



THE
BRASS
MAGNOLIA™

COCKTAILS

SAZERAC

10.50

The official cocktail of New Orleans! Expertly prepared with Sazerac Rye Whiskey and Hardy Organic VSOP Cognac, mixed with sugar, Peychaud's Bitters and Herbsaint.

PEYCHAUD'S SPRITZ

10.50

A bubbly and delicious spritz made with Peychaud's Aperitivo, Prosecco and club soda.

PIMM'S CUP

10.50

The New Orleans version of the classic; we blend Pimm's No. 1 Cup, fresh lemonade, Sierra Mist and garnish with a cucumber slice for a light and refreshing cocktail.

FRENCH 75

10.50

We kick this well-known cocktail up a notch with Hardy Organic VSOP Cognac, Domaine Ste Michelle and fresh lemon juice. Available with Bombay Sapphire Gin for traditionalists.

HURRICANE

10.50

The most popular cocktail in the French Quarter! Our Hurricane is made with Bacardí Superior Rum, Bacardí Ocho Rum, Myers's Dark Rum, passion fruit syrup, hibiscus syrup, orange juice, lime juice and grenadine. Let the good times roll!

BAYOU LEMONADE

10.50

A crisp and refreshing blend of Bayou Rum, fresh watermelon, lemonade and a splash of Sierra Mist.

BRANDY CRUSTA

10.50

Created in New Orleans in the 1850's, the Brandy Crusta is a blend of Hardy Organic VSOP Cognac, Maraschino Liqueur, Orange Curaçao, fresh lemon juice and Angostura Bitters.

VIEUX CARRÉ

10.50

A cocktail with ingredients as diverse as the culture of New Orleans! Made with Sazerac Rye Whiskey, Hardy Organic VSOP Cognac, Cinzano 1757 Sweet Vermouth, Bénédictine, Peychaud's Bitters and Angostura Bitters.

NOLA ICED TEA

11.50

Southern sweet iced tea with a big kick. Bayou Rum, Jack Daniel's Rye Whiskey, Stoli Vodka, Plymouth Gin, Bayou Satsuma Liqueur, fresh lemonade and a splash of Pepsi-Cola.

A LA LOUISIANE

10.50

Created in the 19th century in the Hotel La Louisiane, this bold yet balanced libation features Sazerac Rye Whiskey, Bénédictine, Cinzano 1757 Sweet Vermouth, Peychaud's Bitters and a touch of Absinthe.

OJEN COCKTAIL

10.50

An anise flavored favorite to revel in the Mardi Gras festivities, the Ojen cocktail is bright and sweet with Ojen Liqueur, Peychaud's Bitters and club soda over ice.

BRANDY MILK PUNCH

10.50

A holiday classic that's delicious all year long! Combines Hardy Organic VSOP Cognac, heavy cream, whole milk, simple syrup and a dash of vanilla extract.

PRALINE TRUFFLE

10.50

Like drinking dessert! A sweet libation of Stoli Vodka, Praline Liqueur, Chocolate Liqueur and cream with splash of Kahlúa.



THE BRASS MAGNOLIA™

WINES

SPARKLING

| | gl | blt |
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| Prosecco, Ca' Marian 'Castel Pietra', Veneto, Italy | 9.50 | 30 |
| Sparkling Wine, Domaine Ste Michelle, 'Brut', Washington | 10.75 | 35 |
| Sparkling Wine, Domaine Ste Michelle, 'Brut Rosé', Washington | 12.50 | 42 |
| Champagne, Laurent Perrier, France (375ml) | 22 | 42 |
| Moët & Chandon, 'Brut Impérial', Champagne, France | | 95 |
| Champagne, Bollinger, 'Brut', Champagne, France | | 150 |
| Champagne, Dom Pérignon, France | | 225 |

WHITE

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| Pinot Grigio, Ecco Domani, Delle Venezie, Italy | 11.75 | 39 |
| Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand | 11.50 | 38 |
| Moscato, Stemmari, Terre Siciliane, Italy | 12.00 | 40 |
| Chardonnay, Santa Helena, Valley Central, Chile | 9.50 | 30 |
| Chardonnay, Kendall-Jackson, California | 11.75 | 39 |
| White Blend, Conundrum, California | 14.50 | 50 |

ROSE

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| Rosé, Gérard Bertrand, 'Côtes des Rosés', Lanquedoc, France | 11.50 | 38 |
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RED

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| Pinot Noir, Castle Rock, California | 11.00 | 36 |
| Pinot Noir, Cherry Pie, 'Three Vineyards', California | 14.00 | 48 |
| Merlot, Kendall-Jackson, North Coast, California | 12.75 | 43 |
| Cabernet Sauvignon, Santa Helena, Valley Central, Chile | 9.50 | 30 |
| Cabernet Sauvignon, Murphy-Goode, California | 12.50 | 40 |
| Cabernet Sauvignon, J. Lohr, Sonoma, California | 13.75 | 47 |
| Malbec, Catena, Mendoza, Argentina | 13.25 | 45 |

LOUISIANA BEERS

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| Abita Purple Haze | 7.00 |
| Abita Strawberry Lager | 7.00 |



ABITA ROOT BEER

naturally caffeine-free
Sweetened with pure Louisiana cane sugar
4.50