



COCKTAILS

WINE + BEER

*The*  
**PRESS ROOM**

SPIRITS

BITES



# COCKTAILS

PRESS ROOM GIN & TONIC 15.-  
Citadelle Gin, Bonal, Lime, Cucumber Bitters

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OFF THE CUFF 16.-  
Plymouth Gin, Sweet Vermouth, St. Germain, Lemon

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SHERRY DARLING 15.-  
Lunazul Tequila, Manzanilla Sherry, Pamplemousse

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LA VIE EN ROSEMARY 16.-  
Wheatley Vodka, Rosemary Syrup, Pamplemousse, Aperol

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SMOOTH OPERATOR 16.-  
Branson Cognac, Applejack, Drambuie, Italicus

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FERNET ABOUT IT 15.-  
Buffalo Trace Bourbon, Fernet-Branca, Lemon, Ginger

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PUERTO ANGEL 16.-  
Xicaru Mezcal, Amaro Abano, Ruby Port

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STRAPHANGER 15.-  
Cruzan Black Strap Rum, Appleton Estate Rum, Kalani Coconut

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# ZERO PROOF

POMEGRANATE MULE 12.-  
Lime, Ginger Beer, Simple Syrup

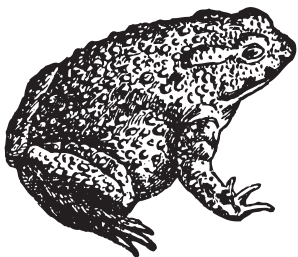
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PASSION FRUIT SPRITZ 12.-  
Lemon, Grenadine, Soda

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NO-JITO 12.-  
Mint, Lime, Simple, Soda

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*Seasonal  
Selection Beer*

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ATHLETIC BREWING  
COMPANY  
7.-



# WELCOME TO NEW ORLEANS

SAZERAC	14.-
Rye, Sugar, Peychaud's Bitters, Absinthe	

FRENCH 75	14.-
Gin or Brandy, Lemon, Sugar, Sparkling Wine	

PIMM'S CUP	14.-
Pimm's, Lemonade, Sprite, Cucumber	



## BEER *local fare*

PARADISE PARK - 4.5%	7.-
Urban South Brewery	

A SAISON NAMED DESIRE - 5.7%	7.-
Second Line Brewing Company	

ABITA AMBER - 4.5%	7.-
Abita Brewing Company	

PARISH CANEBRAKE - 5%	7.-
Parish Brewing Company	

JUCIFER IPA - 6%	8.-
Gnarly Barley Brewery	

WEST COAST IPA - 6.4%	7.-
Second Line Brewing Company	

KOROVA MILK PORTER - 6.2%	8.-
Gnarly Barley Brewery	

# SELTZER *and* CIDER

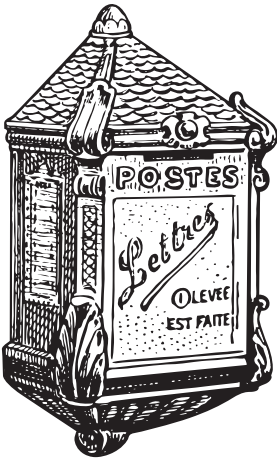
AUSTIN EASTSIDERS DRY CIDER 8.-

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HIGH NOON SELTZER 8.-

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## *The Usual Suspects*



Miller Lite 6.

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Michelob Ultra 6.

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Modelo 6.

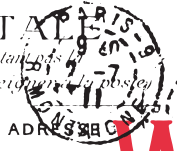
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Yuengling 6.

