

Sparkling Wines By The Glass

JEIO (4026)
PROSECCO · BRUT VENETO · ITALY · NV · 13

LA CAVE DES HAUT CRÉMANT BRUT (7672)
ROSÉ · BOURGOGNE · NV · 16

ROEDERER ESTATE (2018)
AMERICAN · BRUT · CALIFORNIA · NV · 18

TAITTINGER (7748)
CHAMPAGNE · BRUT · FRANCE · NV · 25

White Wines By The Glass

BORGHI (6571)
PINOT GRIGIO · FRIULI · ITALY · 2023 · 12

POET'S LEAP (6679)
RIESLING · WASHINGTON · 2023 · 15

CAKEBREAD (7834)
SAUVIGNON BLANC · CALIFORNIA · 2022 · 18

DOMAINE DURAND (8146)
SAUVIGNON BLANC · FRANCE · 2023 · 20

SANFORD (8209)
CHARDONNAY · CALIFORNIA · 2021 · 16

JORDAN (0254)
CHARDONNAY · CALIFORNIA · 2022 · 22

DAMIEN MARTIN (7142)
CHARDONNAY · FRANCE · 2022 · 17

Rosé Wines by the Glass

DOMAINE DE LA PATIENCE
ROSÉ · FRANCE · 2023 · 10

PEYRASSOL (7818)
ROSÉ · LA CROIX · FRANCE · 2023 · 13

Red Wines by the Glass

KEN WRIGHT (6969)
PINOT NOIR · OREGON · 2023 · 16

DAVIS BYNUM (8078)
PINOT NOIR · CALIFORNIA · 2022 · 19

ALBERT BICHOT (7275)
RED BURGUNDY · FRANCE · 2020 · 18

TOLAINI (7610)
SANGIOVESE BLEND · ITALY · 2019 · 15

BEDROCK (4594)
ZINFANDEL · CALIFORNIA · 2022 · 20

MAAL BIUTIFUL (1314)
MALBEC · ARGENTINA · 2023 · 18

ALEXANDER VALLEY VINEYARDS (6502)
CABERNET · CALIFORNIA · 2021 · 16

PARADUXX BY DUCKHORN (3028)
CABERNET BLEND · CALIFORNIA · 2021 · 25

New Orleans Cocktails

SECOND LINE SAZERAC

A Classic! Sazerac Rye Whiskey, Herbsaint, Peychaud's Bitters, Lemon Peel, Sugar 15

RAMOS GIN FIZZ

Beefeater Gin, Lemon Juice, Lime Juice, Simple Syrup, Heavy Cream, Egg White, Orange Flower Water 14

VIEUX CARRÉ

Bulleit Rye Whiskey, Pierre Ferrand Cognac 1840, Sweet Vermouth, Benedictine, Blended Bitters 16

FRENCH 75

Choice of Gin or Cognac, Lemon Juice, Sparkling Wine 14

BRANDY MILK PUNCH

Brandy, Milk, Simple Syrup, Nutmeg 12

SMITH STREET JULEP

Maker's Mark, Fresh Mint, Crushed Ice, Powdered Sugar, Served in a classic Julep Cup 16

LAST WORD

Tanqueray Gin, Green Chartreuse, Maraschino Liqueur, Lime Juice 18

PAPER PLANE

Maker's Mark, Amaro Nonino, Aperol, Lemon Juice 17

MUDDLED OLD FASHIONED

Elijah Craig Small Batch, Angostura Bitters, Brandied Cherry, Orange, Sugar Cube 15

TEQUILA MOCKINGBIRD

House Tequila, Mount Gay Rum, Ramazzorro Amaro, Ramazzorro Aperitivo Rosato, Peychaud's Bitters 15

Seasonal Cocktails

THE PINK LADIES

Bluecoat Gin, Raspberry Syrup, Lemon Juice, Prosecco 14

LITTLE SONG BIRD

Illegal Mezcal, Licor 43, Serrano, Peychaud's Bitters, Lime, Prickly Pear 17

ECCENTRIC MANHATTAN

Rittenhouse Rye Whiskey, Amaro, Angostura Bitters, Orange Bitters, Cherry 20

BLUE CHEESE MARTINI

Blue Cheese washed Frio Texas Vodka, Lillet, Olive Juice, Blue Cheese stuffed Olives 15

