



Happy Hour Tuesday - Thursday 5-7p

\$5 Domestic, \$5 Wells, \$7 House Wines, \$10 Signature Cocktails

SIGNATURE COCKTAILS

Blood Orange, 15

Tequila. Blood Orange. Agave. Lime.

Bayou Smoke, 15

The Mystique of Mezcal Meets the Classic Charm of a Margarita

Bourbon Alley Sazerac, 15

Bold Blend of Rye Whiskey Absinthe, and Aromatic Bitters

Olivier Old Fashion, 15

Classified. Family Secret. Hickory-Smoked - \$5

Blackberry Bourbon Bliss, 15

Bourbon. Lemon. Simple. Blackberry Liqueur.

French Quarter Fizz, 15

Captivating Gin Cocktail, Delightful Mingle of Elderflower Liqueur and Lemon Juice

Fleur De Lis Sour, 15

Gin. Simple. Lemon. Dragon Fruit Liqueur.

NOLA Nightcap, 15

Vodka. Blackberry Liqueur. Simple. Lemon.

Creole Bubbles, 12

Sparkling Wine. Blackberry Liqueur.

Bourbon Street Blues, 15

Bourbon. Simple. Elderflower Liqueur. Lemon.

Saints & Sinners Sazerac, 15

Sazerac Rye. Absinthe. Rich Brown Sugar

French Quarter 75, 15

An Elegant Gin Cocktail Topped with Champagne

Jazzed-Up Julep Martini, 15

A Take on the Classic Bourbon Julep

King Cake Martini, 15

Creamy Dessert Martini with Amaretto, RumChata and a Mardi Gras Sugar Rim

Beignet Buzz, 15

A Sweet Cocktail Inspired by the French Market Treat

Chocolate Voo Doo Martini, 15

Vodka. Creme de Cacao. Half and Half.

Midnight Martini, 15

Vodka. Espresso. Simple. Creme de Cacao.

Elder blossom, 12

Sparkling Wine. Elderflower Liqueur.

Crescent City Hurricane, 15

Vibrant Tropical Rum Cocktail



WHISKEY BOURBON

George T. Stagg
Eagle Rare
Elijah Craig
Blanton's
Colonel E.H. Taylor Small Batch
Angel's Envy
Basil Hayden
Willet
Woodford Reserve
Old Forester
Maker's Mark
Weller Special Reserve
Old Bardstown

Whiskey Flight, 24

Elijah Craig, George T. Stagg, Knob Creek & Buffalo Trace

RYE

F.W. Texas Straight
Castle and Key Restoration

WHISKEY

Pop's Famous Blended
Jack Daniels

IRISH

Natterjack

SCOTCH

Macallan 18 Year
Glenlivet Founders Reserve
Harleston Green



DOMESTIC BEER, 5

Michelob Ultra
Miller Lite

PREMIUM BEER, 6

Abita Purple Haze
Abita Andygator
Abita Amber
Founders Dirty Bastard
Voodoo Ranger IPA
Revolver Blood and Honey
Shiner Bock
Shiner Blonde
Dos Equis
Victoria

SELTZER, 5

High Noon Black Cherry
High Noon Passion Fruit
High Noon Pineapple

WINE

Sauvignon Blanc 10/42

Kim Crawford Sauvignon Blanc

Chardonnay 12/47

La Crema Chardonnay
Kendall-Jackson Vintner's Reserve

Pinot Grigio 13/48

Santa Margherita Pinot Grigio

Moscato 12/48

Michele Chiarlo

Bubbles 10/42

La Marca Prosecco

Pinot Noir 11/43

Meiomi Pinot Noir

Cabernet 10/42

Josh Cellars Cabernet Sauvignon

Riesling 9/35

Chateau Ste. Michelle Riesling



LITE BITES

Cheese Curds, 8

Golden-fried Wisconsin cheese curds served hot with a crispy, melty bite.

Boudin Eggrolls, 9

Crispy eggrolls stuffed with Cajun boudin sausage, rice, and bold Louisiana flavor

Truffle Fries, 9

Crispy golden fries tossed with truffle oil, parmesan, and herbs.

Corn Fritters, 8

Sweet corn fritters fried golden and served with a savory dipping sauce.

Natchitoches Meat Pies, 10

Classic Louisiana-style meat pies filled with seasoned beef and pork in a flaky crust.

Beignet Bites, 8

Soft, fluffy beignet bites dusted with powdered sugar and served warm.

King Cake Bites, 8

Sweet fried dough bites topped with king cake icing and festive Mardi Gras sprinkles.

Charcuterie Board, 22

Seasonal Meats, Cheeses and Fruits.



MOCKTAILS

Peach Parish, 7

Peach puree. Lime. Soda

Magnolia Mist, 7

Strawberry puree. Orange Juice. Lemon. Honey. Soda

Bayou Breeze, 7

Blackberry. Agave. Lime. Soda

NOLA Sunrise, 7

Pineapple. Orange. Topped with Grenadine.