



COCKTAILS

Adonis

La Quintinye “Rouge”, Oloroso, Pedro Ximénez, Orange Bitters \$21

Maison Mojito

Barrilito “3 Star”, Cadenhead’s “Classic Rum” \$24

Captains Quarters

Rhum JM “Volcanique”, Hamilton “Jamaican Pot-Still Black”,
Cachaça “Amburana” \$22

Peacock Throne

N.Y. Distilling “Perry’s Tot Navy Gin”, Suze, Besk, Cappelletti,
Lime, Orgeat \$22

Bellicose Dreams

Rhine Hall “Guava Eau-de-Vie”, Truman Vodka, Mazot “Bacanora
Anisado”, Lemongrass \$22

Morning Glory Fizz

Maclean’s Nose Whisky, Blanche Absinthe, Eucalyptus, Citrus \$23

Maison Sherry Cobbler

Lustau Amontillado, Oloroso, Pedro Ximénez, Valdespino
Manzanilla, Lemon, Blackberry \$22

Maison Jungle Bird

Cruzan “Black Strap”, Hamilton “Jamaican Pot-Still Black”,
Lime, Pineapple with Campari \$23

Maison Pimm’s #53

Navy Gin, Green Tea, Celery, Chartreuse \$21

El Diablo

Rosaluna Mezcal, Por Siempre Sotol, Fred Alkemil “Cassis”, Ginger \$24

The Shining Path

St. Germain, Aveze, Salers, Lemon \$21

Pendennis Club

Thomas Dakin Gin, Apricot, Lime, Creole Bitters \$23

Maison Tom Collins

Neversink “Barrel Reserve Gin”, Navy-Strength Gin, Lemon Cordial \$23

Elk Cocktail

Old Raj “London Dry”, L.C. “Reine Claude Plum”, Vermouth \$23

Mai Tai

La Favourite “Coeur Ambrè Rhum”, Hamilton “Jamaican Pot-Still
Black”, Appleton Estate “8yr Rum”, Orgeat, Lime \$23

Maison Margarita de Jamaica

Tequila, Raicilla, Empirical Spirits “Ayuuk”, Hibiscus \$24

Maison Piña Colada

(Served in a Whole Young Coconut)
Appleton Estate “8yr Rum”, Pineapple, Spiced Coconut, Lime \$26

TABLESIDE

Old King Cole Martini

(Prepared Tableside)

Old Raj Gin, Orange Bitters, Gordal Olives \$30
*add Caviar (1g) \$15

SAZERAC SERVICE

St. Jefferson

Pinhook Rye, Herbsaint, Peychaud’s,
Creole Bitters \$28

St. Tammany

NY Distilling Jaywalk Single Barrel Rye, Jade 1901,
Peychaud’s, Aromatic Bitters \$34

St. Bernard

Frapin Grande Champagne Extra, Esprit Edouard, Barrel-Aged Peychaud’s Bitters \$96

MAISON JULEPS

Jardin de Maracuyá

Derrumbes “San Luis Potosi”, Mahon “Xoriguer Gin”, Passionfruit,
Pastilla Pepper \$21

Jardin de Minuit

Singani 63, Chamomilla, Vergano “BVB” \$21

The Lowcountry

Belmont Farms “Copper Kettle Virginia Straight Bourbon”,
Sorghum \$21

The Nor’easter

Wilderness Trail “Bottle-In-Bond Rye”,
Granier Menthe \$21

MAISON PREMIERE



ABSINTHE COCKTAILS

Chrysanthemum

La Clandestine, Benedictine,
La Quintinye, Aromatic Bitters \$22

Fleurdelisier

La Clandestine, Parfait Amour, Orange, Quina \$22

Casablanca

La Muse Verte, Yogurt, Chai, Lime \$22

Pan American Clipper

Laird's Apple Brandy 7.5yr, Spiced Grenadine,
Absinthe Verte \$22

Inverness

La Muse Verte, Drambuie, Cap Corse Quina,
Lemon, Blueberry, Cassis Cream \$22

Maison Absinthe Colada

Lucid, Rhum JM, Crème De Menthe,
Pineapple, Coconut \$23

In The Pines

Bordiga "Pastis", Granier Gènepi, Menthé \$24

Yellow Parrot

Vieux Pontarlier, Yellow
Chartreuse, Apry \$24

ABSINTHE DRIP

ABSINTHE, SUGAR CUBE & CHILLED WATER

Kubler 53° (Switzerland) \$21

La Clandestine 53° (Switzerland) \$19

Butterfly 65° (Switzerland) \$21

Absinthia Blanche 55° (California) \$19

Menaud Blanche 71° (Canada) \$24

Delaware Phoenix "Walton Waters" 68° (New York) \$21

Larusée Blanche 55° (Switzerland) \$24

Letherbee Charred Oak Absinthe Bruin 63° (Chicago) \$19

Absinthia Barrel Aged 55° (New Orleans) \$19

Golden Moon Redux 65°(Colorado) \$19

St. George Verte 60° (California) \$19

Leopold Bros Verte 66° (Pennsylvania) \$21

Kubler Verte 72° (Switzerland) \$21

Duplais Verte 68° (Switzerland) \$19

La Muse Verte 68° (France) \$19

Pernod 68° (France) \$19

Vieux Pontarlier 65° (France) \$21

Absinthia Verte 55° (California) \$19

Jade Esprit Edouard 72° (France) \$21

Jade Nouvelle-Orleans 68° (France) \$21

Jade C.F. Berger 65° (France) \$21

Jade 1901 68° (France) \$21

Delaware Phoenix "Meadow Of Love" 68° (New York) \$24

Larusée Verte 65° (Switzerland) \$24

Larusée Les Précieuses Lamartine Single Cask 56.24°
(Switzerland) \$38

RESERVE COCKTAILS

Creole

Pinhook Vertical Series 10yr Rye, Bordiga Vermouth "Excelsior
Superiore Riserva", Grandi Liquori China (1964) \$38

Bijou

Hans Reisetbauer "Blue Gin in Oak", Guillemot-Michel "Blue Gin",
Gotha "Marcvs" Vermouth, Chartreuse "1605" \$44

Diamondback

Cyril Zangs "00" Cidre Eau-de-Vie, Laird's Apple Brandy 12yr,
Pinhook '26 Vertical Series Unfiltered Rye, Chartreuse "M.O.F" \$41

Rob Roy

Springbank 15yr, Bordiga Vermouth "Excelsior Superiore
Riserva", Fred Alkemil "Ratafia Cherry" \$46

N/A

The Giving Tree

Pineapple, Lime, Ginger, Green Bell Pepper,
Ginger Beer \$16

Open Secret

Peach, Grapefruit, Cucumber, Basil, Soda \$16

Piña Colada

Fresh Orange and Pineapple Juice, Lemon,
Coconut \$16

Hurricane

Passionfruit, Fresh Pineapple Juice, Lemon, Soda \$16

MAISON PREMIERE

Eating raw eggs or food increases the risk of foodborne illnesses. | Alert your server about allergies or dietary restrictions.