LOCAL CLASSICS - $12

VIEUX CARRE
This signature cocktail of the famous Carousel Bar was created by Walter Bergeron in 1938
Sazerac Rye Whiskey, Pierre Ferrand 1840 Cognac, Berto Red Vermouth, Benedictine, Angostura & Peychaud’s Bitters

SAZERAC
The Louisiana Legislature declared the Sazerac as the official cocktail of New Orleans in 2008
In a chilled Herbsaint rinsed glass, Sazerac Rye, Peychaud’s Bitters, Simple Syrup are added

PIMM’S CUP
Created in the city of London at an oyster bar, owned by James Pimm in 1840
Our version combines Pimm’s No. 1, Strawberry, Cucumber, Fresh Lemon Juice, Simple Syrup with a touch of Sprite

FRENCH 007
This libation was created by Marvin Allen in 2007
Mathilde Poire, Pomegranate Liquor, topped with sparkling wine

FLEUR DES LIS
First prepared in 2007 at The Carousel Bar by Parker Davis
Hendrick’s Gin, St. Germaine Liquor, Fresh Lemon Juice, Cucumber
CAROUSEL FAVORITES - $12

BOLIVIAN RITA
Singani, the official spirit of Bolivia, is distilled from the
White Muscat of Alexandria grape.
Singani 63, Mathilde Peche Liquor, Fresh Lime Juice, Agave Nectar

HANDSHAKEN PINA COLADA
The national drink of Puerto Rico since 1978
Sugar Island Coconut Rum, Pineapple Puree, Half & Half

CHILCANO
Prepared with Pisco the National Spirit of Peru
BarSol Pisco, Domaine de Canton, Agave Nectar, Fresh Lime
Juice, Cranberry Bitters, topped with Ginger Beer

KENTUCKY MULE
Inspired by the Moscow Mule
Old Forester Bourbon, Ginger Beer and Fresh Lime Wedge

DIABLO
Tres Agave Reposado Tequila, Mathilde Crème de Cassis,
Fresh Lime Juice, topped with Ginger Beer

TIN CUP MILK PUNCH
This cocktail is listed in Jerry P. Thomas’ “How To Mix Drinks” in 1862
Tin Cup Whiskey, Half & Half, Simple Syrup, Nutmeg

Drink responsibly. 2083657
WHISKEY FAVORITES - $15

AMADOR OLD FASHIONED
Amador Double Barrel Whiskey, born in Kentucky and reaches maturity in California
Amador Double Barrel Whiskey, Angostura Bitters, Luxardo Cherries, Fresh Orange Twist with a touch of Simple Syrup

BACK PORCH MARTINI
Belle Meade Sour Mash Whiskey, Mathilde Pêche Liquor, Fresh Lemon Juice, with a touch of Agave Nectar served up martini style with a sugar rim

MARSEILLE
Created for the Tricentennial of New Orleans
Bastille French Whiskey, Ferrand 1840 Cognac, Berto Red Vermouth, with a touch of Angostura Bitters

CHERRY MANHATTAN
Belle Mead XO Bourbon, Luxardo Cherry Sangue Morlacco Liquor, Fee Brothers Aztec Chocolate Bitters

COUNTRY FALL
A twist on the Classic Negroni
Country Smooth Whiskey, Campari, Luxardo Cherry Sangue Morlacco Liquor

Drink responsibly. 2293547
CAROUSEL FAVORITES - $15

BELLE ISLE PICK-ME-UP
Prepared with Belle Isle Cold Brew Coffee Moonshine, Frangelico, Fee Brothers Aztec Chocolate Bitters, Half & Half, Nutmeg, Chocolate Syrup

REV. STIGGIN'S PINEAPPLE DAIQUIRI
A Tribute to the Rev. Stiggins from Charles Dickens "Pickwick Papers".
The Rev. was a teetotaler but liked his Pineapple Rum
Prepared with Plantation Pineapple Rum, Fresh Lime Juice and touch of Simple Syrup, served up martini style

PAPA'S DAIQUIRI
A tribute to Ernest Hemingway
Prepared with Papa's Pilar Rum, Luxardo Marachino Liquor, Grapefruit Juice, Fresh Lime Juice, Simple Syrup, served up martini style

GIN MARE COOLER
Gin Mare Gin, Berto White Vermouth, Mint & Lemon Verbena Syrup, topped with Club Soda

AVION MARGARITA
Prepared with Avion Tequila, Ferrand Dry Curacao, Fresh Lime Juice, Fresh Orange Juice, and a touch of Agave Nectar

BRAZILIAN PUNCH
Avua Cachaca (Amburana), Nocello, Fresh Lime Juice, Pineapple Juice, Agave Nectar, Fee Brothers Aztec Chocolate Bitters
ON TAP $7
Abita Amber (Local)
Abita "The Boot" (Local)
Abita Seasonal
Dixie Lager (Local)
Bells Two Hearted IPA
Blue Moon
Lagunitas IPA
Stella Artois
Yuengling

