

NOLA COCKTAILS

SPRING COCKTAILS



SIX-MINUTE SHAKEN
RAMOS GIN FIZZ
\$15

Aviation Gin • Orange Flower Water
 Heavy Cream • Egg White • Soda Water
 Fresh Lemon & Lime Sour



HURRICANE
\$15
 Light & Dark Rums
 Passion Fruit Syrup
 Orange & Lime Juices



FRENCH 75
\$12
 Aviation American Gin
 Lemon Juice
 Raw Simple Syrup
 French Sparkling
 Lemon Twist

GRASSHOPPER \$8
 Green Crème de Menthe
 White Crème de Cacao
 Half-n-Half



PIMM'S CUP \$12
 Pimm's No. 1
 Fresh Lemon Sour
 Soda Water
 Tall, Refreshing,
 and low ABV.



SAZERAC \$14
 The "official" cocktail of New Orleans.
 Sazerac Rye Whiskey
 Raw Simple
 Peychaud's Bitters
 Herbsaint Rinse
 Lemon Twist



VIEUX CARRE \$15
 Courvoisier VS Cognac
 Sazerac Rye Whiskey
 Carpano Antica Vermouth
 Bénédictine D.O.M.
 Peychaud's and Angostura Bitters



SCARLETT O'HARA \$8
 Southern Comfort 80
 Cranberry Juice
 Fresh Lime



ABSINTHE DRIP

Lucid (124 proof) \$15
 The first absinthe allowed into America
 after the 95-year ban. Made in France.
Nouvelle-Orléans (136 proof) \$25
 Aged three years. Made in France.

French Quarter Float \$15
 Three Roll Rum (local)
 Abita Root Beer (local)
 Scoop of Vanilla
 Ice Cream
NON-ALCOHOLIC \$7



Vegan Irish Milk \$10
Punch Martini ★
It's Magically Delicious!

Jameson Irish Whiskey
 House Sweetened Nutmeg
 & Cinnamon Almond Milk
 Garnished with Lucky Charms Cereal

...comes with a spoon

April Showers
May Flowers \$10
 House French Sparkling
 St-Germain Elderflower
 Violet Liqueur • Flower Garnish



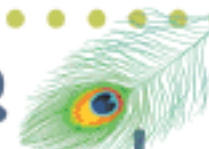
Huckleberry \$12
Lemondrop
 44° North Mountain Huckleberry Vodka
 Triple Sec • Fresh Lemon Sour •
 Sugared Rim with Blue Nonpareils

Brown Sugar \$12
Old Fashioned
 Buffalo Trace Bourbon
 Brown Sugar Simple
 Orange & Gingersnap Bitters
 Ice Ball • Orange Spiral Twist



That's my Jam! \$12
 Sombra Mezcal • Blackberry Jam
 Lime Juice • House Ginger Beer
 Black Pepper Bitters

\$15 Camille's
Rose & Peacock
 Pavan "Dance of the Peacock"
 French Liqueur • French Sparkling
 Ketel One Botanical Grapefruit &
 Rose Vodka • Lemon
 Served as an Edible Jelly Mold
 ~ Comes with a Peacock Feather ~



Jenny \$12
from the Block
 Artisanal Plantation Pineapple Rum
 Coco Lopez • Mint • Lime Juice
 LaCroix Sparkling Passionfruit
 Side of Butterfly Pea Tea

LOGAN & WADE'S
TRUCE SERUM
 Aviation American Gin
 Laughing Man Coffee
 Tattersall Orange Crema
 Vanilla Bean • Ginseng
 Served in a bottle and with a
 Souviner Keychain
 Bottle Opener
LAUG COFFEE MA

~ ASK ABOUT OUR \$7 DRINK OF THE DAY ~

WINE

Red
Shannon Ridge • California: Cabernet.....7 gl / 25 bt
J. Lohr • California: Merlot.....7 gl / 25 bt
Maison Louis Latour • France: Pinot Noir....7 gl / 25 bt
Finca Decero • Argentina: Malbec.....12 gl / 50 bt

