

**COCKTAILS.....£9**

✦ **Creole Bloody Mary**

Tito's vodka, tomato juice, Crystal hot sauce, Creole spice & Worcestershire garnished with house-pickled okra & hot beans. The all-day breakfast.

✦ **Pear 75 (£1 extra)**

Miclo Poire William, lemon, simple syrup, Cetto Blanc de Blancs. Our version of the classic French 75. Sophistication – an elegant libation for good conversation.

✦ **Hurricane (£1 extra)**

Wray & Nephew overproof rum, Abuelo 7 years rum, passion fruit, grenadine, lime & orange. Invented by Pat O'Brien in New Orleans, our version with fresh fruit & more kick, pays homage to the tradition of a great fruit punch.

✦ **Mint Julep**

Buffalo Trace bourbon, demerara sugar, mint & a dash of soda; served in a julep cup. How to unwind in the South.

✦ **Louisiana Jam**

Southern Comfort, apple, apricot jam, dash of Lazzaroni amaretto, lemon & fresh mint. Fruity, sweet, light & refreshing, perfect for a sunny day or to bring sunshine to a grey one.

✦ **Ramos Gin Fizz**

Brokers gin, lemon, orange flower water, egg white, vanilla & double cream, shaken over ice to a foam, topped with soda. Smooth, milky & uplifting, an ethereal drink.

✦ **Parraine Sour (aka Godfather)**

Buffalo Trace bourbon & Lazzaroni shaken with lemon & simple syrup, served on the rocks with a cherry. A refreshing drink with depth.

✦ **Crescent City Iced Tea**

Clement Creole Shrub, Select Barrel Rum, El Jimador Reposado, Buffalo Trace, lemon & English Breakfast. A refreshing homemade drink for the summer.

✦ **Boulevardier**

1792 Small Batch, Campari & Antica Formula – a twist of Negroni, this is rounder, fuller & a more unctuous form of bittersweet symphony – more a digestif than aperitif.

✦ **Bywater Cocktail**

Abuelo 7 years rum, Green Chartreuse, amaro Tosolini & Velvet Falernum. A complex, balanced drink with as many contrasting tastes as the Bywater has juxtaposed cultures, sights and sounds.

✦ **Vieux Carr**

Rittenhouse 100, Maxime Trijol VS cognac, Benedictine, Antica Formula and 2 bitters. New Orleans version of a Manhattan - a northern cocktail from a southern perspective.

✦ **Sazerac (£1 extra)**

Sazerac rye, Herbsaint, Angostura & Peychaud's bitters with a twist, served neat. If one cocktail defines a Louisiana experience, or explains why such memorable times are so hard to remember, this might just be it.

**SOFT DRINKS**

- ✦ Coke/Diet Coke/Lemonade..... £2
- ✦ Monmouth filter coffee..... £3
- ✦ Teas..... £3

**KIDDIE DRINKS .....£4**

- ✦ Homemade lemonade
- ✦ Homemade Iced tea
- ✦ Creole Virgin Mary
- ✦ Old Dominion Root Beer
- ✦ Old Dominion Black Cherry soda

**HOUSE SPIRITS .....£6/£3**

**SNACKETISERS .....£4**

- ✦ Pickled green beans (very spicy)
- ✦ Pickled okra (spicy)
- ✦ Spiced pecans
- ✦ Cracklins (spicy) (£2 extra)
- ✦ Pickled quail eggs (very spicy)

**BAR**



**PLAQUEMINE**  
**LOCK** 2017  
SINCE

## ✦ Fizz

Blanc de Blancs, LA Cetto .....**£30/£6**  
Pineapple tang with bang (Baja California, MX)

Blanc de Blancs, Wiston Estate.....**£57.5**  
Lively, refreshing, vibrant (Sussex, UK)

Brut Rosé, Jacques Picard.....**£67.5**  
Wild strawberry, lemon, biscuit (Champagne, FR)

Brut Vintage, Pol Roger.....**£107.5**  
Good enough for Mr Churchill (Champagne, FR, '06)

