

# BAR BITES



**Muffuletta Slider Basket \$12**  
Comes w/ 3 Muffuletta Sliders and local potato chips

The Muffuletta (Moo-foo-LET-uh) sandwich was invented in 1906 at Central Grocery (923 Decatur). It's made with ham, salami, mozzarella, provolone, and green olive salad. The signature green olive salad is made with green olives, carrots, celery, cauliflower, oregano, garlic, and olive oil.

( Available from 6pm - midnight )

**Shrimp & Crabmeat Gumbo Bowl \$7**  
**Chicken & Andouille Sausage Jambalaya Bowl \$10**

**Tortilla Chips w/ Salsa & Quacamole.....\$10**  
(Extra chips \$4 • Extra Salsa \$2 • Extra Quac \$4)  
**Popcorn Basket.....\$4**  
**Local (made in New Orleans) Potato Chips Basket...\$4**

**White Chocolate Bread Pudding w/ Traditional Whiskey Sauce.....\$7**

# Midas Cup

Our Souvenir Go Cup!



Reyka Vodka  
House Made Strawberry Purée  
Pineapple Juice  
Champagne

40oz Gold Champagne Bottle Souvenir Cup....\$25  
Refills.....\$15  
16oz Serving....\$12

# the BOURBON O BAR NEWS

Circulation: A Whole Lot • The Freshest Bar on Bourbon • Vol 18 Fall 2017 (Sept - Nov)



Bar Director  
**Cheryl Charming**  
New Orleans' Magazine's 2015 title holder for "Bartender of the Year"

Bartenders  
**Rachel Shandersky** (Lead Bartender)  
**Erick Morton**  
**Camille Harley**  
**Abby Gralapp**  
**Robert Ryan**

Bar Backs  
**Brandon Jupiter**  
**Kendall Jupiter**



**Special Menus**

**ASK FOR OUR:**  
Wine Menu  
WHISK(E)Y LIST  
Non-Alcoholic Menu  
Bachelorette Menu  
Bachelor Menu  
**BOMB SHOT MENU**

**Jazz Bands Every Night!**  
Starts at 8pm

**ASK ABOUT OUR NEW ORLEANS COCKTAIL Bar Crawl T-Shirt**



\$20

Have fun drinking 8 New Orleans Cocktails

from the New Orleans Hotel Collection. At each location we will "X" off your cocktail. You can even ask the bartender to sign your shirt if you want!

~ comes with a map ~

We are the only "fresh" bar on Bourbon Street. We hand squeeze our citrus, make our own ginger beer, Bloody Mary mix, syrups, and more!

Find us on Facebook  
**Bourbon "O"**

**LOCAL DISCOUNTS**  
**seven days a week**

Bourbon O Bar  
www.bourbono.com  
(504) 571-4685  
Sun-Thurs Noon-Midnight  
Fri & Sat Noon-1am

**FREE WIFI**



**NETWORK:**  
NOHC\_GUEST\_WI-FI  
**ASK FOR THE PASSWORD**

The four outlets around the bar have USB plugs. There is also a USB plug next to one of the sofas.







# NEW ORLEANS

\$15

## RAMOS' GIN FIZZ

We are the first bar in 98 years to shake the Ramos' Gin Fizz for six minutes.

HENDRICK'S GIN  
ORANGE FLOWER WATER  
POWDERED SUGAR ~ EGG WHITE ~ HEAVY CREAM  
FRESH LEMON & LIME JUICE ~ SODA WATER

The Ramos' Gin Fizz was invented by Henry Charles Ramos in 1888. Ramos employed a line of "Shaker Boys" to shake 'em all night long.  
~ Ask to see a photo of his bar from the late 1800s ~  
Ask where to sign the Ramos Gin Fizz Registry



## ABSINTHE DRIP

Lucid Absinthe Supérieure \$15

The first absinthe allowed back into America after being banned for 95 years. It's made with green anise, sweet fennel, and Grande Wormwood.

124 proof

Nouvelle-Orléans Absinthe® Supérieure \$25

Pot stillled and infused with Grande Wormwood, whole botanicals, flowers, and spices then rested for 3 years before bottling.

136 proof

Both absinthes were inspired by New Orleans native, Ted Breaux.