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CARTE POSTALE

*Tous les Pays étrangers n'acceptent pas la correspondance au recto (se renseigner au poste)*



# WINE

## Sparkling

CHARLES BOVE Brut, Loire, FR, NV	15/56.-
MOILLARD Brut Rosé, Beaujolais, FR	16/60.-
BISOL JEIO Prosecco, Veneo DOC, Italy	15/56.-
CHAMPAGNE COLLET Brut Champagne, FR	26/100.-

## Red

SUBSTANCE Cabernet, Columbia Valley, WA 2022	14/52.-
REVELRY VINTNERS Merlot, Columbia Valley, WA 2021	15/56.-
ROUTESTOCK Pinot Nior, Sonoma Coast, CA 2023	17/64.-
BODEGAS LAN Tempranillo, Rioja, Spain 2019	15/56.-
BLACK SLATE PORRERA Vi de la Vila, Priorat, Spain 2020	15/56.-

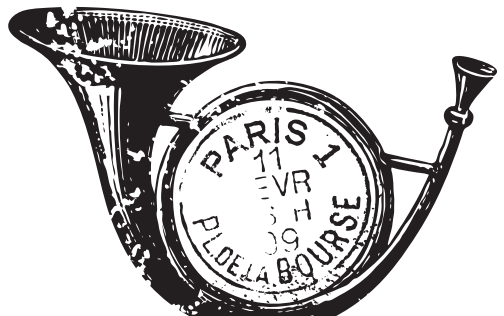
# WINE

## *White*

DOMAINE DE CASTELNAU Picpoul, FR 2024	12/44.-
GRAVILLE-LACOSTE Sauvignon Blanc, Bordeaux, FR 2023	14/52.-
KUENTZ-BAS Reisling, Alsace, FR 2020	17/64.-
DUCKHORN Sauvignon Blanc, Napa Valley, CA 2023	16/60.-
SONOMA CUTRER Chardonnay, Sonoma Coast, CA 2023	16/60.-
TERLATO Pinot Grigio, Figuiere, Italy 2023	15/56.-

## *Rosé*

FIGURE MEDITERRANEE Rosé, Provence, FR 2023	13/48.-
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# HAPPY HOUR

*2pm-5pm Daily*

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DUCK & BRIE SPRING ROLLS 15.-  
Duck Confit, Triple Cream Brie, Green Apple, Pepper Jelly Aioli

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LITTLE GEM CAESAR 13.-  
Pecorino, Croutons | +10 Chicken | +12 Shrimp | +14 Steak

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RAW OYSTERS 12/22.-  
Daily Selection, Yuzu Kosho Mignonette, Cocktail Sauce

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OEUFS MIMOSA 9.-  
Deviled Eggs, Paddlefish Caviar, Citrus-Herb Crumble

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HOT SAUCE GLAZED WINGS 10.-  
Crystal Honey Butter, Buttermilk Ranch

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HAND-CUT TRUFFLE FRIES 8.-  
Parmesan, Rosemary, Truffle Aioli

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HAND-CUT FRIES 5.-

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SHRIMP COCKTAIL 14.-  
5 Poached Grand Isle Shrimp, Sauce Maire Rose

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# HAPPY HOUR

*2pm-5pm Daily*



HOUSE MARTINI & FRITES	16.-
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SANGRIA	10.-
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GRAPEFRUIT RICKEY	14.-
Choice of Vodka or Gin, Grapefruit, St-Germain, Simple, Lime, Club Soda	

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SAZERAC	12.-
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## WINE *By The Glass*

WHITE	10.-
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RED	10.-
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ROSÉ	10.-
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# LUNCH

11am - 2pm

*Appetizers*

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SOUP DU JOUR 12.-

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DUCK & BRIE SPRING ROLLS 15.-  
Duck Confit, Triple Cream Brie, Green Apple, Pepper Jelly Aioli

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\*RAW OYSTERS 18/34.-  
Daily Selection, Yuzu Kosho Mignonette, Cocktail Sauce

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\*OEUFs MIMOSA 14.-  
Deviled Eggs, Paddlefish Caviar, Citrus-Herb Crumble

