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## SPECIALTY COCKTAILS

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**Sazerac** 8

Rye Whiskey, Peychaud's Bitters, Absinthe.  
A New Orleans classic.

**Maker's Manhattan** 10

Maker's Mark, Angostura Bitters, Sweet Vermouth.  
Because the city never sleeps.

**Storyville Blues** 9

Blueberry Vodka, Lemonade, Blue Curacao.  
Let the blues lift your spirits.

**Sin Dancer** 11

Patrón Silver, Cointreau, Grand Marnier,  
Simple Syrup, Fresh Lemon, Lime Juice.  
Sinfully seductive.

**Burlesque Stress** 8.50

Absolut, Coconut Rum, Pineapple, Cranberry.  
Release your stress and shake it up.

**Silk Panties** 10

Grey Goose, Peach Liqueur, Cranberry Juice.  
Straight up and dropped.

**French 76** 12

Cognac, Champagne, Fresh Lemon, Lime Juice.  
Taste of France in the Big Easy.

**Rada-Tat-Tat** 10

Hendrick's Gin, Soda Water, Fresh Lime Juice,  
Simple Syrup, Orange. Flap your way to the dance floor.

**Sex on the Balcony** 9.50

Ketel One, Melon, Raspberry Liqueur, Cranberry,  
Pineapple Juice. We all know where this leads.

**Dirty River** 12

Jose Cuervo, Absolut, Old New Orleans Rum,  
Melon Liqueur, Raspberry Liqueur, Sour, Sprite.  
It will make you think you're strong enough  
to swim across (not recommended).

**Velvet Hammer** 9

Vanilla Vodka, Creme de Cacao, Heavy Cream.  
A classic with a Saints & Sinners twist.

**Cream Soda** 8

Whipped Cream Vodka, Cotton Candy Vodka, Seltzer  
Water. Not your grandparents' ice cream soda...



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## NICE WHITES

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- Sauvignon Blanc** 6/21  
Joseph Mellot, "Destinea," Loire Valley, 2011  
*Super minerality with a soft essence of peaches and pears.*
- Sauvignon Blanc** BTB 58  
Joseph Mellot, Pouilly-Fumé, France, 2010  
*A single vineyard of flint soil that accents the citrus flavors and stone fruit.*
- Pinot Grigio** 6/21  
Casteggio, Lombardy, Italy, 2011  
*Crisp nectarine and mineral flavors; juicy fresh finish.*
- Pinot Gris** 7.50/26  
Joel Gott, Willamette Valley, Oregon, 2011  
*Gorgeous fruit, bright acidity, and subtle minerality.*
- Riesling** 7/25  
Blufeld, Mosel-Saar-Ruwer, Germany, 2010  
*Exceptionally fruity, not too sweet, refreshing and easy to drink.*
- Chardonnay** 11/44  
Maroslavac-Leger, Bourgogne, 2010  
*Brilliant style with flavors of stone fruit. The floral aromas crosspaths with great minerality.*
- Chardonnay** BTB 50  
Monticello, Napa Valley, California, 2010  
*Rich creamy texture with integrated oak flavors of vanilla and pineapple.*
- Champagne** 15/75  
Dumangin, "17," NV  
*A grower Champagne with unparalleled elegance with yeasty flavors and aromas of chalky soil.*
- Postumio Brut** BTB 45  
Casteggio, Lombardy, Italy, NV  
*Chardonnay and pinot with full rich flavors.*

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## DRAFT BEER

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- Abita Amber** 6
- Nola Blonde Ale** 5
- Abita Andy Gator** 6
- Redd's Apple Ale** 5
- Abita Seasonal** 5
- Blue Moon** 5



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## NAUGHTY REDS

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**Pinot Noir** 12/48

Daniel Rion, Bourgogne, 2010  
*Elegant, silky pinot with great balance of flavors with strong acidity.*

**Pinot Noir** BTB 60

Anne Amie Cuvée A, Willamette Valley, Oregon, 2010  
*A super light, well balanced fruity wine with rigid tannins.*

**Cabernet Sauvignon** 8/28

Daniel Gehrs, Central Coast, California, 2010  
*Relaxed soft style with strong bright fruit.*

**Syrah** BTB 35

Jean-Luc Colombo "La Violette", VDP, France, 2010  
*Earthy, nice black licorice, cinnamon, and lingering blackberry jam finish.*

**Malbec** 10/35

Ricardo Santos, La Madras, Argentina, 2010  
*A profound core of ripe blackberry jam fruit coupled with an elegant silky finish.*

**Merlot** 9/32

Rocher-Calon, Bordeaux, France, 2009  
*Deep earthy texture, dark fruit and strong floral aromas.*

**Merlot** BTB 50

Kenwood "Jack London", Sonoma County, California, 2009  
*Aromas of cherry, plum, and fig combine with delicate hints of sage and licorice.*

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## BOTTLE BEER

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Bud Light	4	Dos XX Lager	5.50
Miller Lite	4	Stone Arrogant	9
Coors Light	4	Bastard	
Budweiser	4	Red Stripe	5.50
Pabst Blue Ribbon	3	Guinness Stout	6.50
Corona	5	Abita Jockamo IPA	5
Sam Adams Lager	5	Green Flash Hop	8.50
Brooklyn Lager	6.50	Head Red IPA	
Abita Turbodog	5	Curious Traveler	6
Newcastle	6	Shandy	



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## DESSERTS

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**Red Hottie Velvet Cake** 9  
(Channing's favorite)

*Three layers of decadent red velvet cake, luscious whipped cream cheese frosting and a generous swirl of rum raspberry sauce... it's every cake lover's fantasy.*

**Bourbon Street Pecan Pie** 9

*A ménage à trois of bite-sized pieces of Southern pecan pie topped with smooth and silky bourbon sauce. Invite a scoop of rich vanilla ice cream to the party and make it a la mode.*

**Bordello Bread Pudding** 8

*Delicately sweet and irresistibly fluffy, our New Orleans-style bread pudding drizzled with caramel whiskey sauce opens the door to new possibilities. Have it just once and we guarantee you'll come back for more.*

**Lady Crème Brûlée** 8

*Rich vanilla Crème Brûlée topped with a crunchy sugar crust and candied orange compote. Careful, this sassy little French number will leave you feeling emotions you never knew you had.*

**Barq's® Root Beer Float** 6

*Bubbly Barq's® Root Beer poured over smooth and dreamy vanilla ice cream in a cool and frosty mug... let's just say it will be a good time.*

**Root Beer Float for Grown-Ups** 10

*A nostalgic treat for the 21 and up crowd.*

**Parlor House Ice Cream** 7

*Want some good old-fashioned sweet lovin' but in the mood for just a taste? Satisfy the urge with our rotating variety of premium ice creams.*

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## AFTER DINNER DRINKS

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**Nutty Irishman** 9

*Jameson, Frangelico, Fresh Coffee.*

**Cafe Toledo** 9

*Baileys, Fresh Coffee, and Chocolate Syrup.*

**Feist 10-Year Port** 10

*Red, Sweet, Full-Bodied, Fruity, Rich.*