

FEATURED COCKTAILS

BOURBON HOUSE SIDECAR — 14

Still Austin Bourbon, Pierre Ferrand Curaçao, Lemon

POINT DU LAC'S REQUEST- 15

Old Soul High Rye Small Batch Bourbon,
Hoodoo Chicory, Orange Bitter

HELLFIRE CLUB- 16

Los Vecinos Mezcal, Tequila Blanco, Piment d'Espelette,
Pineapple, Lime, Bitter Truth Chocolate Bitter

SAZERAC — 10

Official cocktail of New Orleans made with Sazerac Rye

BLACK CURRENT MULE - 15

Legacy Small Batch whisky, Apricot, Cassis,
Orange, Lime, Ginger, Peychaud's Bitter

FROZEN BOURBON MILK PUNCH — 7/10

Crowned "best bourbon milk punch" in New Orleans
made with Benchmark bourbon!

BARREL-AGED COCKTAILS

OLD ELDER-FASHIONED — 15

Redemption Bourbon, Elderflower,
Angostura & Regan's Orange Bitter

VIEUX CARRÉ — 16

High West Double Rye, Cognac, Vermouth Rouge,
Benedictine, Angostura & Peychaud's Bitter

BOTTLED BEER

ABITA AMBER, LAGER — 6

BUD LIGHT, LAGER — 4

MILLER LITE, PILSNER — 4

STELLA ARTOIS, PILSNER — 6

URBAN SOUTH HOLY ROLLER, IPA (CAN) — 6

BEER ON TAP

ABITA AMBER, LAGER — 8

FAUBOURG BREWING CO. WHEAT — 8

FLYING TIGER JUCEE, LOUISIANA PALE ALE — 8

GNARLY BARLEY SKATER AID, ITALIAN PILSNER — 8

GREAT RAFT SOUTHERN DRAWL, PILSNER — 8

PARISH BREWING CO. CANEBRAKE, WHEAT— 8

PARISH BREWING CO. GHOST IN THE MACHINE,
DIPA— 10

RALLY CAP FIRST PITCH, HAZY PALE ALE — 8

SAINT ARNOLD SUMMER PILS, PILSNER — 8

URBAN SOUTH GRAPEFRUIT HOLY ROLLER IPA — 8

ZONY MASH MAKIN' GROCERIES SESSION PALE ALE— 8

WINES BY THE GLASS

SPARKLING

POGGIO COSTA, PROSECCO, VENETO — 11

CHAMPAGNE TRIBAUT SCHLOESSER — 20

WHITE/ ROSÉ

CASTEGGIO PINOT GRIGIO, OLTREPO PAVESE 2021 — 10

DB CHARDONNAY, DB, CALIFORNIA 2020 — 8

DUCKHORN CHARDONNAY, NAPA VALLEY 2021 — 16

ERCOLE MOSCATO D'ASTI, PIEDMONTE 2022 — 12

FIO "FABELHAFT" RIESLING, MOSEL 2020 — 13

MARY TAYLOR SEMILLON & SAUVIGNON BLANC,
BORDEAUX BLANC 2021 — 11

RANGA RANGA SAUVIGNON BLANC,
MARLBOROUGH 2021 — 11

WHISPERING ANGEL ROSE, PROVENCE 2021 — 12

RED

CALERA PINOT NOIR, CENTRAL COAST 2021 — 13

DB CABERNET SAUVIGNON, CALIFORNIA 2020 — 8

FRANK FAMILY VINEYARDS PINOT NOIR,
CARNEROS 2021 — 11

CUNE TEMPRANILLO, RIOJA CRIANZA 2019 — 11

MORGAN GRENACHE/SYRAH, MONTEREY 2019 — 11

MAISON NOIR RED BLEND, WASHINGTON 2019 — 13

MILBRANDT MERLOT, COLUMBIA VALLEY 2019 — 12

REUNIÓN MALBEC, MENDOZA 2021 — 11

APPETIZERS

ALLIGATOR HOT-WINGS – 15
crispy fried alligator wings, Crystal hot sauce honey glaze, ranch dressing, blue cheese crumbles

LOUISIANA CRAWFISH BORDELAISE – 17
New Orleans-style bordelaise, garlic, lemon, parsley, Creole love seasoning

