

WINES BY THE GLASS

Glass (6 oz.) / Sip (3 oz.)

CHAMPAGNE & SPARKLING WINE

NV **Trouillard** Brut Extra Sélection
Champagne, France [21.5 / 11]

2010 **Commander's Palace Cuvée** Blanc de Noir
Russian River, California [16.5 / 8.50]

NV **Simonnet-Febvre** Brut Rosé
Crémant de Bourgogne, France [14.5 / 7.5]

MV **Bodega Torre Oria** Cava
Valencia, Spain [8 / 4.25]

WHITE WINES

2013 **Tiefenbrunner** Pinot Grigio
Trentino-Alto Adige, Italy [12.5 / 6.5]

2014 **Adega do Salvador** *Calcada* Vinho Verde
Portugal [9 / 4.75]

2014 **Mt. Beautiful** Sauvignon Blanc
North Canterbury, New Zealand [11 / 5.75]

2014 **Malvira** Roera Arneis
Piedmont, Italy [13 / 6.75]

2013 **Pikes** Dry Riesling
Clare Valley, South Australia [12 / 6.25]

2013 **Commander's Palace** Chardonnay
North Coast, California [8.5 / 4.50]

2014 **Chehalem** *Inox* Unoaked Chardonnay
Willamette Valley, Oregon [12 / 6.25]

2013 **Hermann Moser** *Gebling* Gruner Veltliner
Kremstal, Austria [16 / 8.25]

2014 **Elio Perrone** *Sourgal* Moscato d'Asti
Piedmont, Italy [12.5 / 6.50]

ROSÉ WINE

2014 **Château Miraval**
Côtes de Provence, Southern France [14 / 7.25]

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RED WINES

2012 **Crū** Pinot Noir
Santa Lucia Highlands, California [14 / 7.25]

2013 **Coleman Vineyards** *Cherry Cove* Pinot Noir
Willamette Valley, Oregon [13 / 6.75]

2013 **Commander's Palace** Merlot
North Coast, California [9 / 4.75]

2011 **Tres Ojos** Garnacha
Calatayud, Spain [11.5 / 6]

2013 **Terrazas Altos del Plata** Malbec
Mendoza, Argentina [9 / 4.75]

2013 **Revelry Vintners** Cabernet Sauvignon
Walla Walla, Washington [15 / 7.75]

2013 **Commander's Palace** Cabernet Sauvignon
North Coast, California [9.5 / 5]

2013 **Mouton Noir** *Horseshoes and Handgrenades*
Syrah, Willamette Valley, Oregon [13 / 6.75]

2012 **Olivares** *Altos de la Hoya* Monastrell
Jumilla, Spain [10 / 5.25]

2011 **L'Arco** Rosso del Veronese
Veneto, Italy [17 / 8.75]



Further explore the world of wine on our
wine dispensers
sip, taste, or enjoy a glass!
Simply ask your server for a wine card.

SoBo COCKTAILS

A SIDECAR NAMED DESIRE 12

Pierre Ferrand 1840 Cognac, lemon, house made apricot jam, Angostura

CANNONBALL 12

jasmine tea infused Black Magic rum, coconut, lime, fernet

ROWDY HAWAIIAN 10

cilantro infused Seagram's gin, orgeat, mango puree, tiki bitters, lemon

PURSLANE 12

Redemption rye whisky, Giffard peach liqueur, Averna, bitters

SCREWJACK 12

Jameson caskmate, Hoodoo chicory liqueur, housemade cold brew coffee, cream



DEATH OR GLORY 12

Del Maguey Vida mezcal, Casoni 1814, sweet vermouth, Bittermen's orange cream citrate

HONEY BUZZ MILK PUNCH 8

Honey Nut Cheerios infused rum, honey syrup, holiday pie bitters, milk

THE PARAKEET NORDINE 11

2015 best gin cocktail in America by Restaurant Hospitality magazine!

Seagram's gin, Giffard pamplemousse, Chartreuse, lime

fear no fate 12

Benchmark bourbon, Carpano Antica, Dolin dry, balsamic shrub

FAVOLA BELLA 10

Amaro Montenegro, ginger syrup, satsuma juice, sparkling rosé

Eat Fit NOLA.
Where nutritious meets delicious.



