

Libations

Classic Cocktails

SAZERAC – 15

Whistle Pig Piggyback Rye, Peychaud's Bitters,
Sugar, HerbSaint

HURRICANE – 15

Flor de Cana Rum Blend, OJ, Passionfruit, Lime,
House-made Grenadine, Myers Dark Rum Float

VIEUX CARRÉ – 17

Whistle Pig Piggyback Rye, Pierre Ferrand Cognac,
Sweet Vermouth, Benedictine,
Peychaud's & Angostura Bitters

FRENCH 75 – 14

Citadelle Gin, Lemon, Dash of Sugar,
Cava Sparkling Wine

Signature Cocktails

"BAD MOON RISING" – 17

ESPRESSO MARTINI

Stoli Vanilla Vodka, Café Borghetti, Baileys, Rumsons
Coffee Rum, Francesca Hazelnut & Cinnamon

CHILI CAPTAIN – 16

Captain Morgan Sweet Chili Lime Rum,
Lime, Strawberry Puree & Simple

CUCUMBER SAGE COLLINS – 15

Citadelle Gin, Wild Moon Sage,
Cucumber Water, Lime & Simple

FLEUR DE LIS – 16

El Jimador Tequila, Cucumber, Lime,
Orange Bitters & Hibiscus Syrup

FQ GIN & TONIC – 14

Short Path Acadia Blueberry Gin,
Jelinek Plum Liqueur, Lemon & Tonic

GENTILLY MULE – 16

Whiskey, Peach Schnaps, Blackberry Puree,
Lime & Ginger Beer

LOUISIANA PURCHASE – 16

Titos, St. George Spiced Pear Liqueur, Elderflower
Liqueur, Lemon, Passion Fruit & Angostura Bitters

PAINKILLER PUNCH – 18

Coconut Rum, Pineapple Rum, Orange,
Pineapple, Lime, Coconut Cream & Cherry

REINE DE FRANCE – 14

Wild Moon Lavender, Stoli Vanilla Vodka,
Elderflower Liqueur, & Lemon

SANG DE L'ORANGE – 18

Peloton Mezcal, Chile Ancho Reyes, Blood Orange,
Passionfruit, Lime, Angostura Bitters, Tajin Rim

Others

Pepsi Fountain Sodas – 4

Abita Bottled Root Beer or Cream Soda – 5.50

Coffee: French Roast or Decaf – 5

Tea: English Breakfast, Earl Grey,

Chamomile, Green or Peppermint – 5

Iced Tea: Sweet or Unsweetened – 4.50

Draught

ABITA LIGHT: Covington, LA, 4.1% - 6

ABITA JOCKAMO JUICY IPA: Covington, LA, 6% - 8

ALLAGASH WHITE ALE: Portland, ME, 5.2% - 9

CAMBRIDGE AMBER ALE: Cambridge, MA, 4.7% - 8

CIGAR CITY JAI ALAI IPA: Tampa, FL, 7.5% - 10

GOLDEN ROAD MANGO CART: Los Angeles, CA, 4% - 6

KONA BIG WAVE GOLDEN ALE: Kalua-Kona, HI, 5% - 8

MAINE BEER CO. LUNCH IPA: Freeport, ME, 7% - 11

NIGHT SHIFT WHIRLPOOL HAZY PALE ALE: Everett, MA, 4.5% - 9

OXBOW FARMHOUSE PALE SAISON: Newcastle, ME, 6% - 8

STELLA ATROIS: Leuven, Belgium, 5.2% - 9

Bottles & Cans

ABITA AMBER: Covington, LA, 4.5% - 8

ABITA PURPLE HAZE RASPBERRY LAGER: Covington, LA, 4.2% - 8

ABITA STRAWBERRY LAGER: Covington, LA, 4.2% - 8

ABITA TURBO DOG BROWN ALE: Covington, LA, 5.6% - 8

BENTWATER KETTLE SOUR PINEAPPLE

PASSIONFRUIT: Lynn, MA, 5% - 8

BROOKLYN SPECIAL EFFECTS N/A: Brooklyn, NY, 4% - 7

BUDWEISER: St. Louis, MO, 5% - 6

BUD LIGHT: St. Louis, MO, 4.2% - 6

DOWNEAST HARD CIDER ROTATING: E. Boston, MA, 5% - 8

EDEN CIDER (gluten-free): Newport, VT, 6.2% - 8

FIDDLEHEAD IPA 16oz: Shelburne, VT, 6.2% - 11

IPSWICH OATMEAL STOUT: Ipswich, MA, 7% - 8

NUTRL VODKA SELTZER (gluten-free): British Columbia, CA 5% - 7

Wine

- WHITE -

Luna Nuda, Pinot Grigio, Lodi, CA – 12 gl / 48 btl

Chamisal, Chardonnay, Central Coast, CA – 13 gl / 52 btl

Raymond Prum "Essence" Riesling, Mosel, Germany – 12 gl / 48 btl

Fournier Sauvignon Blanc, Loire, France – 14 gl / 56 btl

Jadix, Picpoul de Pinet, France – 12 gl / 48 btl

Chateau du Trignon, Cotes du Rhone Viognier,
Rhône Valley, France – 15 gl / 60 btl

- RED -

Chemistry, Pinot Noir, Willamette Valley, OR – 12 gl / 48 btl

Domaine la Garrigue, Cotes du Rhone, France – 16 gl / 64 btl

DeLoach Heritage Reserve, Merlot, Sonoma, CA – 12 gl / 48 btl

Combel La Serre, Cahors Malbec, France – 12 gl / 48 btl

Lyeth, Cabernet Sauvignon, Sonoma, CA – 14 gl / 56 btl

- ROSÉ -

Fortant, Sete, France – 10 gl / 40 btl

Le Vigne di Alice, Sparkling Rosé, Italy – 16 gl / 64 btl

- SPARKLING -

"Poema" Cava, Spain – 11 gl / 44 btl

Henri Dosnon, Champagne Brut, France – 90 btl

Ask Your Server About Our Dessert Cocktails!