



Drinks & Dessert

Signature Martinis

Tito's Lemon Drop

Try our Blueberry Lemon Drop

Tito's handmade vodka, Bols triple sec, sweet and sour. 12.00

Passion Fruit Martini

Vodka, Passoa passion fruit liqueur, lime juice, simple syrup, champagne. 12.00

Cucumber Martini

Cucumber and lime juices, Barrow's intense ginger liqueur, simple syrup, vodka. 12.00

Appletini

Apple vodka, apple pucker, Midori, sweet and sour, grenadine. 12.00

Pontchartrain Beach

Don Q coco, Midori, crème de banana, Bols blue curacao, orange juice, cranberry juice, pineapple juice, Sprite. 12.00

Cocktails

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 **Frozen** 11.00

Old Fashioned

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

Blueberry Whiskey Smash

1792 Bourbon, blueberry syrup, lemon juice, simple syrup, and mint. 12.00

Strawberry Whiskey Lemonade

Louisiana Hardhide Ponchatoula

Strawberry Whiskey, fresh lemonade, simple syrup. 12.00

Mardi Gras Punch

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

Blended Beverages

Piña Colada, Mango, Peach or Strawberry Daiquiri, Strawberry Lemonade 11.00

Big Al's Favorite Cosmopolitan

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

Margaritadini

Cuervo Tradicional Blanco, Grand Marnier, sweet and sour. 12.00

Espressotini

Absolut vodka, Galliano's coffee liquor, *New Orleans Roast Espresso*. 12.00

Woo Woo

Absolut peach vodka, peach schnapps, white cranberry juice. 12.00

Cucumber Jalapeño Margarita

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

Copeland's Margarita

Espolón reposado tequila, Grand Marnier, sweet and sour, splash of orange juice. 13.00

Strawberry Lemonade

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

Raspberry Spritz

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

Hurricane

Pat O'Brien's hurricane mix, Don Q cristal rum, Myers dark rum, orange wedge. 12.00

Applewood Smoked Bacon

Bloody Mary

Pinnacle vodka, Zing Zang bloody mary mix, Copeland's creole hot sauce, slice of applewood smoked bacon. 12.00

New Frozen Martinis

Frozen Sidecar

Old Forester bourbon with half sugar rim. 12.00

Frozen Irish Lemonade

Jameson Whiskey and frozen lemonade. 12.00

Frozen Copeland's Colada

Don Q Coconut. Garnished with toasted coconut. 12.00

Frozen Blueberry Lemon Drop

Louisiana Sugarfield Vodka with sugar rim. 12.00

Frozen Margaritini

Partida Resposado tequila with tajin and salt rim. 12.00

Mocktails

Lemon Drop 7.00

Mexican Mule 9.00

Frozen Lemonade 7.00

Smoked Bacon Bloody Mary 7.00

Stella Artois Liberte 5.00

Happy Hour

Every Day 3pm - 6pm

\$2 off Signature Martinis

\$3 Beer

9 oz wine pour for 6 oz price

Half-Priced Well Drinks

\$7.00

Crash & Burn (Single Serve and Frozen)

Mardi Gras Punch

Blended Beverages

Half-Priced Select Starters

Bayou Broccoli

Jazzy Tenders

Artichoke & Spinach Dip

Buffalo Spring Rolls

Blackened Crabcakes

Spirits

Bourbon/Whiskey

Crown Royal, Maker's Mark, Old Forester, Woodford Reserve, Jameson, Jack Daniel's, Buffalo Trace, Sazerac Rye, 1792 Bourbon

Scotch

Glenlivet, Johnnie Walker Red

Tequila

40th Anniversary Maestro Dobel Diamante, Patrón Silver, Don Julio, Partida Reposado, Cuervo Tradicional Blanco, Herradura Añejo, Espolón Reposado

Gin

Bombay Sapphire, Hendrick's, Tanqueray, Aviation

Vodka

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

Rum

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

Wine



WHITE WINE

Riesling, Relax <i>Mosel, Germany</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, Benvolio <i>Friuli-Venezia Giulia, 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>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
Red Blend, Pessimist by DAOU <i>Paso Robles, California</i>	13	19	41

ROSÉ AND SPARKLING

Rosé, DAOU <i>Paso Robles, California</i>	9	14	29
Brut Sparkling Champagne, Wycliff <i>California</i>	7	11	23
Prosecco, Avissi <i>Veneto, Italy 187mL</i>	13	-	-

Desserts

Original Desserts

- Bananas Foster**
Served with gourmet vanilla ice cream. 7.99
- Fudge Brownie A La Mode** 8.99
- Alex's Carrot Cake** 9.99
- Big Al's Chocolate Fudge Cake** 9.99
- Rum Cream Bread Pudding**
Topped with rum sauce made with Gambino's King Cake Rum Cream. 8.99

40th Anniversary Cheesecake

- Chantilly Cheesecake**
Signature Cheesecake, Frangelico Sauce, Blueberry Sauce, and Strawberry Sauce. 8.99

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 | Blueberry Crumble
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

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.