz is a refreshing tropical escape, combining visually stunning magenta dragon fruit puree with bubbly Prosecco, crisp vodka, elderflower liqueur, and a squeeze of fresh lemon.

THE BIG BREEZY

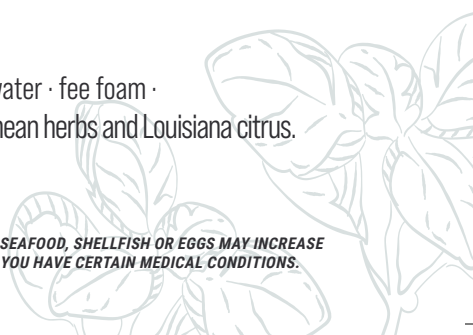
Light rum · Dark rum · Orange juice · Lime · Passion fruit · Grenadine ·
A Southern Louisiana Hurricane is a legendary, potent New Orleans cocktail known for its vibrant red color, intense tropical sweetness, and high alcohol content. Created in the 1940s at Pat O'Brien's, it combines light and dark rum with passion fruit syrup, citrus juices, and grenadine, traditionally served in a signature curved lamp glass garnished with an orange slice and cherry.

STRAWBERRY FIELDS

Blanco tequila · Fresh lime · Cointreau · Strawberry · Basil ·
A Strawberry Basil Margarita is a vibrant, refreshing cocktail that perfectly balances the sweetness of strawberries with the aromatic freshness of local basil. It is a quintessential hot-weather drink designed to be both cool and sophisticated.

CYPRESS GIN FIZZ

Gin · fresh lime juice · basil-citrus syrup · soda water · fee foam ·
Crisp and aromatic, this fizz highlights Mediterranean herbs and Louisiana citrus. Perfect for an aperitivo or with seafood dishes.





NOLA NON (ZERO-PROOF COCKTAILS)

AH-ONE

\$12

Herbaceous and cool—basil, cucumber, citrus, and sparkling botanicals in a balanced, refreshing zero-proof cocktail.

AH-TWO

\$12

Vibrant hibiscus and pomegranate with a touch of pineapple and botanical bitters. Rich color, layered flavor, and tropical nuance.

AH-THREE

\$12

Crisp grapefruit soda with bright lime and Mediterranean vermouth-style botanicals. Clean, lightly bitter, and effervescent.

BEERS BY THE BOTTLE

STELLA ARTOIS

\$10

A fancy European lager with a long history (since 1366!). Full and distinctive tastes, made with the best barley and hops. (5.0 ABV)

PERONI NASTRO AZZURRO

\$12

Super crisp and refreshing. It's got a balanced flavor that goes great with Mediterranean food. (5.0 ABV)

KRONENBOURG BLANC 1664 (FRANCE)

\$12

This is a Witbier. It looks pale gold, and you'll get scents of citrus, wheat, and a little spice. Tastes sweet with notes of citrus and coriander, & finishes super smooth and creamy. (5.0 ABV)

MICHELOB ULTRA

\$10

A light beer for the fit and fun crowd! Only 95 calories and 2.6 carbs, with no fake flavors or colors. (4.2 ABV)

TRÖEGS PERPETUAL IPA

\$12

An IPA powerhouse! Expect big flavors like citrus, pine & tropical fruit. It's the perfect mix of juicy East Coast style and crisp West Coast bite. (7.5 ABV)

DEVILS BACKBONE VIENNA LAGER

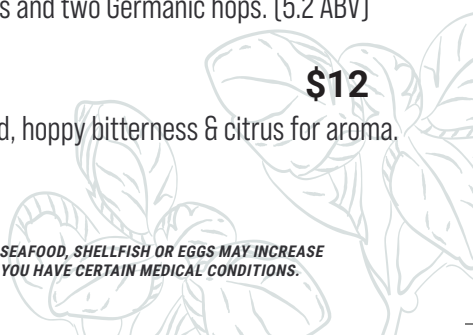
\$12

Smooth, not too heavy or bitter, and a nice amber color. It's medium-bodied and a little sweet, brewed with four imported malts and two Germanic hops. (5.2 ABV)

GOOSE ISLAND IPA

\$12

English style India Pale Ale, known for its bold, hoppy bitterness & citrus for aroma. (6.7 ABV)





BEERS BY THE BOTTLE

STELLA ARTOIS LIBERTÉ 0.0 N/A (NON-ALCOHOLIC) \$8

All the flavor of Stella, but without the alcohol. It's a full-flavored, premium malt beverage with a clean finish. Perfect for when you want to savor a beer without the buzz.

