



BOURBON
STREET
KITCHEN & BAR

MENU

BOURBON STREET CLASSICS

Bees Knees 18

A post-prohibition gin based beauty. We honor the late Sasha Petraske, founder of New York's award-winning Milk & Honey by using a solid rock to shake this one up.

Boulevardier 18

Swap out a negroni with its long-lost autumnal cousin. A bittersweet interplay between Campari, sweet vermouth and whiskey, layered with a twist of orange juice.

Mojito 18

South American Soul right down to our hand picked apple mint. Leave your worries behind with this bright and refreshing vacation classic.

Hemingway Daiquiri 18

There was a reason why Ernest loved this drink. Perhaps it was the cold pressed grapefruit; perhaps it was the Maraschino... We think it was the Rum.

Old Fashioned 18

A healthy dose of Bourbon goodness mixed and stirred down with bitters and a touch of sweetness, layered with a classic cherry and a succulent orange peel.

New York Sour 18

Although born in Chicago, this cocktail adds a much needed lift to the old Whiskey Sour. Our red wine float is accented by hints of apples and seasonal berries.

Jack Rose 18

Supposedly named after a mobster in 1912, this blast from the past is delicious with 9th generation Applejack from the Laird's (just ask Lisa Laird) and house-made pomegranate grenadine.

Margarita 17

This ageless girl shines with quality blanco tequila, the freshest of limes, a dash of sweetness, and a perfect salt rim. She may have been named after a flower, but she's a real head-turner.

Kentucky Highball 15

This will change the way you look at a whiskey soda. Time honored Japanese tradition in a glass. B-e-a-utiful!

MARDI GRAS FAVOURITES

Paloma 17

Sweet, sour, a little bitter and salty. It's got all four taste groups paired with ice, bubbles, and codigo tequila. What's not to like?

Espresso Martini 19

A secret blend of liquers accompanied by our homemade biscotti dust and rich flavors of coffee brewed on the spot.

Aperol Spritz 16

An Italian summer classic. Sweet, friendly and bubbly, nothing beats the heat quite like one of these tropical refreshers.

Hurricane 18

A New Orleans classic. A fusion of rum laced with playful notes of fresh citrus and passionfruit. This one's bound to brew up a storm, à la Pat O'Brien's tavern in the French quarter.





Glass / Bottle

GIN

Gordons	14 / 160
St George Terroir	14 / 160
Gvine Floraison	16 / 180
Hendrick's	15 / 170
Monkey 47	18 / 190
Tanqueray No.10	16 / 180
Citadelle	15 / 170
Deaths door	15 / 170

VODKA

Smirnoff	14 / 160
Belvedere	16 / 180
Grey Goose	16 / 180
Ketel One	14 / 160

RUM

Bacardi blanca	14 / 160
Diplomatico Ex Reserva	18 / 185
Plantation <i>5 years</i>	15 / 170
Plantation <i>original dark</i>	16 / 180
Sailor Jerry's	14 / 160
Ron Zaccapa .23	22 / 240
Don Papa	15 / 170

TEQUILA

Codigo – Blanco	16 / 180
Codigo – Reposando	18 / 180
Codigo – Rosa	18 / 180
Codigo – Anejo	22 / 240
Don Julio Blanco	14 / 160
Don Julio Reposado	16 / 180

SCOTCH

Monkey Shoulder	16 / 190
Lagavulin 16yr	20 / 260
Talisker 10yr	14 / 160
Laphroaig 10yr	14 / 160
Ardberg 25yr	30 / 350
Hakushu 21yr	25 / 300
Hibiki Harmony	16 / 180
Dalmore 12 yr	15 / 170
Glenkinchie 12yr	16 / 180
Glenfiddich 15yr	22 / 240
Auchentoshan 12yr	15 / 170
Bowmore 15yr	22 / 240
Balvenie 12yr	18 / 160
Nikka Coffey Grain	30 / 350
Nikka Coffey Malt	18 / 160
Nikka Taketsuru Pure	18 / 160
The Nikka 12	16 / 150



