

## CLASSIC COCKTAILS

### Traditional Punch

Gin, Summer Stone Fruits, Aperol, Ginger 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,**

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

### **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

### **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**

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**

Cremeux, Wabash Cannonball, St. Malachi, 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

### **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**