



Drinks & Dessert

Signature Cocktails

Crash & Burn

Served with seven liquors including Bols Cordials, Dark Rum, Southern Comfort and Don Q Cristal Rum. Blended with tropical fruit juices and topped with Don Q 151 Rum Single Serve 10.00 - Punch Bowl 16.00

Mardi Gras Punch

Don Q Coco Rum, Bols Peach Schnapps and fruit juices 10.50

Copeland's Margarita

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice 11.00

Hurricane

Pat O'Brien's Hurricane mix, Don Q Cristal Rum, Myers Dark Rum, orange slice 10.00

Applewood Smoked Bacon Bloody Mary

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 11.00
Non-alcoholic version 7.00

Strawberry Lemonade

Vodka, Barrow's Intense Ginger Liqueur, lemon juice, house-made simple syrup and strawberry purée 10.00

Sangria

Red wine, sweetened seasonal fruit 10.00

Blended Beverages

Piña Colada, Mango, Peach Bellini or Strawberry Daquiri 10.00

Premium Martinis

Passion Fruit Martini *New*

Vodka, Passoa Passion Fruit Liqueur, lime juice, simple syrup, & champagne 11.00

Cucumber Martini

Cucumber and lime juices, intense ginger liqueur, simple syrup, vodka, mint with cucumber slice 10.00

Big Al's Favorite Cosmopolitan

Tito's Handmade Vodka, Cointreau, lemon and lime juices and a splash of cranberry 11.00

Tito's Lemon Drop

Tito's Handmade Vodka, Bols triple sec, sweet and sour 10.50

Margaritini

Sauza Hornitos, Grand Marnier, sweet & sour 10.00

Ponchartrain Beach

Don Q Coco, Midori, Crème De Banana, Bols Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 10.00

Woo Woo

Absolut Peach Vodka, Peach Schnapps, white cranberry juice 11.00

Appletini

Apple Vodka, Apple Pucker, Midori, sweet and sour and grenadine 10.00

Local Cocktails

Espressotini *New*

Absolut Vodka, Galliano's coffee liquor and *New Orleans Roast espresso* 11.00

Strawberry Whiskey Lemonade *New*

Louisiana Hardhide Ponchatoula Strawberry Whiskey, fresh lemonade and simple syrup 11.00

King Caketini

Gambino's Rum Cream, Absolut Vodka & soft serve vanilla mix 11.00

Frozen

10.00

*Crash & Burn
Strawberry Lemonade*

Happy Hour

*In bar only
Mon - Fri 4pm - 7pm*

\$2 off Premium Martinis

\$3 Beer

9 oz wine pour for 6 oz price

\$7.00

*Crash & Burn
(Single Serve)*

Sangria

Mardi Gras Punch

Frozen and Blended Beverages

Half-Priced Well Drinks

Half-Priced Select Appetizers

Smoked Tuna Dip

Bayou Broccoli

Crab Stuffed Beignets

Artichoke & Spinach Dip

Wine



White Wine

Riesling, Chateau St. Michelle <i>Columbia Valley, Washington</i>	9	13	27
Sauvignon Blanc, Kendall-Jackson <i>Vintner's Reserve, California</i>	9	13	27
Sauvignon Blanc, Matua <i>Marlborough, New Zealand</i>	11	16	33
Pinot Grigio, Fontana Candida <i>Veneto, Italy</i>	7	11	23
Chardonnay, Three Thieves <i>California</i>	7	11	23
Chardonnay, Kendall-Jackson <i>Vintner's Reserve, California</i>	11	16	33
Chardonnay, Sonoma-Cutrer <i>Russian River, California</i>	14	20	42
Moscato, Castello del Poggio <i>Italy</i>	8	12	26
White Zinfandel, Beringer <i>California</i>	7	10	22
Red Wine			
Pinot Noir, Three Thieves <i>California</i>	8	12	26
Pinot Noir, Meiomi <i>California</i>	13	19	38
Pinot Noir, La Crema <i>Monterey, California</i>	11	16	33
Merlot, Decoy <i>California</i>	11	16	33
Malbec, Trivento Reserve <i>Mendoza, Argentina</i>	9	14	29
Cabernet Sauvignon, Murphy Goode <i>Sonoma Alex Valley, California</i>	9	14	29
Cabernet Sauvignon, 14 Hands <i>Columbia Valley, Washington</i>	8	12	26
Cabernet Sauvignon, Bonanza <i>California</i>	10	14	29
Cabernet Sauvignon, Joel Gott 815 <i>California</i>	12	18	36
Red Blend, Conundrum <i>California</i>	9	14	29
Rosé and Sparkling			
Rosé, Studio Miraval <i>Provence, France</i>	11	16	33
Champagne, Opera Prima <i>Castilla-La Mancha, Spain</i>	7	11	23
Prosecco, Maschio <i>Veneto, Italy 187mL</i>	12	-	-

Dessert

Cheesecakes

Signature Cheesecake

Our original creamy cheesecake recipe with a buttery pecan crust 6.49

Al's Favorite Homemade Creole Style Cheesecake 6.49

Signature Topping Add 2.00

Bananas Foster

Caramel Pecan

Caramel

Chocolate Fudge Brownie

Fresh Ripe Strawberry

Chef Crafted Cheesecake 8.49

Killed by Chocolate

Cookies & Cream

Turtle

40th Anniversary Feature

Chantilly Cheesecake

New York Original Cheesecake, Frangelico Sauce, Blueberry Sauce, and Strawberry Sauce 8.49

Original Desserts

Bananas Foster

Served with gourmet vanilla ice cream 7.29

Homemade Brownies Deluxe a la mode 8.49

Alex's Carrot Cake 8.99

Big Al's Chocolate Fudge Cake 8.99

Rum Cream Bread Pudding

Topped with rum sauce made with

Gambino's King Cake Rum Cream 7.99

Coffee

Local New Orleans Roast

Regular or Decaffeinated 2.99

Cafe Au Lait 2.99

Double Espresso 3.49

Cappuccino 3.79

Add an extra shot of Espresso 1.99

SOME FOODS MAY CONTAIN NUTS, TRACES OF NUTS AND NUT OILS OR MAY HAVE BEEN MADE ALONGSIDE OTHER PRODUCTS CONTAINING NUTS. WE CANNOT BE HELD RESPONSIBLE FOR ANY ISSUES RESULTING FROM FOOD ALLERGIES.