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## SALADS

SALADE MAISON

14.-

Greens, Goat Cheese, Tomatoes,  
Herbes de Provence Vinaigrette

LITTLE GEM CAESAR

13.-

Pecorino, Croutons,  
Caesar Dressing

+10 CHICKEN | +12 SHRIMP | +14 STEAK

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# LUNCH

*11am-2pm*

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## *Mains*

STEAK FRITES 36.-  
8oz Flat Iron, Au Poivre, Aioli

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SHRIMP & GRITS 26.-  
Gulf Shrimp, Sauteed Onions & Peppers, Chorizo Sauce, Stone Ground Grits

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PRESS ROOM BURGER 18.-  
Short Rib Blend, Brandy Cornichon, Truffle Sauce, Gruyere  
+3 Avocado, Egg, or Bacon | +6 Truffle Fries

CRISPY CHICKEN SANDWICH 18.-  
Chicken Breast, Crystal Hot Sauce, Honey, Fries

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GULF MARKET FISH CHAUDRÉE 29.-  
Crispy Skin Snapper, Grand Isle Shrimp, Carrots, Creamy Shellfish Broth

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*sides*

HAND-CUT TRUFFLE FRIES 10.-  
Parmesan, Rosemary, Truffle Aioli

HAND-CUT FRIES 7.-

CRISPY BRUSSELS SPROUTS 9.-

# DINNER

5pm-10pm

*Appetizers*

MARINATED OLIVES 8.-

DUCK & BRIE SPRING ROLLS 15.-  
Duck Confit, Triple Cream Brie, Green Apple, Pepper Jelly Aioli

\*RAW OYSTERS 18/34.-  
Daily Selection, Yuzu Kosho Mignonette, Cocktail Sauce

COCKTAIL SHRIMP 16.-  
5 Poached Grand Isle Shrimp, Sauce Maire Rose

HOT SAUCE GLAZED WINGS 14.-  
Crystal Honey Butter, Buttermilk Ranch



## SALADS

SALADE MAISON  
14.-  
Greens, Goat Cheese, Tomatoes,  
Herbes de Provence Vinaigrette

LITTLE GEM CAESAR  
13.-  
Pecorino, Croutons,  
Caesar Dressing

+10 CHICKEN | +12 SHRIMP | +14 STEAK

# DINNER

5pm-10pm

## OUR FAVORITES

### TRUFFLE FRIES

13.-

Parmesan, Rosemary,  
Truffle Aioli

### PANISSE

12.-

Crispy Chickpea Fries,  
Tomato Aioli

## Mains

### CROQUE MONSIEUR

Jambon de Paris, Gruyere, Mornay

19.-

### PRESS ROOM BURGER

Short Rib Blend, Brandy Cornichon, Truffle Sauce, Gruyere  
+3 Avocado, Egg, or Bacon | +6 French Fries

18.-

### CRISPY GULF SHRIMP

Fried Grand Islae Srhimp, Remoulade

16.-

## Dessert

### CREME BRULEE

Vanilla Custard, Berries

12.-

### PROFITEROLES

Chocolate Sauce, Almonds, Vanilla Ice Cream

12.-



# SPIRITS

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## AGAVE

DON JULIO 1942

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CLASE AZUL

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CASAMIGOS AÑEJO

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818 AÑEJO

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818 BLANCO

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818 REPOSADO

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FORTALEZA AÑEJO

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## BRANDY

DOMAINE D'ESPERANCE 5YR BAS ARMAGNAC

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FRAPIN CHATEAU FONTPINOT XO

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VECCHIA ROMAGNA 35YR

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# SPIRITS

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## LIQUEURS

CHARTREUSE GREEN VEP

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CHARTREUSE YELLOW VEP

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DOM BENEDICTINE

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## WHISKEY

ANGEL'S ENVY RYE

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HIGH WEST MIDWINTER'S NIGHT DRAM

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JEFFERSON'S VERY SMALL BATCH

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MACALLAN 12YR

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MACALLAN 18YR

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OBAN 14YR

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WHISTLEPIG RYE 12YR

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YAMAZAKI 12YR

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# Post Card

