

NEW ORLEANS TIPPLES

FRENCH 75

Cognac, Champagne, Lemon, Sugar 16

SAZERAC

Rye, Demerara, Peychaud's Bitters, Absinthe 15

ROFFIGNAC

Cognac, Rye, Raspberry Shrub, Seltzer 14

HURRICANE

Rums, House Fassionola Syrup, Lime, Grenadine 16

CREOLE COCKTAIL

Rye, Amer Picon, Sweet Vermouth, Benedictine 18

SIGNATURE

MOON RABBIT

Gin, Yuzu, Ginger, Shiso, Sparkling Sake 18

SECOND GLANCE

Pisco, Sherry, Bergamot, Lychee, Bitter Almond 20

FOX AND GRAPES

Cachaça, Madeira, Sour Cherry, Blood Orange, Honey 18

LA ROCHELLE

Pineau de Charantes, Gran Classico, Sherry, Fennel, Celery, Saffron 16

ALLURING NOVELLA

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

CUSTOM SUIT

Bourbon, Plum, Calvados, Vermouth Rouge, Jamaica No. 1 Bitters 18

WILLIAMSBURG

Rye, Cocchi Dopo Teatro, Cold Brew, Sarsaparilla, Black Pepper 18

CLASSICS

ROTATING TRADITIONAL PUNCH

Seasonally Inspired 14

SPRITZ

Aperitivo Blend, Sparkling Rosé, Seltzer, Saline 15

MILLIONAIRE OLD FASHIONED

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

WHISKEY SMASH

Bourbon, Fig, Thyme, Lemon, Honey 18

SOFT COCKTAILS

GOLDEN HOUR

Charred Pineapple, Turmeric, Agave, Lime, Creole Spice 12

EMPEROR'S NEW CLOTHES

Chicha Morada, Hibiscus, Ginger, Lime 12

SMOKE AND MIRRORS

Lapsang Souchong, Sour Cherry, Birch, Black Walnut 12

AFTER DINNER

CAFÉ DIABOLIQUE

Cognac, Espresso, Chicory, Citrus, Cinnamon, Clove 18

BANANA CREAM CHAI

Rums, Banana, Cream, Vanilla, Chai 18

HAUTE CHOCOLATE

Añejo Tequila, Cacao Infused Sweet Vermouth, Fig, Guajillo 16