White

J. Lohr • California: Chardonnay.....7 gl / 25 bt
Sonoma Cutrer • California: Chardonnay....12gl / 50 bt
Shannon Ridge • California: Sauv Blanc.....7 gl / 25 bt
Riff • Italy: Pinot Grigio.....7 gl / 25 bt
Centorri • Italy: Moscato.....7 gl / 25 bt
Ma Briquette • France: Rosé.....12gl / 50 bt

Sparkling

Philippe Dublanc • France: Blanc de Blanc..8 gl / 30 bt
Philippe Dublanc • France: Brut Rosé.....12 gl / 50 bt
Segura Viudas • Spain: Brut Cava..... - / 50 bt

Champagne

Moet & Chandon.....20 split (6.5 oz)
Veuve Clicquot..... - / 100 bt
Dom Perignon..... - / 300 bt

LOCAL DRAFT BEER \$8

LIGHT

- PARADISE PARK
- CANEBRAKE

MEDIUM

- SOUTH COAST AMBER
- SOUTHERN PECAN

HEAVY

- KOROVA MILK PORTER

HOPPY / IPA

- RADICAL RYE

OTHER

\$5
 Bud • Bud Light • Coors Light • Miller Lite
 Mich Ultra • St. Pauli Girl (non-alcoholic)
 Estrella Daura (gluten-free)

\$6
 Corona • Stella Artois
 Magnars Irish Cider

Bar Bites

MUFFULETTA SLIDER BASKET
 Three Muffuletta Sliders **\$12**
 with ZAPP's Local Potato Chips

SOFT PRETZEL W/ CREOLE MUSTARD \$6

TORTILLA CHIP & SALSA BASKET \$10

ZAPP'S POTATO CHIP BASKET \$4

POPCORN BASKET \$5

MAGNUM CARAMEL ICE CREAM BAR \$5

SLICED ORANGE \$1

BOURBON O JAZZ BAR

Bourbon Orleans Hotel

PLEASE ORDER AT THE BAR

Bar Team

Bar Director Cheryl Charming

2015 New Orleans Magazine "Mixologist of the Year"
 Autographed copies of her 16th published book, "A Cocktail Companion" are available.

BARTENDERS

Camille Harley
 Lead Bartender
 Andrew Guerin
 Local USBG Vice President
 Aimee Arciuolo
 Bryan Aguilar
 Alessandra Paolicchi
 Steven Lemley
 2014 New Orleans Magazine "Mixologist of the Year"

Facebook: Bourbon O
 Instagram: Bourbonobar

OPEN 7 DAYS A WEEK

Mon - Wed 3pm - 12am
 Thurs - Sat 12pm - 1am
 Sunday 12pm - 12am

Jazz Bands Every Night!

FREE WIFI

NETWORK: BOURBON ORLEANS BAR
 PASS WORD Nola@504

OUR MOST POPULAR

TORCHED ROSEMARY BLOODY MARY \$12

Luksusowa Polish Potato Vodka and Housemade Bloody Mary Mix
 Garnished with Torched Rosemary, Queen Green Olive, Pickled Beans, and a Mini Tabasco Bottle.

Add a Mini Muffuletta Slider on Top \$3

MULES \$12

Our Mules are made with housemade ginger beer!

Moscow.....Luksusowa Vodka
 Caribbean.....Sailor Jerry Spiced Rum
 Mexican.....Sauza Tequila
 Irish.....Tullamore Dew
 Kentucky.....Buffalo Trace Bourbon
 London.....Aviation American Gin
 Dark 'N Stormy... Gosling's Black Seal Rum

ASK FOR OUR WHISKEY LIST

• SPIRIT LIST
 • Non-Alcoholic Menu
 • Sugar-Free Menu