## ✦ White

Macabeo, Academia Nocturnos.....**£19/£4**  
Bright, fruity, nutty (Valencia, ES, '16)

Vinho Verde, Adega de Moncao.....**£22**  
Lemon zest, lightly spritz (Minho, PT, '16)

Picpoul, Lauriers.....**£26.5/£5.5**  
Lipstinger of the Med (Languedoc, FR, '16)

Muscadet, Genaudieres.....**£32.5/£6.5**  
Lively, nectarine, mineral (Loire, FR, '16)

Chardonnay, Guillaume..... **£34/£7**  
Rounded, apricot fruit (Franche-Comté, FR, '15)

Pinot Gris/Fetească, Avincis.....**£40/£8**  
Creamy, Asian pear (Dragasani, RO, '15)

Sancerre, Jean Paul Balland .....**£45.5/£9**  
Grassy, tropical, mineral (Loire, FR, '15)

Savagnin, Le Païen Guillaume.....**£55**  
Country air, comte' cheese (Franche-Comté, FR, '15)

Redoma Reserva, Niepoort.....**£73**  
Smoky, nutty, citrus fruit (Douro, PT, '14)

## ✦ Ros

Mavrud, Zagreus Tiara.....**£19/£4**  
Spicy forest fruits (BG, '15)

Pinot Grigio Rosa, Ponte Pietra .....**£25/£5**  
Crisp, summery, refreshing (Verona, IT, '16)

Côtes de Provence Rimo,  
Rimauesq.....**£37.5/£7.5**  
Delicate, strawberry-scented (Provence, FR, '16)

## ✦ Red

Bobal, Academia Nocturnos.....**£19/£4**  
Earthy, peppery, fruity (Valencia, ES, '16)

Rioja, Domeco de Jaurauta..... **£26.5/£5.5**  
Rich, blackcurranty, fruity (Rioja, ES, '15)

Côtes-du-Rhône, Galévan.....**£34/£7**  
Wild herbs, generous red fruit (Rhône, FR, '14)

Malbec, Zorzal.....**£35**  
Violets, forest fruits (Mendoza, AR, '14)

Pinot Noir, Guillaume.....**£37.5/£7.5**  
Velvet, spicy, charming (Franche-Comté, FR, '15)

Reserva Nebbiolo, L.A. Cetto.....**£41/£8.5**  
Dry plum, leather, liquorice (Baja California, MX, '12)

Pinot Noir, Planet Oregon.....**£55**  
Juicy, black cherries, silky (Oregon, US, '15)

Cabernet Sauvignon, Rodney Strong.....**£60**  
Blackberries, chocolate, herbs (California, US, '13)

## ✦ Sweet & Fortified

Petit Manseng Doux, Cabidos.....**£36/£5.5**  
Candied tropical fruits (50cl btl, Béarn, FR, '12)

White port, Niepoort.....**£43/£4.5**  
A great aperitif, best over ice (Douro, PT)

Rainwater Madeira,  
Barbeito ..... **£40.5/£6.5**  
Nutty, sultana, citrus (50cl btl. Madeira, PT)

Ruby Dum Port, Niepoort.....**£25.5/£5**  
Scrumptious, juicy, fruit-forward (37.5cl btl,  
Douro, PT)

125ml WINE GLASS (70ml Sweet/Fortified)

## BEERS

### ✦ Cask & Keg

Devon Mist cider 4.5%..... **£4.5**

Hammerton N1 pale ale 4.1%.....**£4.5**

Estrella Damm pilsner 4.6%..... **£5**

Frontier lager 4.5%..... **£5.5**

Fourpure Oatmeal stout 5.1%..... **£5.5**

Fullers Sticky Wicket 4.7%..... **£5**

Beavertown Neck Oil 4.3%.....**£6**

Fourpure American Pale 5% .....**£6**

Montana Rye red ale 4.5%.....**£6**

Fourpure Juicebox IPA 5.9%.....**£6.5**

(half price for half pints)

### ✦ Bottles & cans

Inedit whitbeer.....**£4.75**

Beavertown Peacher Man..... **£5.75**