FRENCH 75 \$12

Adopted from France in the 19-teens.  
COURVOISIER VS ~ FRESH LEMON JUICE  
RAW SIMPLE SYRUP ~ FRENCH SPARKLING WINE  
LEMON TWIST

# COCKTAILS



SAZERAC \$14

The "official" cocktail of New Orleans.  
Invented by druggist, Antoine Peychaud in the early-mid 1800s.  
SAZERAC RYE WHISKEY ~ RAW SIMPLE SYRUP  
PEYCHAUD'S BITTERS ~ ABSINTHE RINSE ~ LEMON TWIST

VIEUX CARRÉ \$15

Vieux Carré (VOOV ka-RAY) means Old Square/French Quarter. The cocktail was invented in 1938 by bartender, Walter Bergeron, at the Hotel Monteleone in the Carousel Bar.  
COURVOISIER VS ~ SAZERAC RYE ~ CARPANO ANTICA  
BÉNÉDICTINE D.O.M. ~ PEYCHAUD'S & ANGOSTURA BITTERS

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

SCARLETT O'HARA  
Southern Comfort  
Cranberry Juice  
Fresh Lime

\$8

PIMM'S CUP \$12

Adopted by New Orleans in 1940. Ours is the best!  
PIMM'S NO. 1 ~ FRESH LEMON JUICE ~ RAW SIMPLE SYRUP ~ SODA WATER ~ GARNISHED WITH FRESH CUCUMBER & SEASONAL FRUIT  
Pimm's No. 1 is a British liqueur made with secret ingredients.

HURRICANE \$15

Invented at Pat O'Brien's in 1942. We make ours from the original recipe with fresh squeezed fresh juices.  
3 OZ OF RUM (Flor de Caña and Myers's Dark Rum)  
PASSION FRUIT SYRUP ~ FRESH ORANGE & LIME JUICES

LA LOUISIANE \$15

Invented in the 1880s at the once popular La Louisiane restaurant that was located at 725 Iberville.  
SAZERAC RYE ~ BÉNÉDICTINE D.O.M. ~ CARPANO ANTICA  
ABSINTHE ~ PEYCHAUD'S BITTERS ~ LUXARDO CHERRY





# AUTUMN

## Drew Brees(y) Big Easy

A twisted Seabreeze kicked up with 3 oz of booze!

Finlandia Grapefruit Vodka

Flor de Caña Rum \$12

Bols Triple Sec • Fresh Lemon Juice

Raw Simple Syrup • Cranberry Juice

## French Quarter Float \$15

Flor de Caña Rum

Naturally Crafted Artisanal Root Beer

Vanilla Bean Ice Cream



# MULES \$12

Our Mules are made with housemade ginger beer!

Moscow.....Reyka Vodka

Caribbean.....Sailor Jerry Spiced Rum

Mexican.....Milagro Silver Tequila

Kentucky.....Buffalo Trace Bourbon

Irish.....Tullamore Dew Irish Whiskey

London.....Hendrick's Gin

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

• Your **MULE** can be served in a **Copper Cup** for \$37 (includes tax). You can keep the cup!

• Empty Copper Cup \$25 (includes tax)



# LIBATIONS



## Vampire Blood

Black Reyka Vodka Layered on Cranberry Juice

\*Comes with glow-in-the-dark vampire fangs!

\$10

## Orange is the New Black

Black Reyka Vodka Layered on Fresh Orange Juice

\*Comes with a black spider ring!

## Pumpkin Milk Punch \$10

Old Forester Bourbon  
Bols Pumpkin Spice  
Half-n-Half  
Fresh Nutmeg



## Pomegranate Mimosa \$8

French Sparkling Wine  
Housemade Pomegranate Syrup  
Orange Juice

## Torched Rosemary Bloody Mary \$12

Reyka Vodka & Housemade Bloody Mary Mix

**Made-From-Scratch Mix:**

Stewed Plum Tomatoes, Grilled Garlic, Basil & Rosemary, Worcestershire, A-1 Steak Sauce, Ground Black Peppercorns & Celery Seed, Raw Horseradish, and Fresh Squeezed Lime Juice. **Garnished with Torched Rosemary, Pickled Beans, Green Queen Olive, and a Mini Tabasco Bottle.**

**Add a Mini Muffuletta Slider on Top! \$3**

The Muffuletta (Moo-foo-LET-uh) sandwich was invented in New Orleans. It's made with ham, salami, mozzarella, provolone, and green olive salad.





