

LOUNGE MENU

MARKET CAULIFLOWER TEMPURA

Sambal Oelek aioli and ponzu sauce 12

VIETNAMESE CHICKEN MEATBALLS

Gem lettuce, cilantro, Thai basil, mint, hoisin sauce and Sriracha 16

BANH MI TACO

Duck confit, hoisin, wonton shell, pickled-julienne vegetable, spicy Korean aioli 16

WAGYU BEEF BURGER

Roasted tomato, arugula, aged white cheddar, housemade chips 19

CRAB CAKES

Sweet jumbo lump crab, apple-fennel slaw, whole grain mustard sauce 18

STEAK TARTARE

Hand minced filet of beef with shallot, herbs, egg yolk, crostini, savory Dijon ice cream 19

OPEN FACE B.L.T.A.

Brioche, applewood smoked bacon, tomato, baby arugula, sunny side up quail egg, avocado crema 16

SKIRT STEAK SKEWERS

Grilled marinated Angus beef skirt steak with Chimichurri 19

CHICKEN TIKKA SKEWERS

Yogurt and curry marinated with pineapple-ghost chili jam 14

JAPANESE YELLOW TAIL TARTARE BRUSCHETTA

Avocado, Aji Amarillo, shaved radish, chili garlic and micro cilantro 17

CHICKEN LOLLIPOPS

Texas beurre blanc, gorgonzola, micro celery 14

KOREAN FRIED CHICKEN AND BAO BUNS

Cucumber, green onion, cilantro, sprouts 16

CHARCUTERIE & CHEESE

Chef's selection of 3 artisan cheeses and 2 cured meats with accompaniments 28

January's Brewery of the Month Appetizer

NOLA Brewery

Jambalaya Egg Rolls with Spicy Blonde Ale Mustard 15

Enjoy this appetizer while drinking a cold NOLA Brewery Blonde Ale

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness.

Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

LOCAL CRAFT BEER

NOLA Blond Ale 6

A Medium-bodied traditional American blonde ale, golden in color with floral and citrus hop aromas.

NOLA Rebirth 7

Inspired by the city, the band and the music. A Citra and Simco hopped pale ale.

Bayou Teche Courir de Mardi Gras 7

A French farmhouse style of ale know as Biere de Mars. Historically crafted with Pilsner, Munich, and a large does of wheat malt that lends the beer a distinct, Spring-like quality.

Tin Room Juke Joint IPA 6

Solid backbone, huge floral and citrus aroma and a nice strong bitterness up front that fades adn does not leave you puckered. Juke Joint is for the hop lover.

COCKTAILS

CLASSICS

SAZERAC 10

sazerac rye whiskey, herbsaint, bitters

FDR PIMM’S CUP 15

pimm’s cup, cucumber, lemon

FRENCH SEVENTY-FIVE 16

hendrick’s gin, lemon, sparkling wine

OLD FASHIONED 13

bulleit rye whiskey, orange, bitters

NEGRONI 14

hendrick’s gin, campari, sweet vermouth

SUNDAY BLOODY SUNDAY 15

smirnoff vodka

SPECIALITY

SPA MARTINI 15

grey goose piore, cucumber, lemon

LEMON LIPS & SOUR KISSES 15

grey goose citron, st germain, lemon

PUNCH DRUNK in LOVE...for the night 15

grey goose cherry, triple sec, grenadine, orange & pineapple juice

BLUE AS MY SUEDE SHOES 11

stolichnaya blueberi, triple sec, lemon

ST. VIE-CARIOUS 13

ketel one, st germaine, lemon, soda

BLOOMING PIMMS 16

pimm’s cup, sparkling wine, st germain

Grand Ma's Belini 16

ruffino prosecco, grand marnier raspberry-peach

Adult Raspberry Tea 10

belvedere lemon tea vodka, raspberry liquor, lemon

Beautiful 20

hennessey xo, grand marnier

Metropolitan 14

ciroc peach, grand marnier raspberry-peach, pomegranate juice