



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

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 and 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

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

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

Sangria

Red wine, sweetened seasonal fruit. 10.00

Blended Beverages

Peach Bellini, Piña Colada, Mango 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

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

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

Scotch

Glenlivet, Johnnie Walker Red

Tequila

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

Gin

Bombay Sapphire, Hendrick's, Tanqueray, Aviation

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, Diplomático

Wine



WHITE WINE

Riesling, Chateau Ste. 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	-	-

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 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

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

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.

CNO26 9-23