



HOTEL | BAR

## SPECIALTY & CLASSIC COCKTAILS

**36 HOURS WITH BREE** 14  
3RD WARD GIN, LEMON, HONEY-SAGE SYRUP, BUBBLES

**APEROL SPRITZ** 12  
APEROL, PROSECCO, SODA, ORANGE

**GRAND ISLE ICED TEA** 15  
JASMINE LIQUEUR, VODKA, GIN, RUM, TEQUILA, TRIPLE SEC, LEMON, SPRITE

**LOVE POTION NO. 9** 13  
PASSION FRUIT INFUSED VODKA, ELDERFLOWER LIQUEUR, BLUEBERRY, LEMON

**MARDI GRAS MAMBO MULE** 14  
GRAPE INFUSED BUCK 25 VODKA, GRAPE JUICE, LIME, GINGER BEER

**OLD FASHIONED** 12  
BOURBON, DEMERARA, LUXARDO CHERRIES, BITTERS

**Q&C HURRICANE** 13  
PASSION FRUIT INFUSED RUM, BLACK RUM, FRUIT JUICE, HOMEMADE GRENADINE

**SAZERAC** 11  
RYE, HERBSAINT, DEMERARA, BITTERS

**THE KAREN** 13  
VODKA, ST. GERMAIN, LIME, CRANBERRY  
\*\*THE MEGA KAREN: A DOUBLE ON THE ROCKS\*\*

## LOW & NO PROOF COCKTAILS

**ELDERFLOWER SPRITZ** 9  
ELDERFLOWER LIQUEUR, ANGOSTURA TONIC

**JUNIOR MAMBO MULE** <sup>V</sup> 6.5  
GRAPE JUICE, LIME, GINGER BEER

**PINEAPPLE UPSIDE DOWN CAKE** <sup>V</sup> 6  
ORGEAT, PINEAPPLE, CRANBERRY

**SLUSH PUPPY** 10  
RUM HAVEN COCONUT RUM, ORGEAT, STRAWBERRY, LIME

NO ALCOHOL <sup>V</sup>

## RED WINE

**BARREL AGED ZINFANDEL** 12 / 48  
FOUR VIRTUES, CALIFORNIA  
BOURBON BARREL AGED, BLACKBERRY, CARAMEL, SMOKY

**CABERNET SAUVIGNON** 14 / 56  
DONATI, CALIFORNIA  
DARK CHERRY, LEATHER, BERRIES AND CHOCOALTE

**MALBEC** 8 / 32  
KILHIX, ARGENTINA  
PLUMS, SPICES, MOCHA AGED IN OAK BARRELS

**PINOT NOIR** 12 / 48  
PORTLANDIA, OREGON  
SWEET RIPE CHERRY, PLUM, SPICY TOBACCO

**RED BLEND** 9 / 36  
STEPHEN VINCENT, CALIFORNIA  
BLUEBERRY, BLACK CHERRY, CHOCOLATE, LUSH TANNINS

**RHÔNE BLEND** 11 / 44  
CHÂTEAU DE LA SELVE, FRANCE  
CERTIFIED ORGANIC, RIPE CHERRY & BERRY FLAVORS

## WHITE WINE

**PINOT GRIGIO** 8 / 32  
RIFF, ITALY  
CLEAN, FRUITY, DRY & CRISP

**CHARDONNAY** 10 / 38  
TRIM, CALIFORNIA  
GREEN APPLE & PEAR NOSE, REFRESHING FRUITY FINISH

**SAUVIGNON BLANC** 13 / 52  
LA CHAPINIÈRE, FRANCE  
HONEYSUCKLE & GRAPEFRUIT NOSE, HINTS OF MANGO & PASSION FRUIT

## BUBBLES & ROSÉ

**BLANC DE BLANCS** 9 / 36  
PHILIPPE DUBLANC, FRANCE  
INTENSE FRUIT, BUTTER, SPONGE CAKE

**PROSECCO** 14 / 56  
LA COSTA, ITALY  
FLORAL BOUQUET, DRY, FRUITY

**ROSÉ** 10 / 38  
PETRONI, ITALY  
TROPICAL, FRESH, FLORAL, NOTES OF WATERMELON RIND

**SPARKLING ROSÉ** 10 / 38  
THE DIVER, CALIFORNIA  
WATERMELON NOSE, TART STRAWBERRY & KEY LIME FINISH

## DOMESTIC & IMPORT BEERS

<b>BUD LIGHT</b> LIGHT LAGER, MO 4.2%	<b>4</b>
<b>BUD LIGHT STRAWBERRY SELTZER</b> HARD SELTZER, MO 5%	<b>5</b>
<b>CORONA</b> PILSNER, MX 4.6%	<b>5</b>
<b>MICHELOB ULTRA</b> LIGHT LAGER, MO 4.2%	<b>4</b>
<b>STELLA ARTOIS</b> EURO PALE LAGER, BELGIUM 5% 15.5OZ	<b>7</b>
<b>WOODCHUCK BUBBLY ROSE</b> CIDER, VT 6.1%	<b>7</b>

## LOCAL DRAFT BEERS

<b>BLONDE</b> NOLA BLONDE ALE, LA 5%	<b>6.5</b>
<b>GHOST IN THE MACHINE</b> PARISH DOUBLE IPA, LA %8	<b>12</b>
<b>HOLY ROLLER</b> URBAN SOUTH IPA, LA 6.3%	<b>8.5</b>
<b>SIPS SEASONAL</b> PARISH FRUITED SOUR, LA %4.5	<b>10.5</b>
<b>BEER FLIGHT</b> SAMPLE SERVING OF EACH OF OUR LOCAL DRAFTS	<b>14</b>

## LOUISIANA BEERS

<b>AMBER</b> ABITA AMBER LAGER, LA 4.5%	<b>5.5</b>
<b>CANEBRAKE</b> PARISH WHEAT ALE, LA 5%	<b>5.5</b>
<b>DIXIE</b> LAGER, LA 4.6%	<b>5</b>
<b>DIXIE BLACKENED VOODOO</b> SCHWARZBIER, LA 5.0%	<b>6</b>
<b>GLEASON</b> PORT ORLEANS IPA, LA 5.8%	<b>7.5</b>
<b>HOPITOULAS</b> NOLA IPA, LA 6.5% 16OZ	<b>9</b>
<b>JUCIFER</b> GNARLY BARLEY JUICY HAZY IPA, LA 6%	<b>7.5</b>
<b>MUSES</b> NOLA BELGIAN PALE ALE, LA 4.5%	<b>6</b>
<b>STRAWBERRY LAGER</b> ABITA FRUIT LAGER, LA 4.2%	<b>5.5</b>
<b>WHO DAT</b> URBAN SOUTH GOLDEN ALE, LA 5.04%	<b>5.04</b>



\*\*25% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE\*\*

\*\*DUE TO RESTRICTIONS, CHECKS MAY ONLY BE SPLIT 2 WAYS\*\*