

LOCAL CLASSICS

VIEUX CARRE - 18

This signature cocktail of the famous Carousel Bar was created by Walter Bergeron in 1938

Sazerac Rye Whiskey, Pierre Ferrand 1840 Cognac, Trincheri Red Vermouth, Benedictine, Angostura & Peychaud's Bitters

SAZERAC - 18

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

PIMM'S CUP - 14

Created in the city of London at an oyster bar, owned by James Pimm in 1840

Our version combines Pimm's No. 1, Fresh Strawberry, Fresh Cucumber, Fresh Lemon Juice, Simple Syrup, topped with a touch of Sprite

FRENCH 007 - 15

This libation was created by Marvin Allen in 2007

Mathilde Poire, Pomegranate Liqueur, topped with Monteleone Prosecco

FLEUR DES LIS - 18

First prepared in 2007 at The Carousel Bar by Parker Davis

Hendrick's Gin, St. Germaine Liqueur, Fresh Lemon Juice, Fresh Cucumber, topped with Ginger Ale

Try it with Hendrick's ORBIUM, for \$1 extra.

A Carousel Bar exclusive gin made with wormwood and blue lotus blossom.

NOLA STORM - 15

A refreshing blend of New Orleans Cajun Spice Rum and Ginger Beer

CAROUSEL FAVORITES

BOLIVIAN RITA - 15

Singani, the official spirit of Bolivia, is distilled from the White Muscat of Alexandria grape

Singani 63, Mathilde Peche Liqueur, Fresh Lime Juice, Agave Nectar

HANDSHAKEN PINA COLADA - 15

The national drink of Puerto Rico since 1978

Sugar Island Coconut Rum, Pineapple Puree, Half & Half

CHILCANO - 15

Prepared with Pisco, the National Spirit of Peru

BarSol Pisco, Domaine de Canton, Agave Nectar, Fresh Lime Juice, Cranberry Bitters, topped with Ginger Beer

PEYCHAUD'S APERITIVO SPRITZ - 15

Peychaud's Aperitivo, Monteleone Prosecco, topped with Club Soda, garnished with a wedge of Fresh Orange

DIABLO - 15

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

GREEN FAIRY SMASH - 15

Created by Marvin Allen in honor of the repeal on Absinthe in 2007

Lucid Absinthe is enhanced with Fresh Lime Juice, Agave Nectar, Fresh Cucumbers and Strawberries slightly smashed and topped with Ginger Beer

TIN CUP MILK PUNCH - 15

This cocktail was listed in Jerry P. Thomas' "How To Mix Drinks" in 1862

Tin Cup Whiskey, Half & Half, Simple Syrup, Nutmeg

CAROUSEL FAVORITES

BELLE ISLE PICK-ME-UP - 17

Prepared with Belle Isle Cold Brew Coffee Moonshine, Frangelico, Fee Brothers Aztec Chocolate Bitters, Half & Half, Nutmeg, Chocolate Syrup

REV. STIGGIN'S PINEAPPLE DAIQUIRI - 17

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 - 17

A tribute to Ernest Hemingway

Prepared with Papa's Pilar Rum, Luxardo Marachino Liquor, Fresh Grapefruit Juice, Fresh Lime Juice, Simple Syrup, served up martini style

20TH CENTURY - 15

Named after the Twentieth Century Limited that ran between Chicago and New York featuring Euphrosine #9 Gin distilled right here in New Orleans

Combining Euphrosine #9 Gin, Light Crème de Cacao, Trincheri White Vermouth, and Fresh Lemon Juice

AVION MARGARITA - 17

Prepared with Avion Blanco Tequila, Ferrand Dry Curacao, Fresh Lime Juice, Fresh Orange Juice, topped with a touch of Agave Nectar

CAIPIRINHA - 14

The traditional Brazilian cocktail combining Avua Aburana Cachacha, Fresh Lime, and Simple Syrup

PLANTATION OLD FASHIONED - 17

Inspired by Michael DuPreé.

