



COCKTAILS

16

Wall and Crown

La Favourite, Manzanilla, Oloroso, Raspberry, Lemon, Saline

The Shining Path

St. Germain, Avezé, Salers, Lemon

Don't Give Up The Ship

Old Tom Gin, Curaçao, Fernet Vallet, Vermouth

Chancellor Cocktail

Black Bottle Scotch, Tawny Port, Vergano BVB Vermouth, Orange Bitters

Wharfhouse

Armagnac Castarède, Pedro Ximenez, Michelberger Mountain, Santa Teresa

Izarra Violette

Genepi, Blueberry, Navy-Strength Gin, Cardamom

Carondelet

Hayman's London Dry, Lime, Lemon, Blossom Honey, Vanilla, Sea Salt

Back to Capistrano

Concord Grape, Pisco, Cinnamon, Genever, Sorghum

Viva Alberti

Cappelletti, Cognac, Strega, Cava, Orange Bitters, Lemon

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Maison Piña Colada 22

(Served in a Whole Young Coconut)

Santa Teresa 1796, Pineapple, Spiced Coconut, Lime

À la Louisiane

Wild Turkey Rye, Vermouth, Benedictine, Peychaud's, Absinthe

Adonis

Vermouth, Oloroso, Pedro Ximénez, Orange Bitters

Maison Fall Pimm's #31

Apple, La Vielle Prune, Walnut, Grapefruit

Peacock Throne

Perry's Tot, Suze, Malort, Cappelletti, Lime, Creole Bitters, Orgeat

Maison Jungle Bird

Hamilton Black, Cruzan Black Strap, Pineapple, Campari, Sugar Cane

Royal Caroline

Tequila, Mezcal, Tumeric, Pineapple, Lime, Vermouth, Cardinale

Mai Tai

La Favourite, Cruzan, Hamilton Black, Santa Teresa 1796, Orgeat, Curaçao, Lime

Maison Sherry Cobbler

Amontillado, Manzanilla, Oloroso, Pedro Ximénez, Lemon, Blueberry Jam

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Old King Cole Martini 24*

(Stirred Tableside)

Old Raj Gin, Orange Bitters, Castelvetro Olives

*Add Osetra Caviar (0.6 g) 12

TI' FOR TWO

"Chacun prépare sa propre mort"

Choice of Rhum

32

Rhum JM "Blanc 80°"
Rhum JM "Gold Rum"
Rhum JM "Blanc 100°"

44

Rhum JM "VO"
Rhum JM "VSOP"
Rhum JM "XO"

60

Rhum JM 19 94
Rhum JM 1996

Served with: Rhum JM "Sirop de Canne", Rhum JM "Liqueur d'Orange Shrub"



ABSINTHE DRIP

absinthe, sugar cube & chilled water

Kubler 53° (Switzerland) 13

La Clandestine 53° (Switzerland) 14

Larusée 55° (Switzerland) 24

Tenneyson Royale 53° (France) 14

Vilya Absinthe Blanche 58° (Montana) 14

Delaware Phoenix "Walton Waters" 68° (New York) 15

Wigle "Absent Minded" 62.5° (Pennsylvania) 18

Germain~Robin 45° (California) 19

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Letherbee Charred Oak Absinthe Bruin 63° (Chicago) 15

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Vieux Ponarlier 65° (France) 13

Pernod 68° (France) 14

Lucid 62° (France) 14

St. George Verte 60° (California) 14

Vieux Carré 60° (Pennsylvania) 14

Golden Moon Redux 65° (Colorado) 15

Vilya Verte 68° (Montana) 14

Delaware Phoenix "Meadow of Love" 68° (New York) 15

Butterfly 65° (Switzerland) 15

Mansinthe 67° (Switzerland) 14

Duplais Verte 68° (Switzerland) 15

Larusée 65° (Switzerland) 24

La Muse Verte 68° (France) 15

Jade Edouard 72° (France) 18

Jade PF 1901 68° (France) 18

Jade Nouvelle 68° (France) 18

C.F. Berger 65° (France) 18

ABSINTHE COCKTAILS

Chrysanthemum 16

Germain-Robin, Benedictine, Mancino Secco, Bitters

Porto Seguro 16

Letherbee, Sweet Vermouth, Avua Prata, Basil, Lime, Grenadine

Casablanca 16

Absinthe Verte, Yogurt, Chai, Lime

Inverness 16

La Muse Verte, Drambuie, Cocchi Americano, Lemon, Blueberry, Cassis Cream

Maison Absinthe Colada 16

Mansinthe, Rhum JM, Crème de Menthe Pineapple, Coconut

Yellow Parrot 16

Vieux Pontarlier, Yellow Chartreuse, Apry

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TABLESIDE SAZERAC SERVICE

St. Jefferson 22

Chilled Wild Turkey 101°, Herbsaint 100°, Suze, Peychaud's Bitters-Anise Demerara Syrup

St. Tammany 34

Russell's Reserve Rye, Jade 1901, Peychaud's, Aromatic Bitters

St. Bernard 96

Maison Surrenne Grande Champagne 1946, Esprit Edouard, Barrel-Aged Peychaud's Bitters