MARITIME BAR AND LOUNGE

Signature Cocktails

New Orleans Old Fashioned 15
Maker's Mark® bourbon, Peychaud's bitters, orange peel and Luxardo cherries, served over ice in a rocks glass

Bayou Bloody Mary 15
New Amsterdam® vodka and house made bloody Mary mix, served in a hurricane glass and garnished with green beans, okra and a green olive and a Tajin® rim

Swamp Mule 15
Maker's Mark® bourbon with lemon and lime juices mixed with Fever Tree® ginger beer

Category 5 Hurricane 15
Bacardi® Superior rum, Angostura® bitters shaken with grenadine, orange and pineapple juices topped with Captain Morgan® spiced rum and served in a hurricane glass

Creole French 75 15
Bombay® Original gin, simple syrup with Domaine Ste Michelle Brut served in a champagne flute with a brown sugar rimmed glass

Maritime Margarita 15
Patron® Tequila shaken with lime juices, triple sec and agave syrup served in a rocks glass with a Tajin® rim

WARNING: Drinking alcoholic beverages during pregnancy may cause severe mental and physical birth defects.

Laissez les bons temps rouler

White Wine

Chateau St. Michelle Riesling	$30 | $8
Danzante Pinot Grigio	$38 | $9.50
Kim Crawford Sauvignon Blanc	$39 | $10

Red Wine

Canyon Road Cabernet Sauvignon	$30 | $8
Columbia Crest Merlot	$40 | $8
Estancia Pinot Noir	$42 | $10

Sparklin

Domaine Ste Michelle Brut	$52 | $12

Beer

Domestic $4
Budweiser®
Bud Light

Import $5

Corona Extra
Stella Artois

Seltzer $5.50
White Claw® Raspberry
White Claw® Lime

Cafè

Cafè Americano	$3.50	Cafè Mocha	$4
Espresso	$3.50	French Vanilla	$4
Cappuccino	$4	Cafè Vanilla	$4
Deca Coffee	$3	Hot Chocolate	$3.50

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