

CLASSIC COCKTAILS

Traditional Punch

Calvados, Citrus, Vanilla, Black Tea 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

Satsuma Smash

Bourbon, Satsuma, Mint & Lemon Verbena 16

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

FESTIVE COCKTAILS

Nutcracker Manhattan

Rye, Nocino, Falernum, Pecan & Chicory Bitters 20

Partridge Cobbler

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

Mulled Wine Sangria

Red Wine, Cognac, Elderberry, Citrus, Fall Spice 17

Fir Coat Sour

Gin, Douglas Fir Eau de Vie, Lemon, Cardamom 18

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

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 8

Stella Artois 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

Hippolyte Reverdy Sauvignon Blanc,

Sancerre 2021 20

R. Lopez de Heredia Viura ‘Viña Gravonia’,

Rioja 2014 20

Patz & Hall Chardonnay,

Sonoma Coast 2018 18

Domaine Dupeuble Gamay Rosé,

Beaujolais Villages 2021 15

REDS

Du Grappin Gamay,

Côte de Brouilly 2017 15

AldenAlli Pinot Noir,

Sonoma Coast 2017 29

Starmont Pinot Noir,

Carneros 2017 16

Decendientes de J. Palacios Mencia ‘Pétalos’,

Bierzo 2017 16

COS Frappatto,

Vittoria-Sicily 2020 20

Brovia Dolcetto ‘Vignavillej’,

Dolcetto d’Alba 2019 18

Coto de Hayas Garnacha ‘Centenaria’,

Campo de Borja 2016 12

Guigal Grenache Blend,

Gigondas 2015 18

Sesti Sangiovese ‘Monteleccio’,

Rosso di Montalcino 2020 20

Trig Point Cabernet Sauvignon,

Alexander Valley 2021 18

Foxglove Zinfandel,

Paso Robles 2019 14

Jordan Cabernet Sauvignon,

Alexander Valley 2017 34

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

Gulf Shrimp Gumbo

Louisiana Rice 18

Lobster Bisque

Sherry, Tarragon, Crostini 18

Truffle Burrata

Truffle Vinaigrette, Toasted Baguette 25

Foie Gras Torchon

Seasonal Fruit Compote, Toasted Brioche 28

Assorted Cheeses

Cremeux, Buche de Fontenay, St. Malachi, Carles Roquefort AOP 40

****Consumer Advisory****

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

THE SALON

BBQ Shrimp

Rosemary Biscuit 24

Seared Diver Scallops

Green Garlic Butter, Crostini 29

Andouille Sausage & Boudin

Collard Greens, Abita Onion Purée, House Worcestershire 20

Truffle Pasta

Spaghetti alla Chitarra, Black Truffle Butter 50

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