SEAFOOD STUFFED SHELLS – 23
jumbo pasta shells, crawfish ricotta stuffing, rosé sauce

SMOKED SHRIMP & CRAB BOUDIN BALLS – 13
Cajun seafood & rice sausage, scallions, remoulade

MUFFULETTA FLATBREAD – 13
salami, prosciutto, provolone & mozzarella, olive salad, arugula, tomato vinaigrette

ORZO SEAFOOD SALAD – 15
orzo pasta, arugula, Gulf shrimp, Louisiana crawfish tails, crab fingers, cherry tomatoes, fresh green peas, honey-crème fraiche dressing

CREOLE RATATOUILLE BREAD – 13
ratatouille, feta, Creole sauce

CRISPY BRUSSELS SPROUTS* – 10
Crystal hot sauce honey, Creole pecans, goat cheese

SOUPS & SALADS

CORN & CRAB SOUP – 9

SEAFOOD & SAUSAGE GUMBO – 10

BLT CHOPPED SALAD* – 10
bibb & iceberg, tomatoes, blue cheese crumbles, chopped egg, ranch dressing, crouton crumbles

SPRING BERRY SALAD* – 11
bibb, seasonal berries, toasted pecans, ricotta salata, pecan vinaigrette

BOURBON HOUSE SALAD* – 9
local greens, tomatoes, cucumbers, red onions, Parmesan, croutons, bourbon vinaigrette

FROM THE RAW BAR

LOUISIANA OYSTERS ON THE HALF SHELL*

½ DOZ – MKT • DOZ – MKT

CHARBROILED OYSTERS*

in a Creole bordelaise butter
1/2 DOZEN – MKT • DOZEN – MKT

add jumbo lump crab: 1/2 DOZ – 8 DOZ – 16

add crawfish tails: -1/2 DOZ -6 DOZ -12

FRUITS DE MER*

GRANDE – 75 // **ROYALE** – 140
oysters, shrimp, crab fingers, escabeche, smoked fish dip.
sauces: mignonette, cocktail, horseradish

add Choupique caviar: 1 ounce jar – 35*

SHRIMP ESCABECHE – 13

boiled Gulf shrimp, cucumber, sliced red onions, avocado, cherry tomatoes, pork cracklin

There may be a risk associated with consuming raw shellfish. If you suffer from chronic illness of the liver, stomach, or blood, or have other immune disorders, you should eat these products fully cooked

FRIED SEAFOOD PLATTERS

served with house-cut fries

JUMBO GULF SHRIMP – 23

DES ALLEMANDS CATFISH – 22

GULF OYSTERS – 26

COMBINATION (SHRIMP, CATFISH, OYSTER) – 32

ADD TO ANY SALAD OR ENTRÉE

GRILLED CHICKEN – 6

GRILLED SHRIMP – 10

FRIED OYSTERS – 13

JUMBO LUMP CRABMEAT – 16

ENTRÉES

REDFISH ON THE HALF-SHELL* – 32
crab-boiled potatoes, frisée, balsamic caramelized onions, lemon beurre blanc

BOURBON SHRIMP & GRITS* – 25
sautéed Gulf shrimp, andouille sausage, mushrooms, scallions, New Orleans-style BBQ sauce

BLACKENED GULF FISH* – 30
sweet potato risotto, chicory chimichurri

SHRIMP STUFFED MIRLITON – 28
shrimp & Cajun ham stuffing, Louisiana squash, crawfish, petite greens, charred tomato vinaigrette

FILET OF BEEF* – 42
sweet & yukon gold mashed potatoes, andouille steak sauce

PASTALAYA –
ROASTED SHRIMP – 27 // **PORK RIBEYE** – 25
orzo pasta, andouille sausage, sauce Creole

PESTO SPAGHETTI ROSÉ – 21
house-made sun-dried tomato spaghetti, rosé sauce, pecan pesto, grated Parmigiano Reggiano

SANDWICHES served with house-cut fries

BOURBON HOUSE BURGER – 19
bacon, pimento cheese, fried onions, lettuce, tomatoes, Big Daddy Devan's bourbon BBQ sauce, pickled peppers

SIGNATURE BBQ SHRIMP PO-BOY – 18

*Gluten Free Upon Request.
Free WiFi Available: Bourbon House WiFi