

CLASSIC COCKTAILS

Traditional Punch

Rum, Peach, Almond, Rose 12

French 75

Cognac, Sparkling Wine, Lemon, Sugar 16

Sazerac

Rye, Demerara, Peychaud's Bitters, Absinthe 15

Millionaire Old Fashioned

Bourbon, Cognac, Rum, PX Gum Syrup, Bitters 20

SIGNATURE COCKTAILS

Baroque And Rococo

Rum, Coconut, Lychee, Galangal, Lime 18

Moon Rabbit

Gin, Yuzu, Ginger, Shiso, Sparkling Sake 18

Alluring Novella

Tequila, Mezcal, Passionfruit, Pineapple, Lime, Habanero 16

Jezebel

Vodka, Pisco, Pomegranate, Sweet Vermouth, Lemon, Chai 18

Cashmere Suit

Bourbon, Plum, Bénédictine, Five Spice 18

EMERIL'S SINGLE BARREL BOURBONS

Weller "Antique 107" Barrel #078, 107° Frankfort, KY 24

Weller "Antique 107" Barrel #594, 107° Frankfort, KY 22

Weller "Full Proof" Barrel #153, 114° Frankfort, KY 32

RESERVE

Spanish G&T

Monkey 47 Gin, Cucumber-Lavender Bitters, Q Tonic 22

Sazerac

Sazerac de Forge Cognac, Luxardo Perla Dry Maraschino, Demerara, Peychaud's, Absinthe 50

Old Fashioned

Four Roses Single Barrel, Old Fashion Syrup, Bitters 25

Maybach Margarita

Cincoro Blanco Tequila, Remy Martin VSOP, Grand Marnier, Lime 30

ZERO PROOF COCKTAILS

Perennial Cooler

Apple, Mint, Lemon, Coriander, Seltzer 12

Emperor's New Clothes

Chicha Morada, Hibiscus, Ginger, Lime 12

Scarlet Macaw

Molasses Spiced Black Tea, Aperitivo Syrup, Pineapple, Lime 12

SPARKLING

Sommariva Prosecco

Veneto NV 13

Scharffenberger Brut Rosé

Anderson Valley NV 17

Champagne Laurent-Perrier ‘La Cuvée’ Brut

NV 26

WHITES

Josef Leitz Riesling Kabinett ‘Rudesheimer Klosterlay’

Rheingau 2018 14

Villa Sparina Cortese

Gavi 2020 13

Pascal Jolivet Sauvignon Blanc ‘Attitude’

Loire Valley 2020 15

Patz & Hall Chardonnay

Sonoma Coast 2018 20

Château Thivin Gamay Rosé

Beaujolais Villages 2019 15

REDS

Talley Pinot Noir ‘Estate’

Arroyo Grande 2019 18

Chateau De St. Cosme Syrah

Cotes du Rhone 2020 14

Sesti Sangiovese ‘Monteleccio’

Rosso di Montalcino 2019 20

Trig Point Cabernet Sauvignon

Alexander Valley 2020 19

Ridge Vineyards Zinfandel Blend ‘3 Valleys’

Sonoma County 2019 16

Corazon Del Sol Malbec

Uco Valley-Mendoza 2018 15

BOTTLES & CANS

Erdinger Wheat Ale (non-alcoholic) 8

Gnarly Barley, “Jucifer” Juicy Hazy IPA 8

Gnarly Barley, “Skater Aid” Italian Pilsner 8

Left-Hand Nitro Milk Stout 8

Miller Lite Lager 7

NOLA “Blonde” Blonde Ale 8

Port Orleans, “Bucktown” Brown Ale 8

Port Orleans “Kennerbräu” Kölsch 8

Stella Artois Lager 8

Zony Mash “Among The Bugs” Wheat Ale 8

THE BAR

Paramount Caviar Service

Hybrid Sturgeon 85 / Imperial Osetra 110

Oysters on the Half-Shell

Accoutrements MP

Marinated Olives

14

Smoked Blue Cheese Endive

Endive 15

Chef Emeril's Salad

Seasonal Vegetables, Cheddar Crisp, Balsamic 16

Salmon Tartare "Tagine"

Toasted Pine Nuts, Amahari, Preserved Kumquats, Shabazi Cream 26

Truffle Burrata

Truffle Vinaigrette, Toasted Baguette 28

Foie Gras Torchon

Seasonal Fruit Compote, Toasted Brioche 28

THE BAR

BBQ Shrimp

Rosemary Biscuit 26

Blue Crab Gumbo

Louisiana Rice 20

Andouille Sausage & Boudin

Collard Greens, Abita Onion Purée, House Worcestershire 24

Spaghetti ala Chitarra

Bolognese 32

Roasted Lamb Chops

Tabouleh, Feta, Yogurt 47

Assorted Cheeses

Cremieux, Wabash Cannonball, St. Malachi, Carles Roquefort AOP 40

DESSERTS

Banana Cream Pie

Dulce de Leche 15

Chocolate "S'more"

Brownie, Toasted Meringue, Chocolate Sorbet,
Warm Toffee Sauce 16

Ice Creams 12

Sorbets 12