

COCKTAILS

Lillet Blanc de Blanc \$9

Lillet Blanc, Sparkling Wine, Orange Twist

French 33 \$9

Blueberry Vodka, Crème Yvette, Lemon Juice, Sparkling Wine, Lemon Twist

Flower Child \$9

Absolut Pear Vodka, Pearl Cucumber Vodka, St. Germain, Lemon Juice, Lime Juice, Cucumber

Blueberry Lemon Drop \$10

Blueberry Vodka, Simple Syrup, Lemon Juice, Lemon Twist, Blueberry

Classic Daiquiri \$10

Rougaroux Sugarshine Rum, Lime Juice, Simple Syrup, Lime, Shaken, Served Up

Negroni \$9

Brokers Gin, Dolin Rouge Vermouth de Chambéry, Campari, Orange Twist

209 Cocktail \$9

Pimm's No. 1, Pearl Cucumber Vodka, Sour Mix, Ginger Ale, Served Up

Procido's Sidecar \$15

Pierre Ferrand 1840 Cognac, Pierre Ferrand Dry Curacao, Lemon Juice

Galatoire's Specialty Cocktail \$8

Bourbon, Herbsaint, Peychaud's Bitters, Simple Syrup, Lemon Twist, Served On Ice

1840 Sazerac \$15

Pierre Ferrand 1840 Cognac, Sugar Cane Syrup, Peychaud's Bitters, Legendre Herbsaint Liqueur

Zaya Old Fashioned \$10

Zaya 12yr Aged Rum, Angostura Bitters, Simple Syrup, Orange and Cherry

The Kentucky Reserve \$10

Woodford Bourbon, Tuaca Liqueur, Angostura Bitters, Brandied Cherry

Candied Apple Praline \$10

Clyde Mays Whiskey, Praline Liquor, Angostura Bitters, Fresh Squeezed Lime Juice

The Blushing Pig \$20

Whistlepig "33's" Single Barrel 10yr Rye, Dolin Rouge Vermouth de Chambéry

Ask about our Happy Hour

5 p.m. - 7 p.m. Monday thru Thursday

BAR MENU

Gouté “33” \$22

Louisiana Gulf Shrimp and Assorted
Deviled Eggs

Tuna Crudo \$16

Steak Tartare \$15

Gaufrette Potatoes \$3

Bar Fries \$7

House Made Condiments

Boudin Balls \$7

White Remoulade

Buffalo Quail \$15

Pickled Celery and Blue Cheese

Louisiana Jumbo Lump Crab Cake \$15

Crystal Remoulade

Baked Oysters \$13.75

Casino, Rockefeller or Thermidor

Blue Cheese and Filet Flatbread \$12

Filet Tips, Blue Cheese, Caramelized
Onion, Arugula Salad

Lobster Roll \$14

White Remoulade, Pickled Celery,
Brioche Bun

“33” Burger \$13

½ lb House Blend Ground Beef
Coleslaw, Basil Aioli, Pickles

Cheese Plate \$12

Chef’s Daily Selection

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5 p.m. - 7 p.m. Monday thru Thursday

Small Batch Bourbons

Rowan's Creek \$9	Bernheim \$9
Noah's Mill \$11	Clyde May's \$9.50
Blanton's \$14	Maker's Mark 46 \$12
Bakers \$10	Elijah Craig \$10
Booker's \$13	W.L. Weller \$9
Michter's American \$11	Breckenridge \$13
Michter's Sour Mash \$11	LA 1 \$14
Wild Turkey Diamond \$29	

Rye Whiskey

Michter's Rye \$11	Templeton \$12
Whistlepig "33's"	Bulliet Rye \$9
Single Barrel 10yr \$20	
Whistlepig Old World 12yr \$30	

Single Malt Scotches

Speyside

Balvenie 12yr \$18	Glenlivet 12yr \$12
Balvenie 15yr \$28	Glenlivet 18yr \$22
Glenfiddich 12yr \$12.50	Glenlivet 25yr \$70
Glenfiddich 15yr \$18	
Glenlivet Nadurra 16yr \$15	

Highlands

Macallan 10yr \$13	Macallan 12yr \$14
Macallan 17yr \$39	Macallan 18yr \$46
Macallan Rare Cask \$75	Oban 14yr \$16
Dalwhinnie 15yr \$14	
Glenmorangie 10yr \$8.50	
Glenmorangie 12yr "Lasanta" \$14	
Glenmorangie 12yr "Quinta Ruban" \$14	
Glenmorangie 18yr \$23	
Glenmorangie "Signet" \$45	

