

meril

snacks

- Pocket Bread** 7
- Daily Gumbo** 10
- Deviled Eggs** Caviar • Zapp's 15
- Smoked Gulf Fish Dip** Fried Saltines 14
- Fried Turkey Necks** Crystal Mojo • Cilantro 11
- Pineapple Upside-Down Cornbread** Bacon Marmalade 9
- Cast Iron Baked Cheese** Sweet Grass Dairy-Green Hill • Caponata • Ciabatta 18
- Gulf Yellowfin Tuna Bundles** Jalapeño • Truffle Ponzu • Wontons • Yuzu Tobiko 18
- Korean Fried Chicken Wings** Pickled Daikon • Jalapeño • Sesame 16

pastas

- Fettuccine Nero** Blue Crab • Calabrian Chiles • Arugula • Marcona Almonds 30
- Hand Rolled Gnudi** Squash • Local Mushrooms • Truffle Ricotta 20
- Spaghetti & Meatballs** Pomodoro • Basil • Parmesan 20

salads

- Fried Chicken Salad** Romaine • Blue Cheese • Pickled Red Onion • Tomato • Green Goddess Dressing 18
- Roasted Beet & Arugula Salad** Whipped Goat Cheese • Kalamata Olive • Toasted Walnuts • Blueberry Vinaigrette 15
- Our Greek Salad** Tomatoes • Peppers • Onion • Cucumber • Olive • Feta • Oregano Vinaigrette 17

a bit more

- The Burger** Grilled Onion • Cheddar • Lettuce • Tomato • Wickles • A2 Sauce 19
- Steak Frites** Ribeye • Horseradish Sauce • House Worcestershire 46
- Korean Style Beef Short Ribs** Potato Kimchi 25
- EJ's Ribs** Cilantro Potato Salad • Pickles 28
- Half Chicken** Lemon Roasted Potatoes 28
- Fresh Daily Local Catch** MP

Cheese 15

- Pepperoni** Jalapeño • Scallion 17
- Wise Guy** Italian Sausage • Piquillo Peppers • Chili 17
- Muffuletta** Salami • Mortadella • New Orleans Olive Salad • Sesame 17
- Market Vegetable** Eggplant • Roasted Garlic • Red Onion • Sweet Peppers • Mushrooms 16

flatbreads

sides

- Cilantro Potato Salad** 9
- Hand Cut Fries** Lemon Aioli 9
- Brussels Sprouts** Bacon • Beer Braised Onions 10
- Meatballs** Pomodoro • Basil • Parmesan 14
- Mexican Corn on the Cob** Chile-Lime Mayo • Cotija Cheese 9
- Crispy Cauliflower** Whipped Feta • Sweet Potato Agrodolce • Mint • Pepitas 14

AN EMERIL LAGASSE RESTAURANT | CHEF DE CUISINE, BERGEN CARMAN | GENERAL MANAGER, MARCUS BENOIT

424 Girod Street, New Orleans, Louisiana, 70130 | 504.526.3745 | emerilsrestaurants.com

18% Service Charge will be applied to groups of 6 or more

classic cocktails

- Paloma** Tequila • Fresh Grapefruit • Fresh Lime • Splash of Soda **14**
- Traditional Daiquiri** Diplomático Rum • Fresh Lime • Simple Syrup **14**
- Hemingway Daiquiri** White Rum • Fresh Lime • Fresh Grapefruit • Maraschino Liqueur **15**
- Pimm's Cup** Pimm's • Cucumber • Lemon • Honey **14**
- Honeysuckle French 75** Honeysuckle Vodka • Lemon Juice • Simple Syrup • Sparkling Wine **14**
- Old Fashioned** Bourbon/Rye • Cocktail & Sons "Emeril's Edition" Demerara Syrup (contains sesame) • Bitters • Citrus **16**

meril standards

- The Lushie** Meril's Tasty Frozen Concoction, Blended Seasonal Fruit, Spirits **14**
- English Turn** Vodka • Aperol • House-made Lavender Syrup • Grapefruit Radler **15**
- Tchoup** Gin • Cucumber Water • Lime Juice • Jalapeño • Simple Syrup **15**
- Marigny-ita** Tequila • Triple Sec • House-made Hibiscus Syrup • Lime Juice • Ginger Ale **15**
- Congo Square Punch** Coconut Rum • Tropical Juice Blend • Lavender **14**
- Smoke & Miro** Mezcal • Jasmine Tea • Rose Syrup • Lemon **15**
- Bourbon On Broad** Bourbon • Triple Sec • Lemon • Pomegranate • Cocktail & Sons "Emeril's Edition" Demerara Syrup (contains sesame) **15**

wine by the glass (5 oz • 8 oz)

CHAMPAGNE & SPARKLING

- Elvio Tintero "Sori Gramella" Moscato d'Asti '20** (Italy) **13 • 19**
- Cruzat Brut Rose** (Argentina) **13 • 19**
- Avissi Prosecco NV** (Italy) **13 • 19**
- Jean-François Merieau 'J'ose les Fines Bulles' Chenin Blanc '18** (France) **14 • 20**
- Laurent Perrier Brut Champagne NV** (France) **21 • 28**

WHITE

- Borgo Savian 'Aransat' Vino Bianco d'Italia '20** (Italy) **12 • 18**
- Au bon Climat "Emeril's" Santa Barbara Chardonnay '18** (California) **13 • 19**
- Mt. Beautiful North Canterbury Riesling '17** (New Zealand) **13 • 19**
- Scarpetta Friuli Pinot Grigio '21** (Italy) **14 • 19**
- Pazo das Bruxas Albariño '20** (Spain) **14 • 19**
- Le Petit Salvard Sauvignon Blanc '21** (Loire Valley) **14 • 20**
- AldenAlli Santa Barbara County Chardonnay '18** (California) **18 • 28**

ROSÉ

- Chateau Routas Rosé '21** (France) **14 • 20**

RED

- Tilia Mendoza Malbec '20** (Argentina) **11 • 16**
- Pessimist by DAOU Paso Robles Red Blend '20** (California) **12 • 18**
- Carpineto 'Dogajolo' Toscana Sangiovese Blend '19** (Italy) **13 • 19**
- 75 Feliz Creek Vineyard Cabernet '19** (California) **13 • 19**
- K Vintners Golden West Columbia Valley Pinot Noir '19** (Oregon) **14 • 20**
- Justin Paso Robles Cabernet Sauvignon '19** (California) **18 • 26**
- Au Bon Climat Santa Barbara Pinot Noir '20** (California) **18 • 26**
- Orin Swift Eight Years in the Desert Zinfandel Blend '20** (California) **21 • 29**

beer

DRAFT \$8

- Faubourg Brewing Company Premium Lager**
- Gnarly Barley, Jucifer IPA**
- Great Raft, Southern Drawl Dry-Hopped Pilsner**
- NOLA, Blonde Ale**
- NOLA, Darkest Before Dawn**
- Parish, Strawberry Canebrake Wheat Beer**
- Port Orleans, Kennerbräu Kolsch**
- Second Line, A Saison Named Desire**
- Urban South, Holy Roller Grapefruit IPA Urban**
- South Who Dat Golden Ale**

BOTTLES & CANS

- Bell's-Two Hearted IPA** **7**
- Bud Light** **5**
- Miller Lite** **5**
- Miller High Life** **5**
- Stella Artois** **7**
- Stiegl Radler Grapefruit** **9**
add 1 oz side shot of Aperol or Campari **4**
- Stone Delicious IPA** **7**
- Urban South Lime-Cucumber Gose** **7**
- Zony Mash, Heart Shaped Beer Hoppy Lager** **7**

