

# LOCAL CLASSICS - \$12

## SAZERAC

*In 2008, The Louisiana Legislature declared the Sazerac as the official cocktail of New Orleans.*

Sazerac Rye Whiskey, Simple Syrup, Peychaud's Bitters

## VIEUX CARRE

*This signature cocktail of the famous Carousel Bar was first mixed by Walter Berferon in 1938.*

Bulleit Rye Whiskey, Hennessy, Sweet Vermouth, Benedictine, Angostura & Peychaud's Bitters

## PIMM'S CUP NO. 1

*Created in the city of London at an oyster bar, owned by James Pimm in 1840.*

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

## FRENCH 007

*Inspired by the French 75, created by our own Marvin Allen in 2007*

Mathilde de Pear, Pomegranate Liqueur, Sparkling Wine

## FLEUR DES LIS

*First poured in 2007 at The Carousel Bar by our own - Parker Davis*

Hendrick's Gin, St. Germaine, Lemon Juice, Cucumber, Ginger Ale, Soda Water

# FOOTBALL FAVORITES - \$12

## PRE - GAME

*Mathilde de Peach, Orange Juice, Sparkling Wine*

## CHAMPION'S SQUARE

*Campari, Sparkling Wine*

## SAINTS MILK PUNCH

*Delacour Brandy, Dark Crème De Cacao, Half & Half, Simple Syrup*

## THE DOME PATROL

*Bar Sol Pisco, Lime Juice, Agave Nectar, Ginger Beer, Cranberry Bitters*

## WHO DAT

*Old New Orleans Spice Rum, Cointreau, Orgeat Syrup, Lime Juice*

## SIR SAINT

*Bulleit Rye Whiskey, Campari, Sweet Vermouth*

## THE HULLABALOO

*Absolut Vodka, Midori, Orange Juice*

## THE TIGER REVEILLE

*Dewars Scotch, Cherry Brandy, Sweet Vermouth, Orange Juice*

## DRAFT BEER

Bud Light .....	5.5
New Belgium "Fat Tire" ..	6.5
Stella Artois .....	6.5
Blue Moon .....	6.5
Abita Amber .....	6.5
Lagunitas IPA .....	6.5
Angry Orchard Cider ....	6.5
Great Raft Southern Drawl..	6.5

## BOTTLE BEER

Coors Light .....	5.5
Heineken .....	6.5
Corona .....	6.5
O'Doul's Non Alcoholic ....	4.5

## BEER & A SHOT

Southern Drawl & Jameson	12
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## WINES

## BUBBLES

Monmarte	
Brut or Rose .....	12
"Val d' Oca" Monteleone	
Select Prosecco ....	12

## WHITES

Carousel "House" Select	
Chardonnay .....	9
Rodney Strong	
Chardonnay .....	14
Mara	
Sauvignon Blanc .....	12
S.A. Prum "Essence"	
Riesling .....	10
Bastianich "Adriatico"	
Pinot Grigio .....	10
Seasonal Rose Blend .....	11

## REDS

Robin K	
Pinot Noir .....	11
Carousel "House" Select	
Merlot .....	9
Chateau St. Michelle	
Merlot .....	11
Carousel "House" Select	
Cabernet Sauvignon... 9	
Stackhouse	
Cabernet Sauvignon... 14	
Finca Lopez Noceti "1919"	
Malbec .....	11

# BOURBON & WHISKEY

Sazerac Rye . . . . .	11
Maker's Mark . . . . .	12
Knob Creek . . . . .	12
Bulleit . . . . .	11
Bulleit Rye . . . . .	11
Crown Royal . . . . .	12
Crown Reserve . . . . .	15
Woodford Reserve . . . . .	12
Booker's . . . . .	13
Basil Hayden's . . . . .	12
Blanton's . . . . .	13
Hudson Manhattan Rye . . . . .	13
Van Winkle . . . . .	15

# SINGLE MALT SCOTCH

Glenmorangie 10yr . . . . .	12
Talisker 10yr . . . . .	15
Aberfeldy 15yr . . . . .	15
Glenlivet 12yr . . . . .	15
Glenfiddich 12yr . . . . .	15
Dalwhinnie 12yr . . . . .	15
Oban 14yr . . . . .	17
Macallan 12yr . . . . .	15
Macallan 18yr . . . . .	20

# LIQUEUR & FORTIFIED

## COGNAC

Courvoisier VS . . . . .	11
Hennessy VS . . . . .	12
Martel VS . . . . .	11
Martel VSOP . . . . .	12
Martell Cordon Bleu . . . . .	20
Martel XO . . . . .	30
Remy Louis XIII . . . . . 1/4oz. . . . .	60
Remy Louis XIII . . . . . 1/2oz. . . . .	115
Remy Louis XIII . . . . . 1oz. . . . .	225

Fernet Branca . . . . .	11
Dubonnet Rouge . . . . .	11
Chartreuse (Green) . . . . .	11
Lucid Absinthe . . . . .	12
Lillet Blanc . . . . .	11
Boulard VSOP Calvados . . . . .	12
Sandeman Ruby Port . . . . .	11
Ferriera Quinto 10yr Tawny Port . . . . .	15
Quinta do Tedo 2003 . . . . .	20

# BAR BITES

**SOUP OF THE DAY**..... 8

**SEAFOOD OKRA GUMBO**..... 8

With Fried Okra

**SMOKED BEEF BRISKET** ..... 11

Southern Comfort BBQ Sauce, Creamy Coleslaw

**CUBAN SAMMY** ..... 11

Braised Pork, Shaved Ham, Dill Pickles, Swiss Cheese,  
Brown Mustard

**SHRIMP POT STICKERS** ..... 12

Water Chestnut, Asian Spices, Sweet Soy Sauce

**BLUE CRAB & CRAWFISH BEIGNETS**..... 13

Louisiana Tails, Blue Crab, Creole Remoulade Sauce

**MINI MONTE PO BOYS** ..... 14

Fried Shrimp & Fried Oyster, Served w/ Lettuce, Tomato,  
Pickle, Creole Remoulade



# INTERESTING FACTS ABOUT “THE” NEW ORLEANS HOTEL

- ◉ In 1886, Antonio Monteleone bought the 64-room Commercial Hotel on the land currently occupied by The Hotel Monteleone
- ◉ During the depression of 1929, The Hotel Monteleone did not close its doors
- ◉ The Hotel Monteleone was the first hotel in New Orleans to have air conditioning
- ◉ Liberace was the first person to play the piano in The Carousel Bar
- ◉ In 1980, the hotel had 2 gas pumps and the guests could fill their cars with gas prior to departing.
- ◉ 1999 – During the movie, Double Jeopardy with Ashley Judd, The Carousel Bar was used as an Armani shop. Look closely at the receipts in the movie; you will see “Monteleone Armani Shop”
- ◉ 2005 – Hurricane Katrina, The Hotel Monteleone housed over 1,200 people plus their pets
- ◉ The Carousel Bar is chain driven with around 2,000 rollers and is powered by a ¼ horsepower motor which completes 1 revolution every 14 minutes