# AUTUMN BAR STAFF COCKTAILS


\$15




## Cheryl Charming's "SerendipiTEA"

Housemade Espresso Liqueur  
Housemade Chai Almond Milk

\*Served with a Vegan Gluten-Free Cinnamon Cookie

• *Housemade Espresso Liqueur*: made with Flor de Caña Rum, Reyka Vodka, cold pressed organic Columbian fair trade espresso beans, and Madagascar vanilla pods.  \*Vegan \* Gluten Free

• *Housemade Chai Almond Milk*: made with raw almonds, raw simple syrup, and organic marsala assam black tea with cardamon pods, ginger root, and cassia cinnamon pieces.  \*Vegan \* Gluten Free

Cheryl's 16th book, "Cocktails FAQ" was released September 2017. In 2015, she was the title holder for New Orleans' Magazine's "Mixologist of the Year".



## Camille's "Mrs. Potato Goes South"

Flor de Caña 5 Year Rum  
Housemade Sweet Potato Pureé  
Housemade Falernum  
Lime Juice • Pineapple Juice  
Coco Lopez Coconut Cream



## Abby's "Abracadabra"

Tullamore Dew Phoenix Irish Whiskey  
Courvoisier VS • Raw Simple Syrup  
Regans' Orange Bitters  
Fresh Ground Clove • Campari Rinse  
Orange Twist  
Served over an Iceball



## Rachel's "As American as Apple Pie"

Hudson Baby Bourbon  
Benedictine D.O.M.  
Housemade Apple Cider  
Lemon Juice • Raw Simple Syrup  
Vanilla Extract



## Erick's "Ode to Tailgate"

Montelobos Mezcal  
Ragin Cajuns Local Ale  
Activated Charcoal • Bloody Mary Mix  
Chili-Salt Rim  
Garnished with a Slim Jim



## Robert's "Red Tuxedo #2"

Hendrick's Gin  
Carpano Antica • Cherry Heering  
Regans' Orange Bitters  
Bittermens Hopped Grapefruit Bitters  
Pernod Rinse  
Luxardo Cherry



# BEER

## LOCAL DRAFT

### - LIGHT BODIED -

#### **Ragin' Cajuns 4.8% ABV**

Bayou Teche Brewery, Arnaudville, LA. This brew is the first officially licensed college beer. It's ale, but tastes like lager.

#### **Kingfish Ale 5% ABV**

Chafunkta Brewing Company, Mandeville, LA. This brew is a crisp and refreshing American cream ale. Named after the legendary Louisiana Governor (1928 -1932), Huey P. "The Kingfish" Long.

### - MEDIUM BODIED -

#### **South Coast Amber 5.4% ABV**

Parish Brewing Company in Broussard, LA. This brew is toasty and creamy with hints of caramel.

#### **Charming Wit 4.7% ABV**

Urban South Brewery in New Orleans, LA. This brew is the first Belgian-style wheat beer made in New Orleans. It compares to Shock Top or Blue Moon and is served with an orange wedge.

#### **Southern Pecan 4.39% ABV**

Lazy Magnolia Brewing Company, Kiln, MS. This brew is the first in the world to be made with whole roasted pecans.

### - HEAVY BODIED -

#### **Korova Milk Porter 4.65% ABV**

Gnarly Barley Brewing Company, Hammond, LA. This dark brew has notes of fudge, roasted malt, hot chocolate, and espresso.

# BEER

### - HOPPY / IPA -

#### **Voodoo Bengal Pale Ale 5.5% ABV**

Tin Roof Brewing Company, Baton Rouge, LA. This hoppy pale ale is made with Citra (tropical), Simcoe (earthy), and Waimea (citrus) hops. It's light malt is made from malted oats.

#### **Radical Rye 7% ABV**

Gnarly Barley Brewing Company, Hammond, LA. This India Pale Ale is hoppy and peppery with a big malty backbone and a high ABV.

### BOTTLED

\$4

Bud Light  
Mich Ultra  
Miller Lite

\$5

Stella Artois  
Angry Orchard Cider  
St. Pauli Girl (non-alcoholic)  
Estrella Daura (gluten-free)

### 16 OZ ALUMINUM

\$5

Budweiser  
Coors Light  
Modelo Especial