#FitDish

CLASSICS

ARSENIC & OLD LACE 11

Seagram's gin, Herbsaint, Cocchi Americano, crème de violet

DAIQUIRI 10

rum, lime, sugar.
The way it was meant to be

VIEUX CARRE 10

brandy, Sazerac rye whiskey, sweet vermouth, Benedictine, Peychaud's, Angostura

SoBou CLASSICS

TAYLOR BIRD SAZERAC 10

Sazerac rye, brandy, bitters, Steen's cane syrup absinthe/herbsaint rinse, lemon twist

SUNSET IN THE COURTYARD 12

El Jimador reposado tequila, Solerno blood orange liqueur, citrus, house made pomegranate syrup and your own SoBou sunglasses!

PARIS BETWEEN THE WARS 12

Ms. Ti's new favorite scotch cocktail. Dewars Scotch, Luxardo bitter, lemon, Crispin dry apple cider

GEORGIA O'KEEFFE 11

created for our friend Bryan Batt. Cathead honeysuckle vodka, elderflower, hibiscus, citrus, cava

25¢ MARTINIS

(available Monday-Friday from 11:30a.m.—3:00p.m.)

vodka or gin martini, pink gin, Commander's Palace cha cha, pink elephants on parade with the purchase of an entrée limit 3 per person, because that's enough!

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#FitDish

BEER

DRAFT

ABITA AMBER 5
amber lager

GREAT RAFT SOUTHERN DRAWL 6
American style pale lager

PARISH CANEBRAKE 6
American style wheat ale

LAGUNTAS IPA 7
India pale ale

ABITA STRAWBERRY 5
local seasonal lager

NOLA BLONDE 6
American style blonde ale

LOCAL BOTTLES AND CANS

Abita Restoration Ale 6
Abita Purple Haze 6
LA 31 Biere Noire 6
NOLA Hopitoulas (16oz) 8
NOLA Irish Channel Stout (16oz) 8

DOMESTIC & INTERNATIONAL BOTTLES AND CANS

Bud Light 4
Corona 5
Fat Tire 5
Heineken 5
Amstel Light 5
Stella Artois 6
New Belgium Citradelic 6
New Belgium Hoppy Blonde 6
Crispin Dry Cider (16oz) 8
O'Douls 4

HAPPIER HOUR

\$3 - \$6 from 3 - 6 pm

BarBar's Snacks

*Shrimp & Tasso Pincho (ea.) 3
Smokey Pulled Pork Taco 4
Crispy Chicken On The Bone 3
Chef's Gumbo 6

BarBar's Sips

Abita Amber Draft 3
CP Chardonnay, Merlot and Cabernet 4
Torre Oria Cava 4
Well Highballs 4
BarBar's Punch 5
Sazerac (Brandy or Rye) 6
Tom Collins (Vodka or Gin) 6

AFTER DINNER
LIBATIONS

SWEET

Fonseca Bin 27 Ruby Port 9
fortified wine from Portugal

Sandeman Ruby Port 11
fortified wine from Portugal

Sandeman 10yr Tawny Port 16
oxidized wine from Portugal

Jules Taylor Late Harvest Sauvignon Blanc 14
botrytized wine from Marlborough,
New Zealand

DRY

Pierre Ferrand 1840 10
Grande Champagne Cognac

Banfi *Aquavita* 12
from Moscato grapes

Savannah Meio Seco Madeira 10
fortified wine from Portugal

Sandeman Don Fino Sherry 12
from Palomino grapes throughout Jerez

JUST RIGHT

Ron Zacapa *Centenario* 23yr 12
solera aged Guatemalan rum

Grand Marnier 1880 49
made from Grande Champagne
XO Cognac

Sandeman Aranda Cream Sherry 12
solera aged oloroso sherry

THE GRAND DAME 12

In honor of Ms. Ella Brennan
Famous Grouse scotch, Fernet Branca
Menta, crème de menthe, vanilla



SoBou
A Spirited Restaurant
SOUTH OF BOURBON