



PUBLIC BELT

New Orleans

The New Orleans Public Belt Railroad began operating in 1908 to reduce congestion at the Port of New Orleans and to improve rail access to the port. It runs along the Mississippi riverfront and over the Huey P. Long Bridge. Today, more than one third of the nation's east-west rail freight passes through these tracks.

The Public Belt is unique among the railroads of the United States in that it is publicly owned and operated by the community it serves; it is owned by the citizens of the City of New Orleans.

Born out of the long slow sound of the nightly train, Public Belt at The Hilton Riverside celebrates all that the rail brought to our city at the turn of the 20th century. Just as the Belt connected places, our guests can connect to an era of candle-lit rooms, the sound of hot jazz and the romance of a stolen moment in time.

Urban legend has it that in the 1830's, a Creole gentleman named Antoine Peychauds, created and sold his own bitters for medicinal purposes in his apothecary shop on Royal St. He soon realized that the bitters mixed well with cognac, sugar and water and served them to his customers after hours. He measured his concoction using an egg cup called a "coquetier" which some believe is the basis for the term cocktail.

While the word cocktail appears in publications dating as far back as 1806, New Orleans can still lay claim to the invention of many libations that are an enduring part of the City's cocktail culture.

CLASSIC NOLA COCKTAILS

SAZERAC CIRCA 1830's 13

(Created at Antoine Amedee Peychaud's Pharmacy - Royal St.)

Hennessy VS Cognac, a spritz of absinthe,
simple syrup, Peychaud's Bitters, lemon

ROFFINGNAC CIRCA 1890's 15

(Created at Maylie's Resturant. Creator is unknown. It was named after the mayor during the 1820's, Count Louis Philippe Joseph de Roffignac.)

Remy Martin VSOP Cognac, raspberry shrub,
splash of club soda

VIEUX CARRE CIRCA 1930's 14

(Created at the Hotel Monteleone Royal St by Walter Bergeron.)

Bulleit Rye Whisky, Hennessy VS Cognac, sweet
vermouth, bitters

HURRICANE CIRCA 1940's 12

(Created by Benson "Pat" O'Brien & Charlie Cantrell post-prohibition at Pat O'Brien's Bar - St. Peter St.)

Bayou Select dark rum, passion fruit syrup, fresh
lime & orange juice, cherry

VINTAGE COCKTAILS

OLD FASHIONED CIRCA EARLY 1800's 13

A sugar cube, Angostura bitters, Booker's bourbon
and club soda

NEGRONI CIRCA 1919 12

Nolet's Silver gin, sweet vermouth and Campari

MARTINEZ CIRCA MID 1800's 14

Hendrick's gin, sweet vermouth, maraschino liqueur
and orange bitters

PALOMA CIRCA 1860 14

Patron Silver tequila, grapefruit soda and fresh
lime juice

THE LADIES OF STORYVILLE

The Crescent City has had a long history with the ladies of the night, beginning in 1721 when King Louis XV released all of the prostitutes in La Salpêtrière prison and deported them to New Orleans.

By 1897 there were brothels all over the city. Alderman Sidney Story proposed to limit the trade to one area specifically zoned for the purpose. Storyville consisted of 16 square blocks adjacent to the French Quarter where it remained the only legalized red-light district in North America until it was shut down in 1917.

Jazz and swing are said to have originated in its bordellos, saloons and dance halls where many iconic musicians played including - Jelly Roll Morton, King Oliver, Buddy Bolden, Kid Ory, Bunk Johnson & Henry "Red" Allen.

Most importantly, the Ladies of Storyville began what today is arguably New Orleans' biggest industry - tourism. Men visiting from all over the U.S. and abroad could purchase a 'blue book' that alphabetically listed the names, addresses and races of hundreds of prostitutes and the madams who watched over them.

In the early 1900's, Photographer E.J. Bellocq immortalized the world of Storyville with his many portraits of the girls who posed freely, yet anonymously. The photos are mesmerizing and haunting as the subjects will forever remain nameless. We honor these lost Ladies of Storyville with these carefully crafted cocktails.

BOUDOIR COCKTAILS

LULU'S CLEVER HANDS 12

Ketel One Citron Vodka, squeeze of lime, bitters,
ginger beer

COURTESAN GERTIE'S COBBLER 13

Belvedere Intense Vodka, maraschino liqueur,
fresh lemon, Luxardo cherries

FANNY'S SWEET RHYTHM 14

Tanqueray 10 Gin, green chartreuse, lime, mint

ELLA'S SINFUL SECRET 12

Boodles Gin, St Germain Elderflower Liqueur,
dry vermouth, celery bitters

THE SCARLET HARLOT 14

Patron Silver Tequila, apricot liqueur,
dry vermouth, squeeze of lemon

STORYVILLE MINX 12

Captain Morgan's Spiced Rum, Canton Ginger
Liqueur, pineapple, lime, splash of soda

PRETTY SADIE'S SWIZZLE 12

Myers' Dark Rum, blackberry liqueur, lime,
touch of bitters

EVELYN'S AFTERNOON ADDICTION 13

Maker's Mark Bourbon, passion fruit, grapefruit,
honey, mint

FLORENCE'S FLOOZY FIX 13

Knob Creek Bourbon, aperol, lemon & orange