BOTTLE BEER
Bud Light ................... 6
Miller Lite ................... 6
Corona ....................... 7

RUMS
Bacardi Superior .............. 9
Old New Orleans ............ 10
Sugar Island Coconut ...... 10
Captain Morgan ............. 10
Meyers ...................... 10
Ron Zacapa 23 ............... 12
Plantation Pineapple ...... 12
Papa’s Pilar ................. 12

GIN
Citadelle ................... 9
Beefeater .................. 11
Tanqueray ................ 11
Bombay Sapphire .......... 12
Plymouth .................. 12
Old Simon Genever ...... 12
Gin Mare .................. 12
Hendricks ................ 12

BUBBLES
Carousel Brut or Rose ...... 12
Monteleone Select Prosecco .12
Moët Impérial ............. 17

WHITES
Bieler Pere & Fils Rosé ...... 10
Terra D’ Oro Pinot Grigio .... 11
Mara Sauv Blanc ............ 12
Sonoma Cutrer Chardonnay .. 14
Frank Family Chardonnay ... 16

REDS
Cloudfall Pinot Noir ........ 11
Joel Gott “815” Cab ........ 11
Dona Paula Malbec .......... 11
Joel Gott Merlot ............ 11
Turnbull Napa Cab .......... 16
Belle Glos Las Alturus .... 18
Pinot Noir .................. 18

DESSERT WINE
Cossart Gordon 10 Yr. Old .. 12
Bual Madeira ............... 12
Ferreira 10yr Tawney Port ... 15
Quinta DeRosa 20yr Tawney ..17
Feist 1983 Vintage Port ......20
Inniskillin Ice Wine ..........22

Drink responsibly. 2083657
<table>
<thead>
<tr>
<th>SCOTCH</th>
<th>LOUIS XIII</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glenmorangie 10yr</td>
<td>1oz.</td>
</tr>
<tr>
<td>Talisker 10yr</td>
<td>1/2oz</td>
</tr>
<tr>
<td>Glenlivet 12yr</td>
<td>1/4oz</td>
</tr>
<tr>
<td>Glenfiddich 12yr</td>
<td></td>
</tr>
<tr>
<td>Dalwhinnie 12yr</td>
<td></td>
</tr>
<tr>
<td>Glenrothes Sherry Cask</td>
<td></td>
</tr>
<tr>
<td>Port Charlotte Scottish Barley</td>
<td></td>
</tr>
<tr>
<td>Balvenie 14yr</td>
<td></td>
</tr>
<tr>
<td>Macallan 12yr</td>
<td></td>
</tr>
<tr>
<td>Macallan Double Cask.</td>
<td></td>
</tr>
<tr>
<td>Macallan Rare Cask.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BOURBON &amp; WHISKEY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sazerac Rye</td>
</tr>
<tr>
<td>Bulleit</td>
</tr>
<tr>
<td>Elijah Craig</td>
</tr>
<tr>
<td>Basil Hayden’s</td>
</tr>
<tr>
<td>Bastille (France)</td>
</tr>
<tr>
<td>Tin Cup</td>
</tr>
<tr>
<td>Country Smooth</td>
</tr>
<tr>
<td>Knob Creek</td>
</tr>
<tr>
<td>Woodford Reserve</td>
</tr>
<tr>
<td>Belle Meade Sour Mash</td>
</tr>
<tr>
<td>Booker’s</td>
</tr>
<tr>
<td>Ransom Rye</td>
</tr>
<tr>
<td>Eagle Rare</td>
</tr>
<tr>
<td>Amador Double Barrel</td>
</tr>
<tr>
<td>Belle Meade XO</td>
</tr>
<tr>
<td>Amador 10 Barrel</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TEQUILA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tres Agaves Blanco</td>
</tr>
<tr>
<td>Tres Agaves Reposado</td>
</tr>
<tr>
<td>Patron Silver</td>
</tr>
<tr>
<td>Avion Silver</td>
</tr>
<tr>
<td>Tres Agaves Anejo</td>
</tr>
<tr>
<td>Don Julio 1942</td>
</tr>
<tr>
<td>Tears of Llorona Extra Anejo</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COGNAC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pierre Ferrand 1840</td>
</tr>
<tr>
<td>Courvoisier VS</td>
</tr>
<tr>
<td>Pierre Ferrand Ambre</td>
</tr>
<tr>
<td>Remy Martin VSOP</td>
</tr>
<tr>
<td>Remy Martin 1738</td>
</tr>
<tr>
<td>Remy Martin Centaure</td>
</tr>
</tbody>
</table>