

# WINE

## Red

Alias • California: Cab • Merlot • Noir.....7 gl / 25 bt  
Coppola • California: Claret.....12gl / 50 bt

## White

Alias • California: Chardonnay.....7 gl / 25 bt  
Sonoma Cutrer • California: Chardonnay...12gl / 50 bt  
Alias • California: Sauv Blanc.....7 gl / 25 bt  
La Torretta • Italy: Grigio.....7 gl / 25 bt  
La Torretta • Italy: Moscato.....7 gl / 25 bt  
Pacific Oasis • Washington: Reisling.....12gl / 50 bt  
Portal da Calcada • Portugal: Rosé.....12gl / 50 bt

## Sparkling

Simonet • France: Blanc de Blanc.....8 gl / 30 bt  
Frances Montand • 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 BEER

\$5  
Bud • Bud Light • Coors Light • Miller Lite  
Mich Ultra • St. Pauli Girl (non-alcoholic)  
Estrella Daura (gluten-free)  
\$6  
Corona • Stella Artois  
Carpé Rosé Cider (local)

# 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

Jazz Bands Every Night!

FREE WIFI

NETWORK: BOURBON ORLEANS BAR

PASS WORD Nola@504

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.

Lead Bartender Camille Harley

Bartenders

Andrew Guerin

Aimee Arciuolo

Bryan Aguilar

Alessandra Paolicchi

Bar Backs

Brandon Jupiter

Alyssa Guzman



Instagram: Bourbonobar

OPEN 7 DAYS A WEEK

Mon - Wed 3pm - 12am

Thurs - Sun 12pm - 1am

## 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.....Monte Alban Tequila

Irish.....Tullamore Dew Irish Whiskey

Kentucky.....Beam Bourbon Whiskey

London.....Aviation American Gin

Dark 'N Stormy..Gosling's Black Seal Rum

ASK FOR OUR WHISKEY LIST

Non-Alcoholic Menu

Sugar-Free Menu

# BIG Easy HISTORIC Cocktails

The "official" cocktail of New Orleans.

## SAZERAC \$14

Redemption Rye Whiskey  
Raw Simple Syrup  
Peychaud's Bitters

Absinthe Rinse • Lemon Twist



## HURRICANE \$15

Light & Dark Rums  
Passion Fruit Syrup  
Orange & Lime Juices



## GRASSHOPPER \$8

Green Crème de Menthe  
White Crème de Cacao  
Half-n-Half



## PIMM'S CUP \$12

Pimm's No. 1  
Lemon Juice  
Raw Simple Syrup  
Soda Water

Garnished with  
Cucumber and  
Seasonal Fruit



## VIEUX CARRE

Courvoisier VS Cognac \$15  
Redemption Rye Whiskey  
Carpano Antica Vermouth  
Bénédictine D.O.M.  
Peychaud's Bitters  
Angostura Bitters  
Lemon Twist



## SIX-MINUTE RAMOS SHAKEN GIN FIZZ \$15

Aviation Gin • Orange Flower Water  
Powdered Sugar • Heavy Cream  
Lemon & Lime Juices • Egg White  
Soda Water



## SCARLETT O'HARA \$8

Southern Comfort  
Cranberry Juice  
Fresh Lime



## FRENCH 75 \$12

Aviation American Gin  
Lemon Juice  
Raw Simple Syrup  
French Sparkling Wine  
Lemon Twist



## 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.

# FALL DRINKS



## DREW BREESES(Y) BIG EASY \$12

Finlandia Grapefruit Vodka  
Don Q Rum • Triple Sec  
Fresh Lemon Sour • Cranberry Juice



## VAMPIRE BLOOD \$10

House Black Vodka  
layered on top of cranberry juice  
Garnish: Glow-in-the-dark  
vampire fangs!



## POISON APPLE \$12

Crown Royal Apple Whisky  
Apple Cider  
House Ginger Beer  
Garnish: Dried Spiced Apple Ring



## CABLE CAR \$12

Captain Morgan Spiced Rum  
Marie Brizard's Orange Curaçao  
Fresh Lemon Sour  
Garnish: Cinnamon-Sugared Rim  
Created by famed bartender  
Tony Abou-Ganim  
modernmixologist.com



## Old Town Road \$15

WhistlePig Rye Whiskey  
Amontillado Sherry  
House Raspberry Shrub  
Vermont Maple Syrup  
Almond-Chocolate Bitters  
Garnish: Maple Bacon



## Sweet Tater Pie \$10

House Blanco Tequila  
Housemade Sweet Potato Mix  
Half-n-Half  
Bitter Truth Creole Bitters  
Garnish: Toasted Marshmallows



## Cinnamon Bees Knees \$10

Aviation American Gin  
Clover Honey Syrup  
Lemon Juice • Cinnamon Stick  
Souvenir Honey Bear Jar



## French Quarter Float

Don Q Light Rum • Abita Root Beer  
Scoop of Butter Pecan Ice Cream  
\$15 • NON-ALCOHOLIC \$7