ROTATING SEASONAL BOTTLE \$12 PLEASE ASK YOUR SERVER ABOUT TODAY'S OFFERING

MARTINI COCKTAILS \$18

LIMONCELLO MARTINI

Tito's Vodka with limoncello, lemon, and simple syrup, served with sugar rim.

CHOCOLATE MARTINI

Tito's Vodka, Baileys, and crème de cacao—smooth, rich, and indulgent.

KEY LIME MARTINI

Tito's Vodka, Licor 43, cream, and key lime with a graham cracker rim.

COSMOPOLITAN

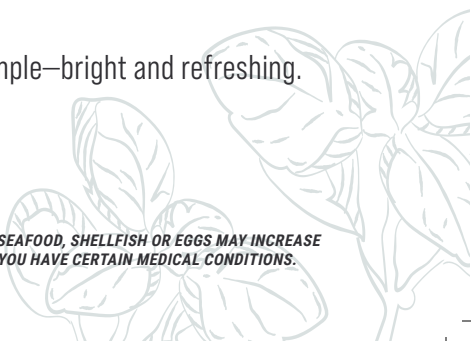
Tito's Vodka with lime, cranberry, triple sec—crisp and classic.

VESPER

Roku Gin, vodka, and Lillet—spirit-forward and elegant.

POMEGRANATE MARTINI

Tito's Vodka, pomegranate, lemon, and simple—bright and refreshing.





AFTER-DINNER SPIRITS & DIGESTIFS

SINGLE MALT SCOTCH (2+ OZ POUR)

Glenfiddich 12 Year	18
Macallan 12 Year Sherry Oak	24
Macallan 18 Year Sherry Oak	79
Lagavulin 16 Year	28
Balvenie Double Wood 12 Year	22

BLENDED SCOTCH (2+ OZ POUR)

Johnnie Walker Black Label	18
Johnnie Walker Blue Label	59
Chivas Regal 12 Year	18
Dewar's 12 Year	16
Monkey Shoulder	18

AMERICAN WHISKEY & BOURBON (2+ OZ POUR)

Woodford Reserve	17
Basil Hayden's	18
Blanton's Single Barrel	26
Maker's Mark 46	16
Buffalo Trace	18
Knob Creek 9 Year	15
Uncle Nearest	16

RYE WHISKEY (2+ OZ POUR)

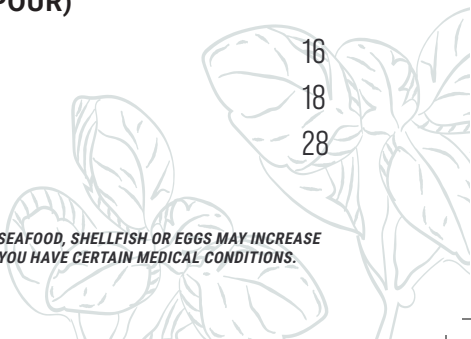
Sazerac Rye	15
Whistle Pig 10 Year	24
Michter's Rye	18

IRISH WHISKEY (2+ OZ POUR)

Tullamore Dew	17
Bushmills 16 Year	20
Jameson	17

BRANDY & COGNAC (2+ OZ POUR)

Hennessy VS	16
Rémy Martin VSOP	18
Courvoisier XO	28





AFTER-DINNER SPIRITS & DIGESTIFS

GRAPPA (2+ OZ POUR)

Nonino Grappa di Moscato	16
Poli Sarpa di Poli	15
Jacopo Poli Torcolato	18

PORTS & DESSERT WINES (2+ OZ POUR)

Taylor Fladgate 10-Year Tawny	14
Dow's Late Bottled Vintage Port	13
Graham's Six Grapes	12
Marsala Superiore (Dry & Sweet)	10

TEQUILLA (2+ OZ POUR)

Close Azul Reposado	65
Patron Silver + Reposado	18
Don Julio Blanco, Repo, Anejo	18
Espolon Blanco, Repo	15
Cusamigos Blanco, Repo, Mezcal	16

RESPONSIBLE CONSUMPTION NOTICE

**PLEASE DRINK RESPONSIBLY. GUESTS MUST BE
21 YEARS OF AGE OR OLDER TO PURCHASE OR
CONSUME ALCOHOLIC BEVERAGES.**

**MANAGEMENT RESERVES THE RIGHT
TO REFUSE SERVICE TO ANY GUEST WHO APPEARS
OVER-INTOXICATED OR IS BEHAVING IN A MANNER
THAT MAY COMPROMISE THEIR SAFETY OR THE
SAFETY OF OTHERS.**

**IF YOU NEED ASSISTANCE GETTING HOME, PLEASE
LET US KNOW TO ARRANGE TRANSPORTATION
OR CALL AN UBER FOR YOU.**