STRAWBERRY NEGRONI

Beefeater Gin, Strawberry Campari, Vermouth 15

ESPRESSO MARTINI

Mr. Black Cold Brew Coffee Liqueur, Absolut Vanilla, Fresh Brewed Espresso 15

Zero Proof Cocktails

MOCK-A-RITA

Ritual Tequila, Jalapeno Lime, Prickly Pear, Pomegranate, Agave 10

PINEAPPLE GINGER

Ritual Whiskey, Pineapple Ginger Root, Lemon, Simple Syrup, Ginger Beer 10

Wines by the Bottle

FROGS LEAP (8173)
SAUVIGNON BLANC · NAPA VALLEY · 2023 · 64

CAKEBREAD (0503)
CHARDONNAY · NAPA VALLEY · 2023 · 85

PARADUXX BY DUCKHORN (3028)
CABERNET BLEND · CALIFORNIA · 2021 · 98

CAYMUS ·ONE LITER (6484)
CABERNET · NAPA VALLEY · 2022 · 155

SCHRAMSBERG (0473)
BLANC DE BLANCS · NAPA VALLEY · 2021 · 78

ARGYLE (7994)
BLANC DE NOIRS · OREGON · 2018 · 55



Raw Bar

SEAFOOD PLATTERS*

Freshly Shucked Oysters · Boiled Jumbo Shrimp ·
Crab Fingers · Crab Ravigote

PETITE PLATTER* 79

GRAND TOWER* 149

FRESHLY SHUCKED OYSTERS

PREMIUM GULF OYSTERS*

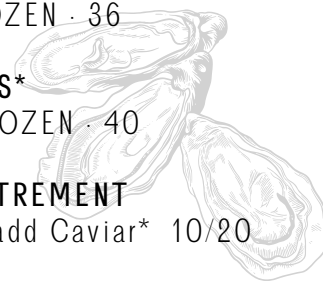
1/2 DOZEN · 18 DOZEN · 36

EAST COAST OYSTERS*

1/2 DOZEN · 20 DOZEN · 40

RAW OYSTER ACCOUTREMENT

Uncle Dick's favorite, add Caviar* 10/20



Soups to Start

SNAPPING TURTLE SOUP

A Brennan's tradition splashed with Lustau
Sherry 14

BRENNAN'S GUMBO DU JOUR*

Jazzmen Rice and Chef's Blend of Filé 14

SOUP DU JOUR*

Seasonal Ingredients 12

SOUPS 1-1-1*

A demitasse of all three soups 15

*Consuming raw or undercooked meats, shellfish,
poultry or eggs may increase your risk of foodborne
illness, especially if you have a medical condition

Creole Beginnings

SHRIMP RÉMOULADE*

Hearts of Romaine, Shrimp Boiled Potatoes and Vegetables, Corn, Lemon Zest, Rémoulade Dressing 18

PICKLED DEVEILED EGGS*

Old School Dive Bar meets Southern Classic! Topped with Trappeys Sweet & Hot Jalapeño slice 12

LAKE CALCASIEU SEAFOOD COCKTAIL*

Gulf Shrimp, Tomato Salsa, Greek Yogurt, Tomatillos, Onions, Creole Peppers, Avocado, Jalapeño, Cajun Corn Chips 21
- Add Crabmeat + \$4

OYSTERS B.L.T.*

A trio of Crispy Fried Gulf Oysters on French Bread Crostini, topped with Bacon Mousse, Crispy Lettuce and Sliced Tomato 18

CEVICHE LETTUCE WRAPS*

Creole Gulf Fish Ceviche, Mirliton and Tomato Chow Chow, Herbs 22

MUFFULETTA SLIDERS*

Sweet Rolls Trio stuffed with layers of Pistachio Mortadella, Ham, Salami, Provolone, Mozzarella, Olive Salad Spread 16

Bar Entrees

BEAUCOUP GUMBO YA-YA*

Entree portion of Cameron Parish-Style Dark Cajun Roux, Chicken and Smoked-Andouille Sausage Gumbo served with a Chicken Leg and a side of Momma's Creamy Potato Salad 21

NOLA-STYLE BBQ SHRIMP*

Sautéed Gulf Shrimp, Creole Butter Sauce, Citrus and Rosemary Finish 29
+ Add Rice or Goat Cheese Grits 6

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To Share

CAMELLIA RED BEAN HUMMUS

Tahini-Infused Red Bean Hummus, Chili Oil, Pickled Vegetables, Crispy Rice Bread 9

FOUR CHEESE FONDUE*

Gruyere, Swiss, Sharpe White Cheddar, and Jalapeño Pepper Jack Fondue, served with Brennan's Beignets, Serrano Ham, Grilled Andouille Sausage, Coppa, Cornichons 22

SEAFOOD NACHOS*

1/2 Dozen Fried Oysters, 1/2lb Gulf Shrimp, 1/2lb Crabmeat, Crab Fingers, Tortilla Chips, Smoked Gouda Cheese Sauce, garnished with Green Onions, Sautéed Corn, Bell Peppers 95
- Add Siberian Ossetra Caviar 80

Flatbreads

MARGHERITA FLATBREAD (GF)

Creole Margherita Flatbread, Pickled Green Tomatoes, Red Onions, Olive Oil, Jalapeño Pepper Jack Cheese, Blistered Cherry Tomatoes, Fresh Basil, Red Pepper Flakes, Sea Salt, Cauliflower Crust 12

GOAT CHEESE & ANDOUILLE FLATBREAD* (GF)

Local Dapper Goat Cheese, Creole Andouille Sausage, Pimento Pepper Spread, Caramelized Onion, Arugula, Pecan, Cauliflower Crust 16



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