

WINES BY THE GLASS

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

CHAMPAGNE & SPARKLING WINE

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

2012 **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 **Pikes** Dry Riesling
Clare Valley, South Australia [12 / 6.25]

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

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

2015 **Mt. Beautiful** Sauvignon Blanc
North Canterbury, New Zealand [11 / 5.75]

2015 **Negro Angelo** Unfiltered Arneis
Monieu Roero, Italy [13 / 6.75]

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

2015 **Stoller** *Dundee Hills* Unoaked Chardonnay
Willamette Valley, Oregon [12 / 6.25]

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

NV **La Torretta** Moscato
Veneto, Italy [9 / 4.75]

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

2013 **Domaine des Trois Valets** Gamay
Beaujolais, France [11 / 5.75]

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

2014 **Tepada de Villar** Portuguese Dry Red Blend
DOC Alentejo, Portugal [10 / 5.25]

2014 **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]

2011 **L'Arco** Italian Red Blend
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.

SoBou COCKTAILS

NAM CHIM GIMLET 10

Oryza rice vodka, Thai chili sauce, lime

KARMIC ALARM CLOCK 11

Old New Orleans Cajun spiced rum, Cynar, curry-caramel syrup, cold brew coffee, salt

A SIDECAR NAMED DESIRE 12

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

PURSLANE 12

Redemption rye whisky, Giffard peach liqueur, Averna, bitters

ROWDY HAWAIIAN 10

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

FAVOLA BELLA 10

Amaro Montenegro, ginger syrup, satsuma juice, sparkling rosé

FUJIMORI'S FAX MACHINE 12

Macchu pisco, St. George's green chile vodka, watermelon, lime, furikake

THE PARAKEET NORDINE 11

2015 best gin cocktail in America by Restaurant Hospitality magazine!

Seagram's gin, Giffard pamplemousse, Chartreuse, lime

HONEY BUZZ MILK PUNCH 8

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

BERGAMONTY PYTHON 10

Earl grey infused El Jimador blanco tequila, Luxardo Bitter, Stiegel grapefruit Radler



DEATH OR GLORY 12

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



Ochsner Eat Fit NOLA items meet the nutritional criteria designated by Ochsner Health System. Visit EatFitNOLA.com

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

LEGS & EGGS

Featuring the world famous Bella Blue!

Enjoy our homage to the beautiful
art form of Burlesque.

Every Sunday, live music begins at
11:30am with 3 burlesque
performances between
12pm and 1:30pm.



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!

BEER

DRAFT

ABITA AMBER 5
amber lager

GREAT RAFT SOUTHERN DRAWL 6
American style pale lager

PARISH CANEBRAKE 6
American style wheat ale

LAGUNITAS IPA 7
India pale ale

GOTTA GET UP TO GET DOWN 8
coffee milk stout

NOLA BLONDE 6
American style blonde ale

CRAFT BOTTLES & CANS

Abita Purple Haze 6
Wiseacre Tiny Bomb 6
Bell's Oarsman Ale 6
NOLA 7th Street Wheat Lemon Basil 7
NOLA Hopitoulas (16oz) 8

DOMESTIC & INTERNATIONAL BOTTLES & CANS

Bud Light 4
Corona 5
Fat Tire 5
Heineken 5
Amstel Light 5
Stella Artois 6
Crispin Dry Cider (16oz) 8
Stiegel Grapefruit (16oz) 8.5
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 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 Armada 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

TALES OF THE COCKTAIL DAIQUIRI SEASON

Café Calliope 10

Patrón XO Cafe Incendio. rum. Punt e Mes.
coffee & sweetened condensed milk