

LOCAL CLASSICS - \$12

VIEUX CARRE

*This signature cocktail of the famous Carousel Bar was created
by Walter Bergeron in 1938*

Bulliet Rye Whiskey, Pierre Ferrand 1840, Sweet Vermouth,
Benedictine, Angostura & Peychaud's Bitters

SAZERAC

*The Louisiana Legislature declared the Sazerac as this official
cocktail of New Orleans in 2008*

Sazerac Rye, Herbsaint, Peychaud's Bitters, Simple Syrup

PIMM'S CUP

*Created in the city of London at an oyster bar, owned by
James Pimm in 1840*

Pimm's No. 1, Strawberry, Cucumber, Lemon Juice, Simple Syrup

FRENCH 007

This libation was created by Marvin Allen in 2007

Mathilde Poire, Pomegranate Liquor, Sparkling Wine

FLEUR DES LIS

*First poured in 2007 at The Carousel Bar by our own
Parker Davis*

Hendrick's Gin, St. Germaine, Lemon Juice, Cucumber,
Ginger Ale, Soda Water

CAROUSEL FAVORITES - \$12

BULLIET MILK PUNCH

This cocktail was listed in Jerry P. Thomas' "How To Mix Drinks" in 1862

Bulliet Bourbon, Half & Half, Simple Syrup, Vanilla, Nutmeg

HANDSHAKEN PINA COLADA

The national drink of Puerto Rico since 1978

Sugar Island Coconut Rum, Half & Half, Pineapple Puree

CHILCANO

Made with Pisco, the national spirit of Peru

BarSol Pisco, Domaine de Canton, Agave Nectar, Cranberry

Bitters, Fresh Lime Juice, Ginger Beer

BOLIVIAN-RITA

Singani, the official spirit of Bolivia, is distilled from white

Muscat of Alexandria grapes. Singani 63 is owned &

imported by Hollywood film director Steven Soderbergh

Singani 63, Mathilde Peche, Agave Nectar, Lime & Orange Juice,

Salted Rim

DIABLO

This concoction was invented for Tales of the Cocktail 2016

Tres Agaves Reposado, Creme de Cassis, Lime Juice, Ginger Beer

PREMIUM POURS \$15

REV. STIGGIN'S PINEAPPLE DAQUIRI

A tribute to Reverend Stiggins from the "Pickwick Papers" by Charles Dickens whose favorite drink was pineapple rum
Plantation Pineapple Rum, Fresh Lime Juice, Simple Syrup

BLOOD & SAND

Named for Rudolph Valentino's 1922 film "Blood and Sand"
Glenrothes Sherry Cask Scotch, Luxardo Cherry,
Sweet Vermouth, Fresh Orange Juice

1738 SAZERAC

Prior to 1870, cognac was the preferred spirit in this Crescent City classic
Remy Martin 1738, Herbsaint, Peychaud Bitters, Simple Syrup

PER SEMPRE

Crafted in the Carousel Bar for Tales of the Cocktail 2016
Pierre Ferrand Ambre, Campari, Amaro Nonino, Orange Bitters

1738 SIDECAR

Believed to have been first poured at the popular Harry's Bar in Paris just after World War I
Remy Martin 1738, Pierre Ferrand Dry Curacao, Fresh Lemon
Juice, Simple Syrup