

LOCAL CLASSICS - \$12

SAZERAC

In 2008, The Louisiana Legislature declared the Sazerac as the official cocktail of New Orleans.

Sazerac Rye Whiskey, Simple Syrup, Peychaud's Bitters

VIEUX CARRE

This signature cocktail of the famous Carousel Bar was first mixed by Walter Berferon in 1938.

Bulliet Rye Whiskey, Hennessy, Sweet Vermouth, Benedictine, Angostura & Peychaud's Bitters

BOURBON MILK PUNCH (OR BRANDY)

First published in Jerry Thomas' 1962 Bartenders Guide.

Makers Bourbon or Delacour Brandy, Half & Half, Simple Syrup

PIMM'S CUP NO. 1

Created in the city of London at an oyster bar, owned by James Pimm in 1840.

Pimm's No. 1, Strawberry, Cucumber, Lemon Juice, Simple Syrup

OLD NEW ORLEANS PERFECT STORM

Created more than a century ago by Bermuda's Royal Naval Officer's Club. By adding rum to their ginger beer (ginger to combat seasickness, lime to ward off scurvy, and rum to do it's usual trick)

Old New Orleans Spiced Rum, Ginger Beer

CAROUSEL FAVORITES - \$12

FRENCH 007

Inspired by the French 75, created by our own Marvin Allen in 2007

Mathilde de Pear, Pomegranate Liquor, Sparkling Wine

FLEUR DES LIS

First poured in 2007 at The Carousel Bar by our own - Parker Davis

Hendrick's Gin, St. Germaine, Lemon Juice, Cucumber, Ginger Ale, Soda Water

GINGER'S ROYALE

Made by hand in Jarnac, France & enhanced with Cognac. This liqueur was formulated to rejuvenate King Edward VII during morning rides in his Daimler.

Domaine de Canton, Courvoisier, Orange Bitters, Champagne

MIEL BLANCO

In the "Cafe Royal Cocktail Book" published in 1937, author William J. Tarling mentions a Picador. This cocktail was introduced 16 years before the first written reference to a Margarita.

Don Julio Blanco Tequila, Lime Juice, Agave Nectar

HARVEY WALLBANGER

Created in the 1950's by three-time world champion mixologist Donato "Duke" Antone. It's believed to be named after a Manhattan Beach surfer & regular, Tom Harvey

Oryza Vodka, Orange Juice, Galliano

DRAFT BEER

Miller Lite	5.5
Bud Light	5.5
New Belgium "Fat Tire" ..	6.5
Stella Artois	6.5
Blue Moon	6.5
Abita Amber	6.5
Abita Wrought Iron IPA....	6.5
NOLA Brown Ale	6.5

BOTTLE BEER

Coors Light	5.5
Heineken	6.5
Corona	6.5
O'Doul's Non Alcoholic ...	4.5

WINES

Carousel "House" Select Chard / Merlot / Cab	9
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BUBBLES

Monmarte Brut / Rose	10.5
Flor Prosecco ..	12.5

WHITES

Coppala "Director's Cut" Chardonnay	10.5
Rodney Strong Chardonnay	14.5
Cultivar Sauvignon Blanc	10.5
The Supernatural Sauvignon Blanc	14.5
Protea Chenin Blanc	10.5
S.A. Prum "Essence" Riesling	10.5
Bastianich "Adriatico" Pinot Grigio	10.5
Seasonal Rose Blend	10.5

REDS

Robin K Pinot Noir	10.5
Carabella "Plowbuster" Pinot Noir	14.5
Davis Bynum Pinot Noir	16.5
Chateau St. Michelle Merlot	10.5
Joel Gott "815" Cabernet Sauvignon ..	10.5
Stackhouse Cabernet Sauvignon ..	14.5
LIOCO "Indica" Red Blend	10.5
Las Perdices Malbec	12.5

SINGLE MALT SCOTCH

Talisker 10yr	12
Glenmorangie 10yr	12
Aberfeldy 15yr	15
Glenlivet 12yr	15
Glenfiddich 12yr	15
Dalwhinnie 12yr	15
Oban 14yr	17
Macallan 12yr	15
Macallan 18yr	20

BLENDED

Dewars	8.5
Chivas 12yr	8.5
Johnny Walker Red	9.5
Johnny Walker Black	11

COGNAC

Hennessy VS	11
Courvoisier VS	11
Martell Cordon Bleu	20
Martel XO	30
Martel VSOP	12
Pierre Ferrand 1840	12
Pierre Ferrand Ambre	14
Remy Louis XIII	225

BOURBON & WHISKEY

Maker's Mark	9.5
Knob Creek	11
Sazerac Rye	9.5
Bulleit	9.5
Bulleit Rye	9.5
Gentleman Jack	11
Crown Royal	11
Crown Reserve	13
Woodford Reserve	11
Booker's	12
Basil Hayden's	12
Blanton's	12

LIQUEUR & FORTIFIED

Fernet Branca	11
Dubonnet Rouge	11
Chartreuse (Green)	11
Lucid Absinthe	12
Lillet Blanc	11
Boulard VSOP Calvados	12
Six Grapes Port	12
Sandeman Ruby Port	11
Ferriera Quinto 10 yr Tawny Port ...	15

BAR BITES

SOUP OF THE DAY..... 8

SEAFOOD OKRA GUMBO..... 8

With Fried Okra

SMOKED BEEF BRISKET 11

Southern Comfort BBQ Sauce, Creamy Coleslaw

CUBAN SAMMY 11

Braised Pork, Shaved Ham, Dill Pickles, Swiss Cheese,
Brown Mustard

SHRIMP POT STICKERS 12

Water Chestnut, Asian Spices, Sweet Soy Sauce

BLUE CRAB & CRAWFISH BEIGNETS..... 13

Louisiana Tails, Blue Crab, Creole Remoulade Sauce

MINI MONTE PO BOYS 14

Fried Shrimp & Fried Oyster, Served w/ Lettuce, Tomato,
Pickle, Creole Remoulade

