

# The Press Room

NEW ORLEANS, LA.

## MARINATED OLIVES

\$8

## TRUFFLE FRIES

\$13

Parmesan,  
Rosemary,  
Truffle Aioli

## RAW OYSTERS

\$18/34

Daily Selection,  
Yuzu Kosho  
Mignonette

## SALAD MAISON

\$14

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

## HOT SAUCE GLAZED WINGS

\$14

Crystal Honey Butter,  
Buttermilk Ranch

## 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 - \$16

### PRESS ROOM GIN & TONIC

Citadelle Gin, Bonal, Lime, Cucumber Bitters

### OFF THE CUFF

Plymouth Gin, Dolin Sweet Vermouth, St. Germain, Lemon

### SHERRY DARLING

Lunazul Tequila, Manzanilla Sherry, Pamplemousse

### LA VIE EN ROSEMARY

Wheatley Vodka, Rosemary Syrup, Pamplemousse, Aperol

### SMOOTH OPERATOR

Branson Cognac, Applejack, Drambuie, Italicus

### FERNET ABOUT IT

Buffalo Trace Bourbon, Fernet-Branca, Lemon, Ginger

### PUERTO ANGEL

Xicaru Mezcal, Amaro Abano, Ruby Port

### STRAPHANGER

Cruzan Black Strap Rum, Appleton Estate Rum, Kalani Coconut

### WELCOME TO NEW ORLEANS

**SAZERAC** \$14

**FRENCH 75** \$14

**PIMM'S CUP** \$14

### BEER - LOCAL FARE

**PARADISE PARK - 4.5%**  
Urban South Brewery \$7

**A SAISON NAMED DESIRE - 5.7%**  
Second Line Brewing Company \$8

**ABITA AMBER - 4.5%**  
Abita Brewing Company \$7

**PARISH CANEBRAKE - 5%**  
Parish Brewing Comapny \$7

**JUCIFER IPA - 6%**  
Gnarly Barley Brewery \$8

**WEST COAST IPA - 6.4%**  
Second Line Brewing Company \$8

**KOROVA MILK PORTER - 6.2%**  
Gnarly Barley Brewery \$8

### BEER - THE USUAL SUSPECTS

**MILLER LITE** \$6

**MICHELOB ULTRA** \$6

**MODELO** \$6

**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 \$14

Moillard, Brut Rosé, Beaujolais, FR \$16

Bisol Jeio, Prosecco, Veneto DOC, Italy \$15

Champagne Collet, Brut Champagne, FR \$26

#### RED

Substance, Cabernet, Columbia Valley, WA 2021 \$14

Revelry Vintners, Merlot, Columbia Valley, WA 2021 \$15

RouteStock, Pinot Nior, Sonoma Coast, CA 2021 \$17

Bodegas Lan, Tempranillo, Rioja, Spain 2019 \$15

Black Slate Porrera, Vi de la Vila, Priorat, Spain 2019 \$15

#### WHITE

Domaine de Castelnau, Picpoul, FR 2022 \$12

Graville-Lacoste, Savignon Blanc, Bordeaux, FR 2022 \$14

Kuentz-Bas, Riesling, Alsace, FR 2019 \$17

Duckhorn, Sauvignon Blanc, Napa Valley, CA 2022 \$16

Sonoma Cutrer, Chardonnay, Sonoma Coast, CA 2022 \$16

Terlato Pinot Grigio, Friuli, Italy 2022 \$15

#### ROSÉ

Figure Mediterranee, Rosé, Provence, France 2022 \$13

### HAPPY HOUR WINE ALL DAY

Villa Fassini, Trebbiano Chardonnay, Tuscany, Italy 2022 \$8

Gateway, Rosé, Vinho Verde, Portugal 2022 \$8

Mil Piedras, Malbec, Mendoza, Argentina 2022 \$8