



Drinks & Dessert

Premium Martinis

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

Big Al's Favorite Cosmopolitan

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

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

Espressotini

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

Signature Cocktails

Raspberry Spritz

Pallini Raspicello liqueur, Maschio prosecco, soda water and mint. 11.00

Cucumber Jalapeño Margarita

Maestro Dobel Diamante Tequila, lime juice, agave syrup, fresh jalapeños, cucumber and cilantro with tajin rim. 13.00

Crash & Burn

Served with seven liquors including Bols cordials, dark rum, Southern Comfort, Don Q cristal rum. Blended with tropical fruit juices, topped with Don Q 151 rum. Single Serve 11.00 | Punch Bowl 17.00

Mardi Gras Punch

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

Hurricane

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

Blended Beverages

Piña Colada, Mango, Peach or Strawberry Daiquiri. 11.00

Old Fashioned

Buffalo Trace bourbon, Angostura bitters, simple syrup, Bada Bing cherries and orange wedge. 12.00

Strawberry Whiskey Lemonade

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

Copeland's Margarita

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

Mocktails

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, 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

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)
Mardi Gras Punch
Frozen and Blended Beverages

Half-Priced Select Items

Bayou Broccoli

Blackened Alligator

Artichoke & Spinach Dip

Spicy Fried Chicken Sliders

Shrimp Cakes with Tasso Butter Cream

Spirits

Bourbon/Whiskey

Crown Royal, Maker's Mark, Old Forester, Woodford Reserve, Jameson, Jack Daniel's, Buffalo Trace, Sazerac Rye

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, Boen <i>California</i>	12	18	36
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, Seaglass <i>Monterey, California</i>	9	14	29
Champagne, Opera Prima <i>Castilla-La Mancha, Spain</i>	7	11	23
Prosecco, Maschio	12	-	-

Desserts

Cheesecakes

Signature Cheesecake

Our original creamy cheesecake recipe with a buttery pecan crust. 6.99

Al's Favorite Homemade Creole Style Cheesecake 6.99

Signature Topping Add 2.00

Bananas Foster

Caramel Pecan

Caramel

Chocolate Fudge Brownie

Fresh Ripe Strawberry

Killed by Chocolate Cheesecake 8.99

New Turtle Cheesecake 8.99

New Cookies and Cream Cheesecake 8.99

40th Anniversary Feature

Chantilly Cheesecake

Signature Cheesecake, Frangelico Sauce, Blueberry Sauce, and Strawberry Sauce. 8.99

Featured Dessert

Christmas Cookie Cheesecake

Cinnamon streusel cheesecake topped with green and red sugars. 8.99

Original Desserts

Bananas Foster

Served with gourmet vanilla ice cream. 7.49

Fudge Brownie A La Mode 8.99

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.

CNOCORE 12.24