



# Drinks & Dessert

## Premium Martinis

### King Caketini

Gambino's rum cream, Absolut vodka, soft serve vanilla mix. 11.00

### Passion Fruit Martini

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. 11.00

### Sex in the City

Vodka, peach schnapps, pineapple, cranberry juice. 11.00

### Big Al's Favorite Cosmopolitan

Tito's handmade vodka, Cointreau, lemon and lime juices, splash of cranberry. 12.00

## Signature Cocktails

### Crash & Burn

Served with seven liquors including Bols cordials, dark rum, Southern Comfort, Don Q cristal rum. Blended with tropical fruit juices and topped with Don Q 151 Rum.

Single Serve 11.00 | Punch Bowl 17.00

### Mardi Gras Punch

Don Q coco rum, Bols peach schnapps and fruit juices. 11.00

### Copeland's Margarita

Sauza gold tequila, Grand Marnier, sweet and sour, splash of orange juice. 12.00

### Hurricane

Pat O'Brien's hurricane mix, Don Q cristal rum, dark rum, orange slice. 11.00

### Strawberry Whiskey Lemonade

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

### Espressotini

Absolut vodka, Galliano's coffee liquor, New Orleans Roast Espresso. 11.00

### Tito's Lemon Drop

Tito's handmade vodka, Bols triple sec, sweet and sour. 11.00

### Margaritadini

Sauza Hornitos, Grand Marnier, sweet and sour. 11.00

### Pontchartrain Beach

Don Q coco, Midori, crème de banana, Bols blue curacao, orange juice, cranberry juice, pineapple juice, Sprite. 11.00

### Woo Woo

Absolut peach vodka, peach schnapps, white cranberry juice. 11.00

### Appletini

Apple vodka, apple pucker, Midori, sweet and sour, grenadine. 11.00

### Applewood Smoked Bacon Bloody Mary

Absolut vodka, Zing Zang bloody mary mix, Copeland's creole hot sauce, slice of applewood smoked bacon. 11.00

### Strawberry Lemonade

Bols vodka, Barrow's intense ginger liqueur, lemon juice, simple syrup, strawberry purée. 11.00

### Eye of the Storm

A frozen margarita featuring Sauza Gold tequila and Bols triple sec, with Midori and Chambord, swirled with strawberry puree. 11.00

### Sangria

Red wine, sweetened seasonal fruit. 11.00

### Blended Beverages

Peach Bellini or Strawberry Daiquiri. 11.00

## Mocktails *New*

### Lemon Drop

Lemon juice, simple syrup, club soda, garnished with a lemon wheel, sugar rim. 7.00

### Mexican Mule

Topo chico, ginger beer, agave nectar, lime juice garnished with a cilantro sprig. 9.00

### Applewood Smoked Bacon

### Bloody Mary

Zing Zang bloody mary mix, Copeland's creole hot sauce, a slice of applewood smoked bacon. 7.00

### Stella Artois Liberte

Non-alcoholic lager 5.00

## Specialty Daiquiris

Crash & Burn 11.00

Strawberry Lemonade 11.00

Piña Colada 11.00

## 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 Items

Smoked Tuna Dip

Bayou Broccoli

Crab Stuffed Beignets

Artichoke & Spinach Dip

Spicy Fried Chicken Sliders

## Spirits

### Bourbon/Whiskey

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

### Scotch

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, 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

# 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, Boen</b> <i>California</i>	<b>12</b>	<b>18</b>	<b>36</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, Seaglass</b> <i>Monterey, California</i>	<b>9</b>	<b>14</b>	<b>29</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>	<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 Fudge Brownie

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

Signature Cheesecake, Frangelico Sauce, Blueberry Sauce, and Strawberry Sauce. 8.49

## Feature Desserts

### Chocolate Pecan Cheesecake

Signature cheesecake topped with sweet pecans and drizzled with pecan pie filling and chocolate sauce. 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

### Fudge Brownie A La Mode 8.49

### 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

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.