

NEW ORLEANS CLASSICS

VIEUX CARRÉ 11.00

Walter Bergeron, The Hotel Monteleone, 1938

Bulliet Rye Whiskey, Hennessy VS, Bénédictine, Sweet Vermouth, Angostura & Peychaud's Bitters

SAZERAC..... 11.00

Official Cocktail of the City of New Orleans

Herbsaint, Sazerac Rye Whiskey, Peychaud's Bitters, Simple Syrup

BOURBON (or BRANDY) MILK PUNCH 11.00

New Orleans 1862

Knob Creek Bourbon, Vanilla, Simple Syrup, Nutmeg, Cream

ROFFIGNAC..... 11.00

Named for New Orleans Mayor, Louis Phillipe de Roffignac 1820-1828

Pierre Ferrand Ambre Cognac, Raspberry Syrup, Soda Water

GRASSHOPPER..... 11.00

Tujague's, French Quarter, 1950's

Green Creme de Menthe, White Creme de Cacao, Cream

HURRICANE..... 11.00

Pat O'Brien, Mr. O'Brien's Club Tipperary, 1940's

Clement White Rum, Myer's Dark Rum, OJ, Lime, Passion Fruit Syrup

ADOPTED CLASSICS

PIMM'S CUP 12.00

James Pimm, Poultry Street, London, 1840 Not ours... But we love it.

Pimm's No. 1, Strawberry, Cucumber, Lemon Juice, Simple Syrup

NEW ORLEANS DAIQUIRI "HAND SHAKEN".....12.00

Classic Hemingway Daiquiri Also Offered

Clement Light Rum, Simple Syrup, Lime Juice



CAROUSEL FAVORITES

MONTELEONE COCKTAIL12.00

Bulleit Rye, Domaine de Canton, St. Germain,
Orange Bitters, Ginger Ale

FRENCH 00712.00

Grey Goose La Poire, Pama Pomegranate, Sparkling Wine

CRIOLLO COCKTAIL12.00

Old New Orleans Cajun Spiced Rum, Lemon, Mint,
Agave Nectar, Soda Water

SAGE BLOSSOM12.00

Tanqueray Gin, Lillet Blanc, Lemon Juice, Simple Syrup, Sage

JEZEBEL12.00

Ketel One, Lemon Juice, Simple Syrup, Domaine de Canton,
Peychaud's Bitters

FARMER'S SON12.00

Pimm's No 1, Lemon Juice, Simple Syrup, Ginger Beer

AIGRETTE12.00

Dissaronno Amaretto, Old New Orleans Amber Rum,
Lemon Juice, Simple Syrup, Angostura Bitters

SWEET BASIL12.00

Don Julio Reposado, Campari, Basil, Agave Nectar, Lime Juice,
Grapefruit Juice

FLEUR DES LIS12.00

Tanqueray Gin, St. Germain, Lime, Cucumber, Ginger Ale

BAR BITES

BLUE CRAB & CRAWFISH BEIGNETS13.00
Louisiana Tails, Blue Crab, Creole Remoulade Sauce

JAMBALAYA, CRAWFISH PIE, FILÉ GUMBO12.00
Etouffee Sauce

MINI MONTE PO BOYS 14.00
Fried Shrimp & Fried Oyster, Served w/ Lettuce, Tomato,
Pickle, Creole Remoulade

“FRITS” DE MER..... 14.00
Catfish, Gulf Shrimp, Oysters, Lemon Dipping Sauce

ST. LOUIS CUT BBQ RIBS12.00
Crystal Hot Sauce BBQ, Braised Collards,
Buttermilk Drop Biscuit

PETITE CRIOLLO BURGERS 14.00
Two Run Farms Blend Cut Beef, Brioche Bread, Smokey
Tomato Ketchup

SPINACH & ARTICHOKE DIP..... 10.00
Served with Pita Chips

YARD BIRD PISTOLETTE..... 10.00
Buffalo Barbeque, Cole Slaw

CUBAN SAMMY..... 11.00
Braised Pork, Shaved Ham, Dill Pickles, Swiss Cheese, Brown
Mustard



DRAFT BEER

Miller Lite	5.00
Michelob Ultra	5.00
Bud Light	5.00
Stella Artois	6.50
Blue Moon	6.50
Abita Amber	6.50
Sam Adams	
Boston Lager.....	6.50
NOLA Blonde	6.50

BOTTLED BEER

Heineken	5.50
Corona	5.50
Coors Light	5.50
O'Doul's	
Non Alcoholic	5.50

WINES

Carousel "House" Select	
Chard / Merlot / Cab	9.00

BUBBLES

Montmartre	
Brut or Rosé	10.50
Flor Prosecco	10.50

WHITE

Coppola "Director's Cut"	
Chardonnay	10.50
Hindsight Chardonnay ..	10.50
Cultivar	
Sauvignon Blanc	10.50
S.A. Prum Riesling	10.50
TuTu Pinot Grigio	10.50
Domaine Puzalet "KO"	
Rosé Blend	10.50
Domaine Királudvar	
Furmint Sec (Dry)	10.50

RED

Robin K Pinot Noir	10.50
Carabella "Plowbuster"	
Pinot Noir	12.50
Chateau Ste. Michelle	
"Indian Wells" Merlot ...	10.50
Joel Gott "815"	
Cabernet Sauvignon	10.50
Stackhouse	
Cabernet Sauvignon	12.50
LIOCO "Indica"	
Red Blend	10.50
Las Perdices Malbec	10.50



SINGLE MALT SCOTCH

Laphroig 10yr.....	12.00
Talisker 10yr.....	12.00
Glenmorangie 10yr.....	12.00
Aberfeldy 12yr.....	15.00
Glenlivet 12yr.....	15.00
Glenfiddich 12yr.....	15.00
Dalwhinnie 12yr.....	15.00
Oban 14yr.....	17.00
Macallan 12yr.....	15.00
Macallan 18yr.....	20.00

BLENDED

Dewars.....	8.00
J&B.....	8.00
Chivas 12yr.....	8.00
Johnny Walker Red.....	9.00
Johnny Walker Black.....	11.00

COGNAC

Hennessy VS.....	11.00
Courvoisier VSOP.....	11.00
Pierre Ferrand Ambre ...	12.00
Pierre Ferrand 1840.....	12.00
Remy Martin VSOP.....	15.00
Martell Cordon Bleu.....	20.00
Martel XO.....	30.00

BOURBON & WHISKEY

Maker's Mark.....	10.00
Knob Creek.....	10.00
Sazerac Rye.....	10.00
Bulleit.....	10.00
Bulleit Rye.....	10.00
Gentleman Jack.....	10.00
Crown Royal.....	10.00
Crown Reserve.....	13.00
Crown Cask 16.....	19.00
Woodford Reserve.....	11.00
Booker's.....	12.00
Basil Hayden's.....	12.00
Blanton's.....	12.00

LIQUEURS & FORTIFIEDS

Fernet Branca.....	11.00
Dubonnet Rouge.....	10.00
Chartreuse (Green).....	10.00
Strega.....	10.00
Vieux Pontarlier	
Absinthe.....	13.00
Lucid Absinthe.....	12.00
Lillet Blanc.....	10.00