



# Drinks & Dessert

## Premium Martinis

### Harvest Cocktail *New*

Aviation gin, E&J apple brandy, pumpkin syrup and lemon juice. 11.00

### Passion Fruit Martini *New*

Vodka, Passoa passion fruit liqueur, lime juice, simple syrup, & champagne. 11.00

### Cucumber Martini

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

### Sex in the City

Vodka, peach schnapps, pineapple, cranberry juice. 10.00

### Big Al's Favorite Cosmopolitan

Tito's handmade vodka, Cointreau, lemon and lime juices and a splash of cranberry. 11.00

## 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, 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*

### 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

### Pontchartrain 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

### Strawberry Lemonade

Bols vodka, Barrow's intense ginger liqueur, lemon juice, simple syrup and strawberry purée. 10.00

### Eye of the Storm

A frozen margarita featuring Sauza Gold tequila and Bols triple sec, with Midori and Chambord, and swirled with strawberry puree. 10.00

### Sangria

Red wine, sweetened seasonal fruit. 10.00

### Blended Beverages

Peach Bellini or Strawberry Daiquiri. 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

## Specialty Daiquiris

Crash & Burn 10.00

Strawberry Lemonade 10.00

Piña Colada 10.00

## Happy Hour

Mon - Fri 3pm - 6pm

\$2 off Premium Martinis

\$3 Beer

9 oz wine pour for 6 oz price

Half-Priced Well Drinks

\$7.00

Crash & Burn (Single Serve)

Sangria

Mardi Gras Punch

Frozen and Blended Beverages

Half-Priced Select Appetizers

Smoked Tuna Dip

Bayou Broccoli

Crab Stuffed Beignets

Artichoke & Spinach Dip

## Spirits

### Bourbon/Whiskey

Bulleit, Crown Royal Maker's Mark, Old Forester, Woodford Reserve, Jameson, Jack Daniel's

### Scotch

Aviation, Glenlivet, Johnnie Walker Red

### Tequila

40<sup>th</sup> Anniversary Maestro Dobel Diamante, Patrón Silver, Don Julio, Sauza Gold, Partida Reposado, Sauza Hornitos Reposado, Herradura Añejo

### Gin

Bombay Sapphire, Hendrick's, Tanqueray

### Vodka

Tito's Handmade Vodka, Absolut, Grey Goose, Ketel One, Wheatley, Bols

### Rum

Bumbu Rum, Bacardi White, Don Q Cristal, Don Q 151, Captain Morgan Spiced Rum

# Wine



## WHITE WINE

<b>Riesling, Chateau Ste. Michelle</b> <i>Columbia Valley, Washington</i>	<b>9</b>	<b>13</b>	<b>27</b>
<b>Sauvignon Blanc, Kendall-Jackson</b> <i>Vintner's Reserve, California</i>	<b>9</b>	<b>13</b>	<b>27</b>
<b>Sauvignon Blanc, Matua</b> <i>Marlborough, New Zealand</i>	<b>11</b>	<b>16</b>	<b>33</b>
<b>Pinot Grigio, Fontana Candida</b> <i>Veneto, Italy</i>	<b>7</b>	<b>11</b>	<b>23</b>
<b>Chardonnay, Three Thieves</b> <i>California</i>	<b>7</b>	<b>11</b>	<b>23</b>
<b>Chardonnay, Kendall-Jackson</b> <i>Vintner's Reserve, California</i>	<b>11</b>	<b>16</b>	<b>33</b>
<b>Chardonnay, Sonoma-Cutrer</b> <i>Russian River, California</i>	<b>14</b>	<b>20</b>	<b>42</b>
<b>Moscato, Castello del Poggio</b> <i>Italy</i>	<b>8</b>	<b>12</b>	<b>26</b>
<b>White Zinfandel, Beringer</b> <i>California</i>	<b>7</b>	<b>10</b>	<b>22</b>

## RED WINE

<b>Pinot Noir, Three Thieves</b> <i>California</i>	<b>8</b>	<b>12</b>	<b>26</b>
<b>Pinot Noir, Meiomi</b> <i>California</i>	<b>13</b>	<b>19</b>	<b>38</b>
<b>Pinot Noir, La Crema</b> <i>Monterey, California</i>	<b>11</b>	<b>16</b>	<b>33</b>
<b>Merlot, Decoy</b> <i>California</i>	<b>11</b>	<b>16</b>	<b>33</b>
<b>Malbec, Trivento Reserve</b> <i>Mendoza, Argentina</i>	<b>9</b>	<b>14</b>	<b>29</b>
<b>Cabernet Sauvignon, Murphy Goode</b> <i>Sonoma Alex Valley, California</i>	<b>9</b>	<b>14</b>	<b>29</b>
<b>Cabernet Sauvignon, 14 Hands</b> <i>Columbia Valley, Washington</i>	<b>8</b>	<b>12</b>	<b>26</b>
<b>Cabernet Sauvignon, Bonanza</b> <i>California</i>	<b>10</b>	<b>14</b>	<b>29</b>
<b>Cabernet Sauvignon, Joel Gott 815</b> <i>California</i>	<b>12</b>	<b>18</b>	<b>36</b>
<b>Red Blend, Conundrum</b> <i>California</i>	<b>9</b>	<b>14</b>	<b>29</b>

## ROSÉ AND SPARKLING

<b>Rosé, Studio Miraval</b> <i>Provence, France</i>	<b>11</b>	<b>16</b>	<b>33</b>
<b>Champagne, Opera Prima</b> <i>Castilla-La Mancha, Spain</i>	<b>7</b>	<b>11</b>	<b>23</b>
<b>Prosecco, Maschio</b> <i>Veneto, Italy 187mL</i>	<b>12</b>	<b>-</b>	<b>-</b>

# Desserts

## 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
- Chocolate Sauce
- Dulce de Leche
- Fresh Ripe Strawberry

#### Chef Crafted Cheesecake 8.49

- Killed by Chocolate
- Cookies & Cream
- Turtle

## 40<sup>th</sup> Anniversary Feature

### Chantilly Cheesecake

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

## Fall Desserts

### Pumpkin Cheesecake 8.49

### Pumpkin Bread Pudding 7.99

### Rum Spiced Apple Cheesecake 8.49

## Original Desserts

### Bananas Foster

Served with gourmet vanilla ice cream. 7.29

### 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

### 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.