



COCKTAILS

WINE + BEER

The
PRESS ROOM

SPIRITS

BITES



COCKTAILS

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

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

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

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

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

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

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

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

ZERO PROOF

POMEGRANATE MULE

Lime, Ginger Beer, Simple Syrup

12.-

PASSION FRUIT SPRITZ

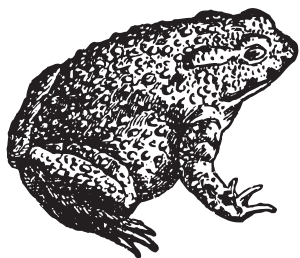
Lemon, Grenadine, Soda

12.-

NO-JITO

Mint, Lime, Simple, Soda

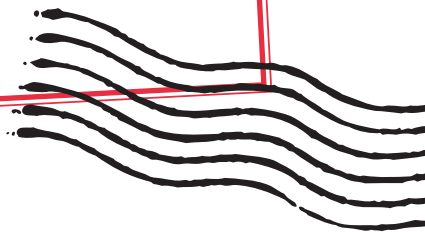
12.-



*Seasonal
Selection Beer*

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	

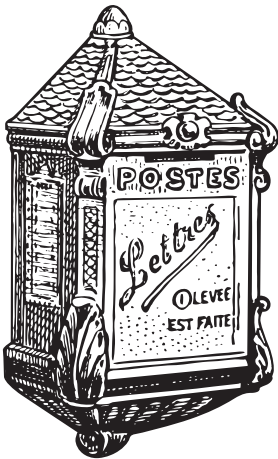
KOROVA MILK PORTER - 6.2%	8.-
Gnarly Barley Brewery	

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 poste
correspondance au recto (se renseigner la poste)*
ADRESSE

WINE

Sparkling

CHARLES BOVE 15/56.-
Brut, Loire, FR, NV

MOILLARD 16/60.-
Brut Rosé, Beaujolais, FR

BISOL JEIO 15/56.-
Prosecco, Veneo DOC, Italy

CHAMPAGNE COLLET 26/100.-
Brut Champagne, FR

Red

SUBSTANCE 14/52.-
Cabernet, Columbia Valley, WA 2022

REVELRY VINTNERS 15/56.-
Merlot, Columbia Valley, WA 2021

ROUTESTOCK 17/64.-
Pinot Nior, Sonoma Coast, CA 2023

BODEGAS LAN 15/56.-
Tempranillo, Rioja, Spain 2019

BLACK SLATE PORRERA 15/56.-
Vi de la Vila, Priorat, Spain 2020

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

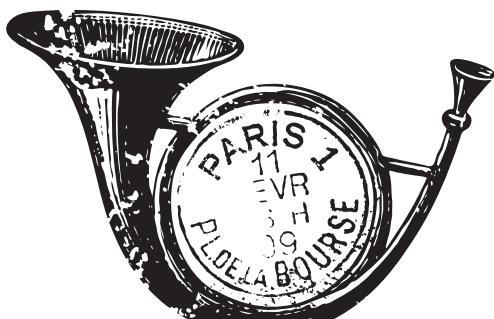
15/56.-

Rosé

FIGURE MEDITERRANEE

Rosé, Provence, FR 2023

13/48.-



HAPPY HOUR

2pm-5pm Daily

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

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

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

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

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

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

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

HAPPY HOUR

2pm-5pm Daily



HOUSE MARTINI & FRITES

16.-

SANGRIA

10.-

GRAPEFRUIT RICKEY

14.-

Choice of Vodka or Gin, Grapefruit,
St-Germain, Simple, Lime, Club Soda

SAZERAC

12.-

WINE

By The Glass

WHITE

10.-

RED

10.-

ROSÉ

10.-

LUNCH

11am-2pm

Appetizers

SOUP DU JOUR 12.-

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

*OEUFS MIMOSA 14.-

Deviled Eggs, Paddlefish Caviar, Citrus-Herb Crumble



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

LUNCH

11am-2pm

Mains

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

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

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

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

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

19.-

Jambon de Paris, Gruyere, Mornay

PRESS ROOM BURGER

18.-

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

CRISPY GULF SHRIMP

16.-

Fried Grand Islae Shrimp, Remoulade

Dessert

CREME BRULEE

12.-

Vanilla Custard, Berries

PROFITEROLES

12.-

Chocolate Sauce, Almonds, Vanilla Ice Cream



SPIRITS

AGAVE

DON JULIO 1942

CLASE AZUL

CASAMIGOS AÑEJO

818 AÑEJO

818 BLANCO

818 REPOSADO

FORTALEZA AÑEJO

BRANDY

DOMAINE D'ESPERANCE 5YR BAS ARMAGNAC

FRAPIN CHATEAU FONTPINOT XO

VECCHIA ROMAGNA 35YR

SPIRITS

LIQUEURS

CHARTREUSE GREEN VEP

CHARTREUSE YELLOW VEP

DOM BENEDICTINE

WHISKEY

ANGEL'S ENVY RYE

HIGH WEST MIDWINTER'S NIGHT DRAM

JEFFERSON'S VERY SMALL BATCH

MACALLAN 12YR

MACALLAN 18YR

OBAN 14YR

WHISTLEPIG RYE 12YR

YAMAZAKI 12YR



Post Card

