



COCKTAILS

High Chicago

Apricot, Mastiha, Cumin, Carrot

Back to Capistrano

Mulled Grenadine, Pisco, Cinnamon, Genever, Sorghum

The Shining Path

St. Germain, Aveze, Salers, Lemon

Royal Caroline

Tequila, Mezcal, Tumeric, Pineapple, Lime, Vermouth, Cardinale

Don't Give Up The Ship

Old Tom Gin, Curaçao, Fernet Vallet, Vermouth

Chancellor Cocktail

Black Bottle Scotch, Tawny Port, Vergano BVB Vermouth, Orange Bitters

The Lambeth Walk Fizz

Rhine Hall Mango Eau de Vie, Pineapple, Lime

Maison Jungle Bird

Hamilton Black, Cruzan Black Strap, Pineapple, Campari, Sugar Cane

Hot Apple Winter Pimm's #36

Madeira, Maple, Manoir de Grandouet Calvados, Nut Brittle

Golden Cup

Neversink Gin, Market Strawberries, Michelberger Mountain, Alpe Amer

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Maison Piña Colada 22

(Served in a Whole Young Coconut)

Santa Teresa 1796, Pineapple, Spiced Coconut, Lime

16

Milonga Triste

Tequila, Red Cardamom, Sherry, Lime

Savoie Trembleuse

Genepi, Hot Strega Ganache, Juniper Marshmallow

À la Louisiane

Wild Turkey Rye, Vermouth, Benedictine, Peychaud's, Absinthe

Carondelet

Ford's London Dry, Lime, Lemon, Blossom Honey, Vanilla, Sea Salt

Adonis

La Quintinye Vermouth, Oloroso, Pedro Ximénez, Orange Bitters

Peacock Throne

Perry's Tot, Suze, Malort, Cappelletti, Lime, Creole Bitters, Orgeat

Izarra Violette

Genepi, Blueberry, Navy-Strength Gin, Cardamom

Mai Tai

La Favourite, Cruzan, Hamilton Black, Santa Teresa 1796, Orgeat, Curaçao, Lime

Maison Sherry Cobbler

Amontillado, Manzanilla, Oloroso, Pedro Ximénez, Lemon, Blueberry Jam

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Old King Cole Martini 24*

(Stirred Tableside)

Old Raj Gin, Orange Bitters, Castelvetrano Olives

*Add *Osetra Caviar* (0.6 g) 12



MAISON TODDY



Choose Your Spirit

17

Eric Artiguelongue VSOP (Armagnac) ∞ Johnny Drum (Bourbon) ∞ Montreuil Selection (Calvados)

Avua Amburana (Cachaça) ∞ Dudugnon Selection (Cognac) ∞ Derrumbes San Luis Potosi (Mezcal)

Rhum JM VO (Rum) ∞ Ragtime (Rye) ∞ Longrow Peated (Scotch)

24

VEP Chartreuse Cardinale ∞ VEP Chartreuse Episcopale

ABSINTHE DRIP

absinthe, sugar cube & chilled water

Kubler 53° (Switzerland) 13

La Clandestine 53° (Switzerland) 14

Vilya Absinthe Blanche 58° (Montana) 14

Combiér Blanchette 60° (France) 15

Delaware Phoenix “Walton Waters” 68° (New York) 15

Wigle “Absent Minded” 62.5° (Pennsylvania) 18

Germain~Robin 45° (California) 19

Larusée 55° (Switzerland) 24

∞

Letherbee Charred Oak Absinthe Bruin 63° (Chicago) 15

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Vieux Pontarlier 65° (France) 13

Pernod 68° (France) 14

St. George Verte 60° (California) 14

Vieux Carré 60° (Pennsylvania) 14

Golden Moon Redux 65° (Colorado) 15

Delaware Phoenix “Meadow of Love” 68° (New York) 15

Butterfly 65° (Switzerland) 15

La Muse Verte 68° (France) 15

C.F. Berger 65° (France) 18

Larusée 65° (Switzerland) 24



ABSINTHE COCKTAILS

Walcott Express 18

Sapin 55°, Germain-Robin, Lime, Mint

Maison Absinthe Colada 16

Mansinthe, Rhum JM, Crème de Menthe, Pineapple, Coconut

Chrysanthemum 16

Germain-Robin, Benedictine, La Quintinye, Aromatic Bitters

Fleurdelsier 16

Absinthe Blanche, Parfit Amour, Orange, Quina

Casablanca 16

Meadow of Love, Yogurt, Chai, Lime

Inverness 16

La Muse Verte, Drambuie, Cap Corse Quina, Lemon, Blueberry, Cassis Cream

Yellow Parrot 16

Vieux Pontarlier, Yellow Chartreuse, Apry

TABLESIDE SAZERAC SERVICE

St. Tammany 34

Russell's Reserve Rye, Jade 1901, Peychaud's, Aromatic Bitters

St. Bernard 96

Maison Surrenne Grande Champagne 1946, Esprit Edouard, Barrel-Aged Peychaud's Bitters

MAISON PREMIERE

