

Spirits

Beer

DRAFT

Bud Light - 5
Abita Amber - 6
Juicifer IPA - 6
Stella Artois - 6
Yuengling - 6
VooDoo - 6

BOTTLED

Budweiser - 4
Bud Light - 4
Coors Light - 4
Michelob Ultra - 4
Miller Lite - 4
O'Douls - 4
Blue Moon - 5
Corona - 5
Modelo - 5
Abita Turbo Dog - 6
Angry Orchard - 6
Canebreak - 6
Envie - 6
Heineken - 6
Holy Roller IPA - 6
Magnolia Southern Pecan - 6
Sam Adams - 6

BOURBON/WHISKEY

Basil Hayden - 13
Blantons - 18
Bulleit - 10
Bulleit Rye - 10
Buffalo Trace - 10
Crown Royal - 10
Crown Royal Reserve - 15
Eagle Rare - 12
Elijah Craig 12yr - 11
E.H. Taylor Small Batch - 14
Four Roses Single Barrel - 15
Jack Daniels - 10
Jameson - 10
Jameson Cask Mates - 10
Jim Beam - 10
Knob Creek - 12
Knob Creek Rye - 12
Maker's Mark - 10
Old Forester 1897 - 16
Sazarac Rye - 11
Weller 12yr - 10
Whistle Pig 10yr Rye - 20
Woodford Reserve - 14

VODKA

Sobieski - 8
Stoli - 9
Ketel One - 10
Tito's - 10
Grey Goose - 12

GIN

Tanqueray - 9
Beefeaters - 9
Seersucker - 10
Bombay Sapphire - 10
Hendricks - 12

RUM

Bacardi Silver - 9
Old New Orleans Silver - 10
Bayou Spiced - 10
Caneland Parade - 10

TEQUILA

Sauza Blue - 8
Jose Cuervo Gold - 10
Patron Silver - 13
Don Julio Silver - 13

SCOTCH

BLENDED

Dewars - 12
Johnnie Walker Black - 14

SINGLE MALT

Glenlivet 12yr - 14
Balvenie 12yr - 16
Macallan 12yr - 16
Oban 14yr - 17
Laguvulin 16yr - 24
Macallan 18yr - 30

Lounge Menu

HUMMAS PLATE / 8

Kalamata olives, Feta crumbles, tomatoes, cucumbers, roasted red pepper, and toasted pita crisps.

SPINACH AND ARTICHOKE GRATIN / 9

Spicy spinach and artichoke dip broiled with Asiago cheese served with toasted pita crisps.

LOUISIANA CRAWFISH PIES / 10

Served with house made remoulade sauce.

CRISPY PORTABELLA MUSHROOM / 10

Asiago and panko battered portabella mushroom, filled with roasted garlic Feta cheese topped with Balsamic glaze and fresh micro basil .

LOUISIANA SEAFOOD CHEESE FRIES / 12

Crispy fried shoestring potatoes topped with seafood queso, jalapenos, green onions, pico de gallo and shredded cheddar cheese.

SIGNATURE HOT WINGS / 12

Six spicy marinated wings tossed with buffalo, Asian sesame, or garlic butter sauce.

CAJUN CLUB WRAP / 12

Cajun turkey, brown sugar ham, and Applewood smoked bacon, sliced tomatoes, spring lettuce mix, Dijon aioli.

STRAWBERRY CHICKEN SALAD / 13

Fresh mixed greens, strawberries, mandarin oranges, grilled chicken, candied walnuts, grape tomato served with homemade poppy seed dressing.

CLASSIC CHEESEBURGER / 13

Broiled Certified Angus Beef patty topped with choice of cheese and served on a brioche bun with leaf lettuce, red onion, tomatoes, pickle, and choice of shoestring or sweet potato fries.

ROASTED CHICKEN FOCACCIA / 14

*(Contains pine nuts)

Pesto marinated chicken breast roasted with mozzarella cheese and topped with fresh arugula, roasted red peppers, balsamic glaze, and choice of shoestring or sweet potato fries. Served with roasted garlic aioli.

