



# 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

### Cucumber Jalapeño Margarita

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

### Big Al's Favorite Cosmopolitan

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

### Margaritaini

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

### 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, cucumber, 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 Spa Day

Western Son Cucumber vodka and frozen lemonade. 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 Sugarberry Lemon Drop

*Louisiana Sugarfield Vodka* with sugar rim. 12.00

### Frozen Margaritini

Partida Resposado tequila with tajin and salt rim. 12.00

### Frozen Pink Lemonade

Malibu Pink rum and frozen lemonade. 12.00

## Mocktails

**Lemon Drop** 7.00

**Blueberry Cucumber Spritz** 9.00

**Frozen Lemonade** 7.00

**Smoked Bacon Bloody Mary** 7.00

**Sparkling Hibiscus Rosé** 8.00

**Michelob Ultra Zero** 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

**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

Patrón Silver, Don Julio, Partida Reposado, Cuervo Tradicional Blanco, Herradura Añejo, 1800 Reposado, 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, Malibu Pink, Don Q Cristal, Don Q 151, Captain Morgan Spiced Rum, Diplomático

# Wine



## WHITE WINE

<b>Riesling, Relax</b> <i>Mosel, Germany</i>	9	13	27
<b>Sauvignon Blanc, Kendall-Jackson</b> <i>Vintner's Reserve, California</i>	9	13	27
<b>Sauvignon Blanc, Matua</b> <i>Marlborough, New Zealand</i>	11	16	33
<b>Pinot Grigio, Benvolio</b> <i>Friuli-Venezia Giulia, Italy</i>	7	11	23
<b>Chardonnay, Three Thieves</b> <i>California</i>	7	11	23
<b>Chardonnay, Kendall-Jackson</b> <i>Vintner's Reserve, California</i>	11	16	33
<b>Chardonnay, Sonoma-Cutrer</b> <i>Russian River, California</i>	14	20	42
<b>Moscato, Castello del Poggio</b> <i>Italy</i>	8	12	26
<b>White Zinfandel, Beringer</b> <i>California</i>	7	10	22

## RED WINE

<b>Pinot Noir, Three Thieves</b> <i>California</i>	8	12	26
<b>Pinot Noir, Boen</b> <i>California</i>	12	18	36
<b>Pinot Noir, La Crema</b> <i>Monterey, California</i>	11	16	33
<b>Merlot, Decoy</b> <i>California</i>	11	16	33
<b>Malbec, Trivento Reserve</b> <i>Mendoza, Argentina</i>	9	14	29
<b>Cabernet Sauvignon, Murphy Goode</b> <i>California</i>	9	14	29
<b>Cabernet Sauvignon, 14 Hands</b> <i>Columbia Valley, Washington</i>	8	12	26
<b>Cabernet Sauvignon, Bonanza</b> <i>California</i>	10	14	29
<b>Cabernet Sauvignon, Joel Gott 815</b> <i>California</i>	12	18	36
<b>Red Blend, Conundrum</b> <i>California</i>	9	14	29
<b>Red Blend, Pessimist by DAOU</b> <i>Paso Robles, California</i>	13	19	41

## ROSÉ AND SPARKLING

<b>Rosé, DAOU</b> <i>Paso Robles, California</i>	9	14	29
<b>Brut Sparkling Champagne, Wycliff</b> <i>California</i>	7	11	23
<b>Prosecco, Avissi</b> <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

### 40<sup>th</sup> 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

#### *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.