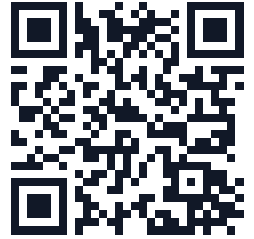


Bourbon 'O' Bar

730 Bourbon St New Orleans LA 70116 70116-3144 · +18557715214 · Updated: Jan 14, 2026

[View online menu](#)



WINE - SPARKLING 3

Moet & Chandon

Veuve Clicquot

JP. Chenet Blanc de Blancs

WINE - WHITE 4

Chateau Ste. Michelle Dry Riesling

J. Lohr Chardonnay

Seaglass Pinot Grigio

Wither Hills Sauvignon Blanc

WINE - ROSE 1

Studio by Miraval

WINE - RED 3

Imagery Cabernet Sauvignon

Oyster Bay Pinot Noir

Toad Hollow Merlot

NEW ORLEANS CLASSIC COCKTAILS 9

Six Minute-shaken Ramos Gin Fizz

\$15.00

gin, heavy cream, lemon juice, lime juice, orange blossom water, simple syrup, egg whites, soda water

Hurricane

\$15.00

light rum, dark rum, lime juice, orange juice, passionfruit syrup

Sazerac

\$14.00

rye, peychaud's bitters, simple syrup, absinthe rinse

Pimm's Cup

\$14.00

pimm's No. 1, gin, cucumber syrup, ginger ale, lemon juice, soda water

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|---|----------------|
| French 75 | \$12.00 |
| cognac or gin, lemon juice, simple syrup, topped with champagne | |
| Vieux Carre | \$15.00 |
| cognac, rye, benedictine, sweet vermouth, angostura bitters, peychaud's bitters | |
| Grasshopper | \$12.00 |
| brandy, creme de cacao, creme de menthe, cream | |
| Absinthe Drip | \$25.00 |
| choice of absinthia blanche, lucid, nouvelle orleans, toulouse red | |
| Roffignac | \$12.00 |
| brandy, raspberry shrub, soda water | |

SIGNATURE COCKTAILS 7

| | |
|---|----------------|
| The Missing Hat Man | \$15.00 |
| Honeysuckle Vodka, Barenjager and a Honey and Ginger Syrup with Nutmeg sugar rim | |
| Devil's Advocate | \$16.00 |
| Ghost Reposado Tequila, Cointreau, Lime, Cucumber with a Merlo float | |
| Do Matcha Wanna- | \$16.00 |
| Mt. Gay Rum, Disaronno Velvet, Barenjager with a Pistachio Orgeat, mint and Matcha | |
| Panic At The Pisco | \$16.00 |
| Lavender and Pepper infused Pisco, Galliano and Passion Fruit syrup. | |
| Cat Eye | \$15.00 |
| Grapefruit Vodka, Mezcal, Grapefruit Soju, Aperol, Lime and Pineapple Juice | |
| Pagemaster | \$16.00 |
| Laphroaig Scotch, Cynar, Sweet Vermouth Tabacco Bitters | |
| King Cake Old Fashion | \$15.00 |
| Vanilla and Cinnamon infused Redemption Rye, Tuaca, Chocolate and Angostura Bitters | |

EATS 15

| | |
|---------------------------------------|----------------|
| Pimento Cheese & Cracklins | \$16.00 |
| Hummus & Fresh Crudite | \$14.00 |
| Crispy Brussel Sprouts | \$14.00 |
| w/ bacon onion jam | |
| Shrimp Martini | \$20.00 |
| Gulf shrimp & cocktail sauce | |
| Chicken Wings | \$16.00 |
| Choice of bbq, buffalo or thai | |

| | |
|---|----------------|
| Boudin Cakes | \$14.00 |
| Panko crusted boudin cakes w/ creole aioli | |
| Pretzel Bites (v) | \$14.00 |
| w/ Creole mustard | |
| Slider Trio | \$18.00 |
| w/ pimento cheese & house-made pickles | |
| Charcuterie Board | \$27.00 |
| Chef's choice of artisanal meats, cheeses, preserves, creole mustard & flatbread | |
| Chicken Caesar Salad | \$16.00 |
| Romaine lettuce, herbed croutons, shaved parmesan, creamy caesar dressing & grilled chicken | |
| Crispy Chicken Tenders | \$18.00 |
| Fried chicken tenders & house-made creole honey mustard | |
| Cochon de Lait Sliders | \$14.00 |
| Pulled pork, creole slaw & pickles on a brioche bun | |
| Curly Fries | \$8.00 |
| Truffle Fries | \$9.00 |
| Jalapeno & Sweet Corn Hushpuppies | \$9.00 |
| Hushpuppies & remoulade | |

BEER & SELTZERS - DRAUGHT ⁶

Southern Pecan Nut Brown

Canebrake Wheat Ale

Paradise Park 100

Jucifer Hazy IPA

Po-Boy Amber

Korova Porter

BEER & SELTZERS - BOTTLE/CANS ¹²

Athletic IPA N/A

Bud

Bud Light

Guinness

Michelob Ultra

Miller Lite

Modelo Especial

Stella Artois

Woodchuck Cider

Heineken 0.0 N/A

Elysian Space Dust IPA

High Noon
