

~Cocktails~

MINT JULEP \$9.5
 Maker's Mark Bourbon, mint, sugar,
 Bogart's Aromatic Bitters

SAZERAC COCKTAIL \$11
 Sazerac Rye, sugar, Peychaud bitters & Angostura bitters,
 Legendre's Herbsaint, lemon peel

OLD-FASHIONED WHISKEY COCKTAIL \$11
 Russell's Reserve Rye, sugar, Angostura Aromatic & Orange Bitters,
 lemon & orange peels

CHAMPAGNE COCKTAIL \$11
 Simmonet-Febvre Brut, Angostura-soaked sugar cube, lemon spiral

FRENCH 75 \$12
 Courvoisier "Avante-Garde" Cognac, sugar, lemon juice,
 Prosecco, lemon spiral

FRENCH MARTINI \$12
 Absolut Vanilla Vodka, Chambord, pineapple juice,
 Prosecco, lemon peel

PLANTER'S PUNCH \$13
 Cruzan Single Barrell Rum, P. Ferrand Dry Curaçao, pineapple & lemon juice,
 J. Rudy Grenadine, Angostura Bitters,
 lemon peel & candied cherry

BRANDY ALEXANDER \$13
 Rémy Martin "1738 Accord Royal" Cognac, Tempus Fugit Crème de Cacao,
 half & half, fresh nutmeg

(All of our cocktails are hand-crafted and can take a few moments to make. We appreciate your patience!)

~Wines~

	<i>Bubbles</i>	<i>Glass</i>	<i>Bottle</i>
Adami Garbél Prosecco, Veneto, Italy	\$9	\$9	\$33
Simonnet Febvre Crément Brut, Bourgogne, FR	\$10	\$10	\$36
Veuve Clicquot "Yellow Label" Champagne Reims, FR	\$25	\$25	\$108

	<i>Whites</i>		
Saurus Pinot Noir Rosé, Patagonia, Argentina	\$9	\$9	\$32
J & H Selbach Riesling, Mosel, Germany	\$9	\$9	\$34
Terra Alpina by Alois Lageder Pinot Grigio, Veneto, Italy	\$10	\$10	\$36
Mohua Sauvignon Blanc, Marlborough, New Zealand	\$10	\$10	\$36
Stag's Leap Winery Sauvignon Blanc, Napa Valley, CA	\$13	\$13	\$48
North by Northwest Chardonnay, Columbia Valley, WA	\$9	\$9	\$30
Josh Cellars Reserve Chardonnay, North Coast, CA	\$10	\$10	\$38

	<i>Reds</i>		
Innocent Bystander Pinot Noir, Central Otago, NZ	\$10	\$10	\$36
J Vineyard & Winery California Pinot Noir, CA	\$12	\$12	\$46
Bellacosa Cabernet, North Coast, CA	\$10	\$10	\$38
Edge by Signorello Cabernet, Alexander Valley, CA	\$14	\$14	\$55
Skyfall Vineyard Merlot, Columbia Valley, WA	\$10	\$10	\$38
Locations by Dave Phinney "CA7" California Blend, CA	\$12	\$12	\$46

*Inquire about our Grand Wine List
 for a complete selection of wines available by the bottle*

Beer available by the bottle

Abita Amber	\$5.50	Canebrake	\$4.75
Abita Purple Haze	\$5.50	Coors Light	\$4.75
Abita Turbo Dog	\$5.50	Corona	\$5.50
Abita Seasonal	\$5.50	Heineken	\$5.50
Blue Moon	\$5.50	Lagunitas IPA	\$5.50
Budweiser	\$4.75	Michelob Ultra	\$4.75
Bud Light	\$4.75	Miller Lite	\$4.75