

## WINES BY THE GLASS

### WHITES CONTINUED

TREFETHEN FAMILY VINEYARD, CHARDONNAY,  
NAPA VALLEY '18 15

JOSEPH MELLOTT, SAUVIGNON BLANC,  
SANCERRE, '18 15

BRANCOTT "B" SAUVIGNON BLANC,  
NEW ZEALAND '18 15

ALDENALLI, CHARDONNAY, SANTA BARBARA  
COUNTY '17 18

### ROSÉ

DOMAINE HOUCART ROSÉ, SAINTE VICTOIRE,  
COTES DE PROVENCE '17 12

D'CREMANT D'ALSACE, WOLFBERGER, BRUT ROSÉ,  
FRANCE N/V 15

### REDS

YSIOS, RESERVE TEMPRANILLO,  
RIOJA, SPAIN '12 13

RICARDO SANTOS MALBEC, MENDOZA '17 13

JUSTIN CABERNET SAUVIGNON,  
PASO ROBLES '17 14

STOLLER FAMILY ESTATES, PINOT NOIR,  
DUNDEE HILLS, OREGON '17 15

IL FAUNO SUPER TUSCAN, TOSCANA, ITALY '13 16

FROG'S LEAP ZINFANDEL, NAPA VALLEY '17 17

DUCKHORN VINEYARDS MERLOT,  
NAPA VALLEY '16 18

BELLE GLOS "LAS ALTURAS", PINOT NOIR,  
SANTA MARIA VALLEY '17 20

THE PRISONER, RED BLEND, OAKVILLE,  
NAPA VALLEY '18 25

JORDAN VINEYARD, CABERNET SAUVIGNON,  
ALEXANDER VALLEY, CALIFORNIA '15 25

## DUSK AT DELMONICO HAPPY HOUR 5-7 PM DAILY

½ PRICE HOUSE BRANDS  
SPECIALTY COCKTAILS  
BEERS & WINES BY THE GLASS

99¢ CHARGRILLED OYSTERS

\$5 SMALL PLATES

## SMALL PLATES \$5 DURING HAPPY HOUR

CANDIED BACON 7

FRIED GREEN TOMATOES WITH REMOULADE 7

PANCETTA WRAPPED DATES 6

FRESH SAUSAGE OF THE DAY 6

SALMON RILLETTES 8

SHRIMP AND CORN BEIGNETS 7

DEVILED EGGS OF THE DAY 6

FRENCH FRIES 7

## SNACKS

STEAK TARTARE 15  
foie gras, poblano chile, celery, scallion aioli,  
grilled baguette

JUMBO GRAND ISLE BARBECUE SHRIMP 14  
grilled focaccia, lemon

CRISPY PORK CHEEK 11  
dirty rice

STUFFED BOUDIN BALLS 9  
pickled peppers, louisiana cane pepper jelly

JUMBO LUMP CRABMEAT REMICK MKT  
'nduja, parmesan, butter toasted french bread

BAKED OYSTERS JEAN SAINT MALO 12  
andouille, parmesan, crystal hollandaise

GUMBO OF THE DAY 9

TURTLE SOUP AU SHERRY 10

CRAB, SHRIMP, AND MIRLITON BISQUE 10

## CLASSIC COCKTAILS

### ROYAL SAZERAC 25

remy martin 1738, herbsaint legendre and peychaud's bitters

### DELMONICO SANGRIA 12

berries, brandy and red wine OR peach, citrus and white wine

### BARREL-AGED VIEUX CARRÉ 18

river basin louisiana rye whiskey, carpano antica sweet vermouth and torres 15 year brandy

### HURRICANE PUNCH 16

wray & nephew overproof rum, don q white rum, zaya dark rum with passion fruit, hibiscus and pineapple

### VESPER 20

absolut elyx, hendrick's gin and lillet blanc

## TABLESIDE SAZERAC FOR TWO

new orleans' first cocktail prepared tableside with peychaud's bitters, herbsaint, and lemon

RIVER BASIN LOUISIANA RYE 40

THOMAS H. HANDY SAZERAC RYE 65

## BEERS

### BUD LIGHT 5

missouri

### MILLER LITE 5

wisconsin

### BLACKENED VODOO 6

louisiana

### DIXIE 6

louisiana

### HEINEKEN 6

holland

### ABITA AMBER 6

louisiana

### PACIFICO 7

mexico

### NOLA BLONDE 7

louisiana

### BLUE MOON 7

colorado

### STELLA ARTOIS 7

belgium

### GLEASON IPA 8

louisiana

### ST. PAULI N/A 6

germany

### FEATURED SEASONAL 7

louisiana

## ORIGINAL COCKTAILS

### ITEM NINE 18

xicarú mezcal, green chartreuse, spiced tepache pineapple liqueur and fresh sage  
\*barrel aged\*

### ELECTRIC AVENUE 16

nolet's gin, torontel pisco and housemade pink peppercorn-raspberry syrup

### MONKEY'S OUT OF THE BOTTLE 17

monkey shoulder blended whisky, diplomático rum, housemade cold-smoked raspberry shrub and smoked luxardo cherry

### LET IT LINGER 15

ginger-infused wheatley vodka, vanilla, sparkling wine and castelvetro olive

### SOMM COCKTAIL 18

emeril's weller single barrel select, roasted grapes, red wine syrup and orange

## WINES BY THE GLASS

### SPARKLING & CHAMPAGNE

#### FEATURED SPARKLING 8

FRATELLI ANTONIO & RAIMONDO,  
MOSCATO D'ASTI, '18 11

ROEDERER ESTATE BRUT N/V 16

G.H. MUMM "CUVÉE PRIVÉLÉGE" BRUT N/V 20

RUINART "BLANC DE BLANCS" BRUT N/V 40

### WHITES

HOJ-POJ BLEND, "CLEAR LAKE WHITE",  
CALIFORNIA '15 10

RIESLING KABINETT, AUGUST KESSELER '17  
(RHEINGAU) SWEET 10

J. HOFSTATTER, PINOT GRIGIO, ALTO ADIGE,  
ITALY '17 11

EMERIL'S CHARDONNAY BY AU BON CLIMAT,  
SANTA BARBARA '17 11