Lowlands/Islay/Islands

Glenkinchie 14yr (Lowlands) \$16
Laphroaig 10yr (Islay) \$13
Ardbeg Uigeadail (Islay) \$15
Ardbeg Corryvreckan (Islay) \$28
Lagavulin 16yr (Islay) \$25

Rare Blended Scotches

Johnnie Walker Blue \$60	Chivas 18yr \$18
Johnnie Walker Gold \$20	Dewars 12yr \$11

Cognac

Louis XIII \$52 (.5oz) \$104 (1oz) \$208 (1.5oz)
Courvoisier XO \$35
Martell XO \$35
Park XO \$27
Remy Martin XO \$38
Remy Martin "Centaure" \$35
Martell "Cordon Bleu" \$27
Pierre Ferrand "Selection des Anges" \$23
Pierre Ferrand Reserve \$12.50
Courvoisier VSOP \$15
Guillium Painturaud VSOP \$17
Hennessy VSOP \$17
Remy Martin VSOP \$15
Courvoisier VS \$11
Martell VS \$10

Armagnac

Cles des Ducs VSOP \$9.50
Larresingle VSOP \$12

Grappa

B.Lo Nardini Grappa, Bassano \$11

Wines by the Glass

Sparkling

Galatoire's Brut Excellence, France NV \$8

Roederer Estate, Anderson Valley NV \$11

Langlois Brut Rosé, Cremant de Loire NV \$11.50

Zuccolo Prosecco, Friuli NV \$12

Taittinger *"La Française,"* Reims NV \$17

White

Domaine Plouzeau Sauvignon Blanc,
Touraine 2014 \$8

Duckhorn Sauvignon Blanc,
Napa Valley 2014 \$16.25

Sancerre *"Les Baronnes,"*
Henri Bourgeois 2014 \$12

Pouilly-Fuissé, Domaine Albert Bichot 2013 \$11

Galatoire's Reserve Cuvée Chardonnay (by Jim
Clendenen), Santa Barbara County 2014 \$11

Grgich Hills Estate Chardonnay,
Napa Valley 2012 \$16.50

Ca'Donini Pinot Grigio, Delle Venezie 2014 \$8

Dr. Loosen Riesling *"Dr. L,"* Mosel 2014 \$8

Red

Côtes-du-Rhône,
Rive Droite Rive Gauche 2014 \$10

Au Bon Climat Pinot Noir,
Santa Barbara County 2014 \$11

Anne Amie Vineyards *"Winemaker's Selection"*
Pinot Noir, Willamette Valley 2012 \$16

Mauritson Zinfandel, Dry Creek Valley 2013 \$12

Martino *"Old Vine" Malbec, Mendoza* 2012 \$8.50

Swanson *"Cygnet" Merlot, Oakville* 2012 \$13

Chevalier de Saint-André,
Bordeaux Supérieur 2012 \$11

Oberon Cabernet Sauvignon,
Napa County 2013 \$12

Pine Ridge Cabernet Sauvignon,
Napa Valley 2013 \$18

Snowden Cabernet Sauvignon *"The Ranch,"*
Napa Valley 2013 \$22.50

Dessert

Warre's 1980 Port \$30

Warre's 2003 LBV Port \$10

Dow's 20yr Tawny Port \$18

The Rare Wine Company *"New York Special Reserve"*
Malmsey Maderia \$12.50

Bodegas Hidalgo, Amontillado Napoleon Sherry \$11

La Coume-du-Roy Vieux Muscat,
Languedoc-Roussillon \$30

Quady Elysium Black Muscat, California 2013 \$7.50

Pineau des Charentes Rouge \$8

Inniskillin Cabernet Franc Icewine,
Niagara Peninsula 2008 \$30

Inniskillin Riesling Icewine,
Niagara Peninsula 2012 \$25

Clendenen Family Vinters *"Late Harvest Viogner,"*
Santa Maria Valley 2012 \$15

Sainte-Croix-du-Mont *"Réserve du Château,"* Chateau
La Rame 2010 \$8.50

Sauternes, Château Les Justices 2011 \$12

Sauternes, Château Doisy Daëne 2008 \$20