PEPPERONI FLATBREAD / 14

Grilled flatbread topped with marinara, pepperoni slices and baked with mozzarella and Asiago cheese. Served with red pepper flake and grated Parmesan on side.

GRILLED CHICKEN AND BROCCOLI FLATBREAD / 15

Grilled flatbread topped with garlic Alfredo, grilled chicken, broccoli baked with mozzarella and Asiago cheese. Served with red pepper flake and grated Parmesan on side.

CAPITOL BACON BURGER / 16

Broiled Certified Angus Beef patty topped with cheddar cheese, 2 strips of Applewood smoked bacon, caramelized onions, and house made Maple Bourbon Bacon Jam. Served on Brioche bun with fresh arugula and tomatoes.

Vegetarian Gluten Free Heart Healthy

Wine

SPARKLING WINE

	5oz	187ml Split	Bottle
Mionetto PROSECCO Veneto, Italy		13	
Zonin ROSÉ Veneo, Italy		12	
Mumm Napa BRUT Prestige Napa Valley	15	20	60
Veuve Cliquot CHAMPAGNE , France			125
Dom Perignon CHAMPAGNE , France			300

WHITE WINE

	5oz	8oz	Bottle
Beringer Luminus CHARDONNAY Napa Valley	13	17	50
Mer Soliel Reserve CHARDONNAY Monterrey	16	21	68
Rombauer CHARDONNAY Carneros			115
"J" PINOT GRIS California	12	16	48
Maso Canali PINOT GRIGIO Trentino, Italy	14	18	55
Oyster Bay SAUVIGNON BLANC Marlborough, New Zealand	12	15	45
Orin Swift Blank Stare SAUVIGNON BLANC Russian River Valley	20	27	80
Ca'Bianca MOSCATO Piedmont, Italy	12	15	46

RED WINES

	5oz	8oz	Bottle
Meiomi PINOT NOIR California	13	17	50
Talbott "Sleepy Hollow" PINOT NOIR Santa Lucia	16	22	65
Etude PINOT NOIR Carneros			95
Ferrari Carano MERLOT Sonoma			80
Joel Gott 815 CABERNET California	14	18	54
Hanna CABERNET Alexander Valley, Sonoma	17	25	85
Faust CABERNET Napa Valley			120
Orin Swift Abstract BLEND California			98
Las Rocas GARNACHA Calatayud, Spain	13	17	52
19 Crimes "The Warden" ZINFANDEL Australia	16	22	65
Stags' Leap "The Investor" BLEND Napa Valley	25	33	98

Cocktails

HONEYCRISP / 8

Our seasonal tribute to JDRF and Our Chief Operating Daughter - if this adult apple juice doesn't warm your heart, we know that your contribution to curing juvenile diabetes will.

AUTUMN MULE / 10

Our seasonal change-up of the original - the bursts of cranberry and apple will tantalize your taste buds.

YORSCH TRULY / 10

Reminiscent of warmer times before the Cold War - Skyy Citrus Vodka, thyme-infused vermouth and local Juicifer IPA unite in a rendezvous from Russia with love.

HUEY'S ROSE / 10

This tribute to our former Governor's wife is as muddled as Louisiana politics - the flavor combination of Tuaca, sparkling wine and blackberry is as intriguing as their relationship.

CARAMEL INDULGENCE / 10

Although he was a populist, Huey couldn't please everyone. Political analysts would agree that this Kingfish version of a salted caramel White Russian, with Skyy Vanilla, wins the popular vote every time!

SUN RYE OVER THE MISSISSIPPI / 12

Bulleit Rye Whiskey, Grand Marnier, lemon and honey coupled with a fruit forward merlot make for a cozy cocktail as the sun sets over The Mighty Mississippi.

BLACKBERRY WALNUT SMASH / 12

Harvest fresh blackberries, toasted walnut syrup and chicory bitters mingle with Buffalo Trace Bourbon converging in a smashingly autumnal libation.

MAGNOLIA CLUB / 12

Huey's homage to the pre-prohibition Clover Club - the perfect culmination of vodka, pomegranate and sage.

MIDNIGHT MANHATTAN / 14

Buffalo Trace Bourbon paired with Averna, crème de cocoa and chocolate molé bitters for a new take on a timeless classic.