

THE ROYAL BAR

KEY SIGNATURES

ROYAL OLD FASHIONED 29
o.h. ingram bourbon, saffron butter wash,
truffle honey, molasses bitters, cardamom bitters, gold

SWEET CONFUSION 20
wonderbird dry gin, bitter bianca,
italicus, lemon bitters

MO CHÈ KOUZEN,
MO CHÈ KOUZIN 19
raicilla tres perros, lime, agave

GOT YOUR SPELL ON ME, BABY! 19
rompe corazón mezcal, caramelized pineapple,
ancho reyes, st~germain, salt
**clarified with milk.*

MR. SODA SUGAR LAND 19
house-made strawberry soda, honey,
branson phantom cognac, galliano, boba beads

ROAD TO LOUISIANA 22
suntory toki japanese whisky,
port charlotte scotch, yuzu, gochujang

NEW ORLEANS CLASSICS

SAZERAC 23
sazerac de forge cognac, sazerac rye,
herbsaint blend, demerara, peychaud's

VIEUX CARRE 18
sazerac rye, hennessy vs, antica formula,
bénédictine, peychaud's, angostura

BRANDY CRUSTA 16
branson phantom cognac, pierre ferrand dry curaçao,
maraschino, lemon, angostura

HURRICANE 19
gold rum, chinola passion fruit, chinola pineapple,
lemon, hibiscus, planteray oftd float

ZERO-PROOF

NOT A TOMMY 13
almave blanco, lime, agave, orange peel

LOREPA 13
martini floreale, verjus, soda

NOT FASHIONED 13
almave reposado, el guapo cuban bitters, demerara

BEER

DOMESTIC 8
michelob ultra, coors light

IMPORTED 8
corona, stella artois

LOCAL CRAFT 8
abita amber lager, gnarly barley skater aid pilsner

NON-ALCOHOLIC 8
heineken 0.0

WINE

SPARKLING

6oz|9oz|btl

lunetta prosecco 187ml	14
chandon rosé 187ml	21
taittinger champagne brut, reims, fra	25 37 100

ROSÉ

6oz|9oz|btl

rose gold, côtes de provence, fra	17 25 68
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WHITE

6oz|9oz|btl

august kessler riesling kabinett, rheingau, deu	17 25 68
yealands, sauvignon blanc, marlborough, nzl	17 25 68
kendall-jackson vintner's reserve chardonnay, usa	17 25 68
trimbach organic pinot blanc, alsace, fra	19 28 76
moillard chablis coquillage, fra	21 31 84
plouzeau touraine sauvignon blanc, loire, fra	18 27 72

RED

6oz|9oz|btl

banfi chianti classico, tuscany, ita	14 21 56
elouan pinot noir, or	14 21 56
catena vista flores, malbec, mendoza, arg	15 22 60
the prisoner cabernet sauvignon, napa valley, ca	18 27 72
hourglass hg iii proprietary blend, napa valley, ca	21 31 84
joseph drouhin beaujolais-villages, fra	19 28 76
la chapelle de meyney saint-estèphe bordeaux, fra	23 34 92

LOCAL NATURAL

6oz|9oz|btl

wild bush seasonal, bush, la	17 25 68
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SMALL PLATES

DEVEILED EGGS "ROYAL" 12
smoked oyster, cajun caviar & brown butter crumb

CHIPS & DIP **gf** 10
sweet & yukon potato chips, chives, french onion dip

CORN FRITTERS **df** 10
crisp basil, tamarind sauce

BROILED BOUDIN SAUSAGE **gf df** 12
house pickles, creole mustard

CREOLE CAPRESE SKEWER 12
fried green tomato, mozzarella, cilantro-chili crunch

PETITE WAGYU DOUBLE CHEESEBURGERS* 16
aged cheddar cheese, pickles, sauce royal, creole sesame bun

DESSERTS

CAFÉ AU LAIT & BEIGNET AFFOGATO **n** 12
pistachio, espresso forte

ROYAL BOURBON CROISSANT PUDDING 12
bananas foster, whipped cream

gluten-friendly bread available upon request.

gf gluten-friendly **vg** vegan

n contains nuts/peanuts **df** dairy-free

*consuming raw or undercooked meats | poultry | seafood
shellfish or eggs may increase your risk of foodborne illness.
please notify us of any food allergy.

a 20% service charge will be added to parties of 6 or more.