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

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

Margaritatini
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

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
1800 reposado 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, 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 Blueberry Lemon Drop
Louisiana Sugarfield Vodka with sugar rim. 12.00

Frozen Margaritini
Partida Reposado 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

	6 oz	9 oz	
WHITE WINE			
Riesling, Relax *Mosel, Germany*	9	13	27
Sauvignon Blanc, Kendall-Jackson *Vintner's Reserve, California*	9	13	27
Sauvignon Blanc, Matua *Marlborough, New Zealand*	11	16	33
Pinot Grigio, Benvolio *Friuli-Venezia Giulia, Italy*	7	11	23
Chardonnay, Three Thieves *California*	7	11	23
Chardonnay, Kendall-Jackson *Vintner's Reserve, California*	11	16	33
Chardonnay, Sonoma-Cutrer *Russian River, California*	14	20	42
Moscato, Castello del Poggio *Italy*	8	12	26
White Zinfandel, Beringer *California*	7	10	22
RED WINE			
Pinot Noir, Three Thieves *California*	8	12	26
Pinot Noir, Boen *California*	12	18	36
Pinot Noir, La Crema *Monterey, California*	11	16	33
Merlot, Decoy *California*	11	16	33
Malbec, Trivento Reserve *Mendoza, Argentina*	9	14	29
Cabernet Sauvignon, Murphy Goode *California*	9	14	29
Cabernet Sauvignon, 14 Hands *Columbia Valley, Washington*	8	12	26
Cabernet Sauvignon, Bonanza *California*	10	14	29
Cabernet Sauvignon, Joel Gott 815 *California*	12	18	36
Red Blend, Conundrum *California*	9	14	29
Red Blend, Pessimist by DAOU *Paso Robles, California*	13	19	41
ROSÉ AND SPARKLING			
Rosé, DAOU *Paso Robles, California*	9	14	29
Brut Sparkling Champagne, Wycliff *California*	7	11	23
Prosecco, Avissi *Veneto, Italy 187mL*	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

Fall Features

Pumpkin Pecan Bread Pudding
Homemade pumpkin infused bread pudding, dulce de leche sauce and candied pecans. 8.99

Pumpkin Pecan Cheesecake
Creamy pumpkin cheesecake with warm spices, topped with pumpkin mousse and candied pecans on a buttery shortbread crust. 8.99

Rum Spiced Apple Cheesecake
Signature Cheesecake topped with sliced apples caramelized with sugar, spice, and rum. Drizzled with caramel sauce and topped with candied pecans. 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

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.