Plantation Original Dark Rum, Luxardo Cherries, Fee Brothers Aztec Chocolate Bitters, with a touch of Agave Nectar

ON TAP \$7

- Abita Amber (Local)
- Abita Seasonal
- Dixie Lager (Local)
- Bells Two Hearted IPA
- Blue Moon
- Lagunitas IPA
- Stella Artois
- Yuengling

BOTTLE BEER

- Bud Light7
- Miller Lite7
- Corona.....7
- Michelob Ultra.....7

RUMS

- Bacardi Superior.....10
- Old New Orleans.....10
- Sugar Island Coconut10
- Captain Morgan10
- Myers's10
- Plantation Pineapple12
- Papa's Pilar12
- Bayou XO Mardi Gras.....15
- Bayou Select Rum.....15
- Diplomatico Reserve
- Exclusiva.....16

GINS

- Citadelle10
- Beefeater.....11
- Tanqueray11
- Bombay Sapphire.....12
- Plymouth12
- Old Simon Genever.....12
- Gin Mare.....12
- Hendrick's.....12
- Big Gin Bourbon Barrel12

BUBBLES

- Carousel Brut or Rose.....12
- Monteleone Select Prosecco.12
- Perrier Jouet Brut18
- Moët Impérial.....20

WHITES

- Bieler Pere & Fils Rosé.....10
- Terra D' Oro Pinot Grigio.....11
- Mara Sauv Blanc.....12
- Ferrari Carano Chardonnay12
- Sonoma Cutrer Chardonnay.....14
- Frank Family Chardonnay16

REDS

- Esto Es Malbec.10
- Cloudfall Pinot Noir11
- Joel Gott "815" Cab.....11
- Joel Gott Merlot.....11
- Justin Cab.14
- Turnbull Napa Cab.....16
- Belle Glos Las Alturus
- Pinot Noir.....18

DESSERT WINES

- Cossart Gordon 10 Yr. Old
- Bual Madeira.....12
- Ferreira 10yr Tawney Port.....15
- La Fleur d'Or Sauternes..15
- Quinta DeRosa 20yr Tawney....17
- Feist 1983 Vintage Port20
- Inniskillin Ice Wine22

SCOTCH

Glenmorangie 10yr	15
Talisker 10yr	15
Glenlivet 12yr	15
Glenfiddich 12yr.....	15
Dalwhinnie 12yr	15
Glenrothes Sherry Cask	15
Port Charlotte Scottish Barley...	15
Macallan 12yr	18
Balvenie 14yr	20
Macallan Double Cask.....	25
Macallan Rare Cask.....	45

TEQUILA

Tres Agaves Blanco.....	12
Tres Agaves Reposado	12
Patron Silver.....	15
Avion Silver.....	15
Tres Agaves Anejo	15
Don Julio 1942.....	25
Tears of Llorona Extra Anejo.....	35

COGNAC

Remy Martin VSOP	14
Pierre Ferrand 1840	15
Courvoisier VS.....	15
Pierre Ferrand Ambre	16
Remy Martin 1738.....	18
Remy Martin Centaure.....	30

LOUIS XIII

1/4oz	60
1/2oz	115
1oz.....	225

BOURBON & WHISKEY

Basil Hayden's.....	15
McCarthy's Barrel Aged	15
Sazerac Rye.....	15
Bulleit	15
Elijah Craig.....	15
Bastille (France).....	15
Tin Cup	15
Country Smooth	15
Knob Creek.....	15
Woodford Reserve	15
Belle Meade Sour Mash.....	15
Booker's.....	15
Ransom Rye	15
Eagle Rare.....	15
Amador Double Barrel	15
Maker's Mark	15
Belle Meade XO.....	18
Amador 10 Barrel.....	25

WHISKEY FAVORITES

AMADOR OLD FASHIONED - 17

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 LEMONADE - 17

Not your Grandmother's lemonade

Belle Meade Sour Mash Whiskey, Mathilde Peche Liqueur, Fresh Lemon Juice, with a touch of Agave Nectar

KENTUCKY MULE - 17

Inspired by the Moscow Mule

Old Forester Bourbon, Ginger Beer, served with a wedge of Fresh Lime

CHERRY MANHATTAN - 17

Belle Mead XO Bourbon, Luxardo Cherry Sangue Morlacco Liqueur, Fee Brothers Aztec Chocolate Bitters

COUNTRY FALL - 17

A twist on the Classic Negroni

Country Smooth Whiskey, Campari, Luxardo Cherry Sangue Morlacco Liqueur