

The Press Room

NEW ORLEANS, LA.

MARINATED OLIVES

\$8



TRUFFLE FRIES

\$13

Parmesan,
Rosemary,
Truffle Aioli

HOT SAUCE GLAZED WINGS

\$14

Crystal Honey Butter,
Buttermilk Ranch

RAW OYSTERS

\$18/34

Daily Selection,
Yuzu Kosho
Mignonette

SALAD MAISON

\$14

Greens, Goat Cheese,
Tomatoes, Herb de
Provence Vinaigrette
+Chicken - \$10

CRISPY GULF SHRIMP

Fried Grand
Isle Shrimp,
Remoulade

\$16

COCKTAIL SHRIMP

5 Poached Grand Isle Shrimp,
Sauce maire Rose

\$16

CROQUE MONSIEUR

\$19

Jambon de Paris,
Gruyère, Béchamel

PRESS ROOM BURGER

\$18

Short Rib Blend,
Brandy Cornichon, Truffle
Sauce, Gruyère
+Truffle Fries - \$6

PANISSE

\$12

Crispy Chickpea Fries,
Tomato Aioli

DUCK & BRIE SPRING ROLLS

\$15

Confit Duck, Triple
Cream Brie, Green Apple,
Pepper Jelly Aioli

EXTRA
EXTRA

DESSERTS

SOMETHING
SWEET

CRÈME BRÛLÉE
Vanilla Custard, Berries
\$12

PROFITEROLES
Chocolate Sauce, Almonds, Vanilla Ice Cream
\$12

DRINKS

COCKTAILS - \$15

PRESS ROOM GIN & TONIC

Ford's Gin, Bonal, Lime, Cucumber Bitters

OFF THE CUFF

Nolet's Gin, Dolin Sweet Vermouth, St. Germain, Lemon

SHERRY DARLING

Lunazul Tequila, Manzanilla Sherry, Pamplemousse

HARLAN'S APPLE

Wheatley Vodka, Schonauer Apple, Lemon, Allspice Dram

MAIDEN VOYAGE

Rhum Barbancourt, Cardamaro, Lemon, Maple Syrup

AUTUMN STAR

Rittenhouse Rye, Averna, Grenadine, Rhubarb Bitters

BATTLE CRY

Mezcal Vago, Amaro Nonino, Ancho Reyes Verde

FOR PEAT'S SAKE

Fig-Infused Elijah Craig Bourbon, Ardbeg

WELCOME TO NEW ORLEANS

SAZERAC	\$13
FRENCH 75	\$13
PIMM'S CUP	\$13

BEER - LOCAL FARE

PARADISE PARK - 4.5% Urban South Brewery	\$5
A SAISON NAMED DESIRE - 5.7% Faubourg Brewing Company	\$6
ABITA AMBER - 4.5% Abita Brewing Company	\$6
PARISH CANEBRAKE - 5% Parish Brewing Comapny	\$7
JUCIFER IPA - 6% Gnarly Barley Brewery	\$8
WEST COAST IPA - 6.4% Second Line Brewing Company	\$6
KOROVA MILK PORTER - 6.2% Gnarly Barley Brewery	\$8

BEER - THE USUAL SUSPECTS

MILLER LITE	\$5
MICHELOB ULTRA	\$5
MODELO	\$5
YUENGLING	\$6
BUCKLER N/A	\$6

SELTZER & CIDER

AUSTIN EASTSIDERS DRY CIDER	\$8
HIGH NOON SELTZER	\$8

WINE BY THE GLASS

SPARKLING

Charles Bove, Brut, Loire, FR, NV	\$13
Moillard, Brut Rosé, Beaujolais, FR	\$15
Bisol Jeio, Prosecco, Veneto DOC, Italy	\$15
Champagne Collet, Brut Champagne, FR	\$26

RED

Substance, Cabernet, Columbia Valley, WA 2021	\$13
Revelry Vintners, Merlot, Columbia Valley, WA 2021	\$14
RouteStock, Pinot Nior, Sonoma Coast, CA 2021	\$16
Bodegas Lan, Tempranillo, Rioja, Spain 2019	\$14
Black Slate Porrera, Vi de la Vila, Priorat, Spain 2019	\$15

WHITE

Domaine de Castelnau, Picpoul, FR 2022	\$11
Graville-Lacoste, Savignon Blanc, Bordeaux, FR 2022	\$14
Kuentz-Bas, Riesling, Alsace, FR 2019	\$15
Duckhorn, Sauvignon Blanc, Napa Valley, CA 2022	\$15
Sonoma Cutrer, Chardonnay, Sonoma Coast, CA 2022	\$15
Terlato Pinot Grigio, Friuli, Italy 2022	\$15

ROSÉ

Figuire Mediterranee, Rosé, Provence, France 2022	\$13
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HAPPY HOUR WINE ALL DAY

Villa Fassini, Trebbiano Chardonnay, Tuscany, Italy 2022	\$8
Gateway, Rosé, Vinho Verde, Portugal 2022	\$8
Agua de Piedras, Malbec, Mendoza, Argentina, 2022	\$8