

BRUNCH

The Flavors of NOLA, Your Way

SHARABLES

A few bites inspired by the streets of New Orleans—easy to pass, hard to share

PIG-CANDY BACON STRIPS

Thick-Cut Applewood-Smoked Bacon w/ Sweet Heat Glaze

\$8

FRENCH TOAST BITES

Tossed in Cinnamon Sugar w/ Cream Cheese Icing & Praline Sauce

SANDWICHES

Comfort classics with a little Louisiana swagger, served w/ Breakfast Potatoes

HOT HONEY CHICKEN BISCUIT \$12

Fried Chicken tossed in Hot Honey Glaze on a House Biscuit

CLASSIC BREAKFAST SANDWICH \$11

Applewood-Smoked Bacon, Scrambled Egg & Cheddar on Sourdough Toast

SOUTHERN BLT \$10

Applewood-Smoked Bacon, Lettuce, Tomato & Red Pepper Aioli on Sourdough Toast

OMELETES

Fresh, hearty, & built w/ the flavors this city loves, served w/ Breakfast Potatoes & a House Biscuit

BOURBON ST. OMELETTE \$17

Andouille, Crawfish, Diced Onion, Peppers, Swiss & Parmesan Cheese

GARDEN DISTRICT OMELETTE \$13

Egg Whites, Button Mushrooms & Spinach, Tomato & Swiss Cheese

BIG PIGGY OMELETTE \$15

Bacon & Sausage w/ Swiss Cheese

SPECIALTIES

Plates that feel like Sunday morning in New Orleans—rich, warm, and made from scratch served w/ breakfast potatoes

BANANA'S FOSTER FRENCH TOAST \$15

Our Award Winning French Toast w/ Banana Rum Sauce & your choice of Sausage or Bacon

SOUTHERN BREAKFAST \$14

Two Eggs, Pimento Cheese Grits, Andouille & a House biscuit

SOUTHERN SUNRISE WAFFLE \$13

Belgian Waffle Served w/ two Eggs Your Way

ATCHAFALAYA BASIN BURRITO \$13

Andouille, Chorizo, Red Beans, Scrambled Eggs, & Breakfast Potatoes Topped w/ Cajun Queso

AVOCADO TOAST \$13

Toasted Sourdough w/ Avocado, Marinated tomato, Greens & Red Onion, w/EVOO & Lemon w/ Two Eggs

SLEEPY MORNING \$11

House Biscuits Smothered in our Jalapeño Andouille Gravy w/ Two Eggs

BREAKFAST TACOS (VEG) \$13

2 Flour Tortillas Filled w/ Scramble Eggs, Pico de Gallo, Cheese, Sour Cream & Avocado,

Add Meat: Chorizo, Applewood-Smoked Bacon, Sausage, Shrimp

HOT HONEY CHICKEN AND WAFFLE \$15

Belgian Waffle Topped w/ Fried Chicken (Cajun Hot or Southern), Two Eggs Your Way

BREAKFAST BOWL \$14

Two Eggs Over Rice, Red Beans, Andouille, Avocado & Roasted Red Peppers

BENEDICTS

Our take on the brunch icon, w/Gulf flavors, House Biscuits & Poached Eggs

BENEDICT FLIGHT \$23

Choice of 3 of Our Benedicts (\$4 Up Charge for Napoleon)

THE NAPOLEON \$21

Crab Cake on a House Biscuit w/ Beurre Blanc

NAWLIN'S HOT CHICKEN \$14

Spicy Chicken Tossed in Orleans Hot Sauce & Hollandaise

BON TON \$16

Fried Chicken Breast w/ Shrimp & Crab in a Creamy Alfredo

CREOLE SHRIMP \$14

Gulf shrimp w/ Andouille & Creole Tomato Sauce

SIDES

Simple Additions That Round Out Your Plate

- Breakfast Potatoes \$4
- Bacon \$5
- Sausage Links \$4
- Homemade Biscuit \$3
- Andouille Gravy \$5
- Egg \$3
- Waffle \$5
- Grits \$4

BOURBON ST. CAFE

BOURBON ST. CAFE BRUNCH COCKTAILS

CAFE COCKTAILS

CAJUN BLOODY MARY	\$11
<i>Jalepeno, Olive & Pearl Onion Infused Vodka w/ Zing Zang</i>	
MORNING MARGARITA	\$11
<i>Jose Traditional Tequila, Fresh Juice, Triple Sec & Lime</i>	
PEACH BELLINI	\$10
<i>Sparkling Wine w/ Peach Purée & Peach Schnapps</i>	
LAVENDER PALOMA	\$12
<i>Jose Traditional Tequila w/ Lavender Syrup, Lime Juice & Soda</i>	
HELLO SUNSHINE	\$12
<i>Hendricks Gin, Grapefruit Juice & Rosemary Simple Syrup</i>	
SAZERAC SIPPER	\$12
<i>Sazerac Rye Whiskey, Peychaud's Bitters, Rosemary Simple Syrup & Ginger Ale, garnished w/ a Rosemary Sprig</i>	
IRISH COFFEE	\$10
<i>A Blend of Five Farms Irish Cream & Jameson Irish Whiskey w/ Community Coffee served Hot or Iced</i>	
BOOZY ICED COFFEE	\$10
<i>Titos Vodka, Cold-Brewed Java House Coffee, Milk & Cream, Vanilla Syrup & Whipped Cream</i>	
BOURBON MILK PUNCH	\$10
<i>Crown Royal Bourbon w/ Milk, Cream, Vanilla Syrup & Nutmeg</i>	
ESPRESSO MARTINI	\$13
<i>360 Vanilla, Ketel One, Espresso Liqueur, Heavy Cream & Simple Syrup</i>	

FOR THE TABLE

MIMOSA TOWER	\$25
<i>1 Each: Classic, Cranberry, Peach Bellini, Lemosas & Pineapple</i>	
MARDI GRAS PARTY BOWL	\$25
<i>(56oz) Hurricane, New Orleans Nectar, Voodoo Punch</i>	

**Minimum 3 people per table for table cocktails*



HAPPY HOUR

EVERYDAY 2:30-5:30 & 8-Close

ALL DAY TUESDAYS

Dine In Only

Appetizers

- Cajun Popcorn \$10
Fried Shrimp, Chicken or Catfish
- ¼ lb Voodoo Burger \$9
- Cajun Queso \$8
- Bayou Fries \$8
- Mardi Gras Nachos \$10
- Boudin Eggrolls \$7
- 1/2 Dozen Raw Oysters \$8
- Chicken Wings 6 for \$10

Draft Beer \$4

Well Drinks \$5

House Wine \$6

WIFI FreeBourbon Hurricane27



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