

BOURBON | TEQUILA | COGNAC

shot 1.5oz | neat 2.0oz | double 3.0oz

blantons original	21	28	42
dettling 1867	16	21	32
weller special reserve	15	20	30
eagle rare	16	21	32
clase azul reposado	20	27	40
casamigos blanco	12	16	24
casamigos reposado	13	17	26
patron silver	11	17	22
patron reposado	12	16	24
hennessy vs 80	12	16	24
d'ussé vsop	12	16	24
d'ussé xo	16	21	32

COFFEE & TEA

our coffee beans are roasted locally by
"flamjeaux" @flamjeauxcoffeco
named from the flambeaux (flames in french)
used by many parade krewes during mardi gras
we have a proprietary coffee blend just for us!

espresso 4 | double 6

latte 8.5 (hot or iced)
double shot espresso & milk
flavors +\$50: vanilla, SF-vanilla, mocha,
caramel, lavender | add baileys +\$3
milk alternative +\$1: almond

iced london fog tea lattes 7

classic: earl grey, vanilla, milk
lavender: delicate, floral, & aromatic

iced matcha latte 8

japanese green tea & milk, lightly sweet
add rumchata +\$3

MORE DRINKS

fiji bottled water 3.5

sanpellegrino sparkling 6
plain, 25 oz.

sodas 3

coke, diet coke, sprite, ginger ale

abita root beer 5 (alcohol free)

boozy root beer float 12
vanilla crown whiskey, vanilla gelato

DOG FRIENDLY

(outside patio only)
ask server for a free puppuccino!

ABOUT US

we're a family run business offering the most
unique dessert & cocktail experience in nola.
nearly everything is crafted, in-house, from scratch
with quality ingredients, most imported from italy.
this building is 200 years old & is in a district
listed on the national register of historic places.
we hope you enjoy your experience!



SUMMER
2026

CHAMPAGNE

veuve clicquot 85 (bottle only)
brut champagne - reims, france
golden color, aroma of yellow & white fruits. dry

moët & chandon rosé 85 (bottle only)
nectar imperial champagne - puglia, italy
coral color, red fruits, sweet spices. semi-sweet

faire la fête 11 glass | 40 bottle
brut champagne - limoux, france
golden color, aroma of apple, cherry & lemon. dry

faire la fête rosé 12 glass | 42 bottle
brut rosé champagne - limoux, france
coral color, aroma of white cherry, strawberries. dry

RED

terrazas de los andes 2022 12 | 42
cabernet - uco valley, argentina
red & black fruit, redcurrant, spicy notes. bone dry

françois labet méditerranée 2023 11 | 38
pinot noir - bourgogne, france
bright & tart fruit, lively acidity. dry

waterbrook reserve 2022 12 | 42
merlot - columbia valley, washington
red fruit, cedar, velvety tannins. dry

ROSÉ | ORANGE

tormaresca calafuria 2024 11 | 38
rosé - puglia, italy
pale pink color. fruity, citrusy, crisp. dry

gérard bertrand gold 2023 10 | 35
orange - limoux, france
orange color. flowers & pepper, subtle acidity. dry

WHITE

kracher trocken 2018 12 | 42
pinot gris - burgenland, austria
pale green-yellow. tropical fruit, subtle acidity, semi-sweet

clos du gaimont vouvray 2021 11 | 38
chenin blanc - loire, france
pale-yellow. floral, apple, citrus, mineral edge. semi-sweet

iconoclast 2020 12 | 42
chardonnay - russian river, california
stone fruits, citrus, floral, oak spice. dry

WE ARE CASHLESS for safety purposes

*two separate checks max per table
*4% process fee applied to credit cards
(restaurant does not keep card process fee,
fees paid directly to shift4 card service company)

CLASSICS

bellini or rossini 10

champagne & peach or strawberry puree

truman's last word 13

aviation gin, green chartreuse,
maraschino, fresh lime, luxardo cherry

paper plane 13

bulliet rye bourbon, aperol, fresh lemon,
amaro, polynesian kiss bitters

french 75 11

champagne, aviation gin, lemon, simple
(sub hennessy cognac +\$1)

dirty martini 13

titos vodka, olive brine, dry vermouth
pimento or blue cheese olive

weezy-ation 13

aviation gin, crème de violette,
maraschino, lemon, luxardo cherry

drizzy 13 (hot or cold)

irish whiskey, espresso shot, cream,
vanilla essence, whipped cream

strawberry pimm's cup 12

pimm's no.1, tanqueray gin, strawberry
puree, orange blossom, fresh lemon, soda

MOCKTAILS & LOW-ABV

carondelet carstop 8 (mocktail)

muddled basil & blueberry, soda, lemon,
love potion bitters, lavender honey

champagne carstop 11 (l-abv)

same as above, finished w/ bubbles!

ruby blush 8 (mocktail)

grapefruit juice, muddled rosemary
fresh lemon, ginger simple, soda

banana bread carajillo 11 (l-abv)

espresso, licor 43, crème de banane,
walnut liqueur, brûléed banana, over ice

BEER

paradise park 6

american lager, new orleans, la

holy roller 7

hazy juicy ipa, new orleans, la

poboy amber 7

amber lager, new orleans, la



SIGNATURE COCKTAILS

curated original & sophisticated
all syrups are crafted in-house & we
always use fresh squeezed juices

nightlife 13

indigo gin, fresh lime juice, absinthe,
strawberry purée, soda, over ice
white cotton candy cloud

espresso martini by weezy 14

titos vodka, espresso shot,
bumbu crème, coffee liqueur
(decaf available)

ruby kiss 12

titos vodka, fresh grapefruit & lemon
muddled rosemary, ginger simple

lookin for truffle martini 14

stockholms akvavit gin, fino sherry,
olive brine, summer truffle, kümmel,
hand-stuffed honey truffle cheese olive

flo\$\$in 12

champagne, domaine de canton, citrus
topped w/ fluffy pink cotton candy

city stardust 13

blanco tequila, yellow chartreuse,
grapefruit & lime, star anise simple, foam

greg's hot date 13

titos vodka, peach, spiced demerara simple
fresh lime, balsamic, hellfire bitters

Coco canal 13

cachaça, malibu rum, frangelico
fresh lime, coconut gelato
muddled mint, tropical flower

later alligator 13

union mezcal, black cherry, fresh lime,
cayenne simple, cherry bitters, foam,
obsidian salt rim

wolf's lemondrop martini 13

titos vodka, fresh lemon, rose simple
lemon bitters, gummy bears
(add muddled blueberries+€50)

nola ptsd 14

bulliet bourbon, angostura & cherry bitters
cinnamon bark simple, orange peel
luxardo cherry, smoked cinnamon

de luxe pirogue 13

ghost spicy jalapeño tequila, watermelon
juice, muddled basil, fresh lime,
watermelon ice, habenero honey rim