

CLASSIC COCKTAILS

Traditional Punch

Rum, Blood Orange, Madeira, Hibiscus 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

Have a Nice Trip

Rum, Sherry, Pear, Drambuie, Sesame, Lemon 17

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 30

Weller "Antique 107" Barrel #594, 107°

Frankfort, KY 35

Weller "Full Proof" Barrel #153, 114°

Frankfort, KY 40

RESERVE

Widow's Kiss

Roger Groult 18yr. Calvados, Chartreuse VEP Yellow, Benedictine, Bitters 30

Sazerac

Sazerac de Forge Cognac, Demerara, Peychaud's, Absinthe 50

Old Fashioned

Stagg Jr., Demerara, Bitters 35

Brooklyn

Pinhook High Proof Rye, Forthave Marseille Amarao, Dolin Dry Vermouth, Luxardo Perla Dry Maraschino 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

BOTTLES & CANS

Erdinger Wheat Ale (non-alcoholic) 8

Gnarly Barley, "Jucifer" Juicy Hazy IPA 8

Left-Hand Nitro Milk Stout 8

Miller Lite Lager 7

NOLA "Blonde" Blonde Ale 8

Stella Artois Lager 8

Urban South Oktoberfest Marzen Lager 8

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,

Rheingau 2020 14

Do Ferreira Albariño,

Rias Baixas 2021 20

Villa Sparina Cortese,

Gavi 2020 12

Cieck Erbaluce,

Erbaluce di Caluso 2018 14

Dirler-Cade Sylvaner ‘Vicilles Vignes’,

Alsace 2016 18

Kobal Sauvignon Blanc,

Slovenia 2021 14

Rudi Pichler Grüner Veltliner ‘Smaragd’,

Wachau 2015 28

Domaine de Montbourgeau

Chardonnay/Savagnin,

l'Etoile 2018 25

Patz & Hall Chardonnay,

Sonoma Coast 2018 20

Château Thivin Gamay Rosé,

Beaujolais Villages 2019 15

REDS

Du Grappin Gamay,

Côte de Brouilly 2017 18

AldenAlli Pinot Noir,

Sonoma Coast 2016 29

Starmont Pinot Noir,

Carneros 2017 16

Gerard Mugneret Pinot Noir,

Vosne-Romanée 2013 45

Decendientes de J. Palacios Mencia ‘Pétalos’,

Bierzo 2017 16

COS Frappatto,

Vittoria-Sicily 2019 25

Brovia Dolcetto ‘Vignaville’,

Dolcetto d’Alba 2019 18

Ysios Tempranillo ‘Reserva’,

Rioja 2012 20

Bodegas Numanthia Tempranillo ‘Termes’,

Toro 2016 16

Guigal Grenache Blend,

Gigondas 2015 18

Sesti Sangiovese ‘Monteleccio’,

Rosso di Montalcino 2019 20

Trig Point Cabernet Sauvignon,

Alexander Valley 2020 18

Foxglove Zinfandel,

Paso Robles 2016 14

Groth Cabernet Sauvignon,

Oakville 2018 32

THE SALON

Paramount Caviar Service

Hybrid Sturgeon 85 / Imperial Osetra 110

Oysters on the Half-Shell

Accoutrements MP

Marinated Olives

8

Smoked Blue Cheese Dip

Endive 10

Caesar Salad

Boquerones 12

Salmon Tartare

Long Pepper Aioli, Cucumber, Smoked Trout Roe,
Winter Citrus 20

Truffle Burrata

Truffle Vinaigrette, Toasted Baguette 25

Foie Gras Torchon

Seasonal Fruit Compote, Toasted Brioche 28

Assorted Cheeses

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

THE SALON

BBQ Shrimp

Rosemary Biscuit 24

Gulf Shrimp Gumbo

Louisiana Rice 18

Lobster Bisque

Sherry, Tarragon, Crostini 18

Andouille Sausage & Boudin

Collard Greens, Abita Onion Purée, House Worcestershire 20

Mussels Carbonara

Spaghetti alla Chitarra, Bacon Lardon 18

Paccheri Bolognese

Parmigiano Reggiano 18

Duck Confit Pot Pie

Roasted Mushrooms, Red Wine Jus 20

Grilled Vegetable Tagine

Couscous, Chickpea, Yogurt 20

Roasted Salmon

Stewed Lentils, Saffron Hollandaise 24

Petite Filet

Potato Purée, Maître d' Butter 50

DESSERTS

Banana Cream Pie

Dulce de Leche 15

Chocolate "S'more"

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

Vegan Apple Tart

Baked Apple Pannacotta, Almond Crème Anglaise,
Granny Smith Sorbet 16

Ice Creams 12

Sorbets 12