

## CLASSIC COCKTAILS

### Traditional Punch

Vodka, Pear, Earl Grey, Bitter Orange 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

Casa Dragones Blanco, 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

## 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

**Port Orleans, "Bucktown"** Brown Ale 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 Kabinett  
‘Rudesheimer Klosterlay’,**  
Rheingau 2019 13

**Do Ferreiro 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

**Pascal Jolivet Sauvignon Blanc ‘Attitude’,**  
Loire Valley 2020 15

**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

**Walt Pinot Noir ‘Gap’s Crown’,**  
Sonoma Coast 2014 38

**Talley Pinot Noir ‘Estate’,**  
Arroyo Grande 2019 18

**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

**Chateau De St. Cosme Syrah,**  
Côtes du Rhône 2020 14

**Guigal Grenache Blend,**  
Gigondas 2015 30

**Sesti Sangiovese ‘Monteleccio’,**  
Rosso di Montalcino 2019 20

**Trig Point Cabernet Sauvignon,**  
Alexander Valley 2020 18

**Ridge Vineyards Zinfandel Blend ‘3 Valleys’,**  
Sonoma County 2019 14

**Groth Cabernet Sauvignon,**  
Oakville 2018 32

**Corazon Del Sol Malbec,**  
Uco Valley-Mendoza 2018 15

## **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**

Toasted Pine Nuts, Amahari, Preserved Kumquats,  
Shabazi Cream 20

### **Truffle Burrata**

Truffle Vinaigrette, Toasted Baguette 25

### **Foie Gras Torchon**

Seasonal Fruit Compote, Toasted Brioche 28

### **Assorted Cheeses**

Cremieux, Wabash Cannonball, Oorsprong, Carles Roquefort AOP 40

## THE SALON

### **BBQ Shrimp**

Rosemary Biscuit 24

### **Gulf Shrimp Gumbo**

Louisiana Rice 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

### **Lobster Pot Pie**

Summer Corn, Tarragon 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

### **Ice Creams 12**

### **Sorbets 12**