	<i>Glass / Bottle</i>
WHISKEY	
Bulleit	15 / 160
Buffalo trace	15 / 160
Four roses	22 / 220
Rebel Yell	17 / 160
Makers Mark	15 / 160
Blantons <i>original</i>	18 / 160
Blantons <i>reserve</i>	22 / 240
Willet Pot Still	22 / 240
Eagle Rare	18
Ezras distillery	20
Koval	20
Brokers	18 / 180
Michters	15 / 160
Wild Turkey	14 / 160
Elijah C raig	19 / 160
Jeffersons	22 / 220
Jeffersons <i>reserve</i>	20 / 180
Jeffersons <i>ocean</i>	24 / 240
Few Bourbon	18 / 180
Hudson	18 / 120
Cyrus Noble	18 / 160
Washington 101	20 / 190
RYE	
Whistle Pig 10yr	18 / 180
High West	16
Rebell yell	16
Deaths Door	18
BRANDY	
COGNAC	
St Remy VSOP	15
POMACE / FRUIT	
St George Raspberry	16
Laird's Apple Jack	15
APERITIF	
Campari	13
Aperol	13
Lillet blanc	13
Manchino <i>secco</i>	13
Mancino <i>rosso amaranto</i>	13
DIGESTIVE	
Fernet branca	14
Cynar	13
Chartreuse green	13
Benedictine	13
Sangue morlacco	13
Drambuie	13
Amaretto	13
Absinthe	16



BEER

On Tap:

Hite Lager	14
Hofbrau Dunkel	14
Youngs Chocolate Stout	14

Bottled:

Orion Lager	12
La Chouette Cider	12

SOFT DRINKS / MIXERS

Tonic	6
Singha Soda	6
Ginger Ale	6
Sprite	6
Coke	6
Coke Light	6

FRESH PRESSED JUICE

Grapefruit	8
Orange	8

COFFEE

Locally roasted of our special blend of beans.

Espresso single / double	6
Macchiato	6
Americano	6
Cappuccino	6
Latte	6
Mocha	6
<i>(made with 63% dark chocolate)</i>	
Hot Chocolate	6
<i>(made with 63% dark chocolate)</i>	

TEAS

Iced Ginger & Lemon	7
English Breakfast	5
Green Tea	5
Earl Grey	5
Peppermint	5
Chamomile	5

Glass / Carafe / Bottle

SPARKLES

CHAMPAGNE

NV Billecart - Salmon

- / - / 110

PROSECCO

Zardetto 'Zefiro'

13 / - / 55

ROSÉ

FRANCE

Rosa de Golfo, Provence

14 / 50 / 72

ITALY

Scanavino Moscato d'Asti

12 / - / 60

WHITE

VENETO

Anselmo, Pinot Grigio, 2016

14 / 48 / 70

NEW ZEALAND

Wild Rock, Sauvignon Blanc, 2016

18 / 50 / 90

GERMANY

Louis Guntrum, Dry Riesling

- / - / 75

SOUTH AFRICA

Vinologist, Chenin Blanc, 2017

12 / 45 / 65

RED

ITALY

Mancini Chianti, Sangiovese, 2016

11 / 42 / 60

AUSTRALIA

Arido Malbec, Mendoza, 2015

16 / 48 / 80

NEW ZEALAND

Wild Rock, Pinot Noir, 2015

16 / 48 / 80

MOLINARA VENETO

Montresor Amarone, Corvina.
Rondinella, 2014

- / - / 95

ALL DAY FOOD MENU



BAR BITES

Buffalo Wings 17

Tender Chicken wings marinated overnight and cooked to perfection with homemade buffalo sauce. Served with legit blue cheese dip.

Louisiana Chicken Bits 10

Succulent fried chicken thigh pieces with Chef Mark's secret bbq sauce.

Spicy Garlic Shrimp 10

Battered fresh shrimp with garlic spice rub.

Cajun Fries 8

Chunky fries double fried in true new Orleans fashion coated with secret Cajun house seasoning.

MAINS

Pull Pork Po Boy 14

Slow cooked pork shoulder with a special spice rub, homemade purple slaw, special sauce. A definite hangover cure.

Chicken & Waffles 15

A true southern classic, we take fresh chicken and marinate the basterd in buttermilk overnight before shallow pan frying to a golden brown served on ala minute waffles and house maple bourbon sauce.

Confit Duck Tacos 14

A good portion of 28hr painstakingly slow confit duck, hint of spice, Singaporean Picco de gallo, spring onions, in 2 crunchy taco shells. Even Marco White would be proud.

Soft Omelette 12

Eggs (*like dub*), egg cream parmesan, lightly cooked till fluffy, mixed herbs. Comfort food at its best.

DESSERT

Key Lime Pie 9

The most southern dessert comes home, topped with hand whipped light meringue. Light, tart and packed full of zesty flavor.