

# PUBLIC SERVICE



## - RESTAURANT -

### SPECIALTY COCKTAILS 14

DAIQUIRI  
bacardi superior rum, lime, sugar

FRENCH 75  
the botanist gin, lemon, simple syrup, prosecco

SANGRIA  
red wine, carpano antica, orange, vanilla, fresh fruit

SPARROW  
patron silver tequila, manzanilla, orange liqueur,  
lime, agave syrup

MOSCOW MULE  
tito's handmade vodka, lime, Q ginger beer

PS OLD FASHIONED  
NOPSI Hand-Selected Buffalo Trace Bourbon, Sugar, Bitters

### WINES

#### SPARKLING

CAPOSALDO Prosecco, Veneto, Italy 12 55  
MUMM NAPA Brut Rosé, Napa Valley,  
California 80

#### WHITES & ROSÉ

FLEURS DE PRAIRIE Rosé, Côtes de  
Provence, France 12 46  
PROVENANCE Sauvignon Blanc, Napa Valley,  
California 14 54  
SONOMA CUTRER Chardonnay,  
Russian River Valley, California 14 54

#### REDS

JOEL GOTT 815 Cabernet Sauvignon,  
California 11 42  
CHALK HILL Pinot Noir, Sonoma Coast,  
California 14 54  
NEYERS LEFT BANK Red Blend, Napa Valley,  
California 85

### DRAFT BEER (16oz / 20oz)

ABITA AMBER LAGER 7/8.50  
Abita Brewing Company

GHOST IN THE MACHINE 9/11  
Parish Brewing Company

HOPITOULAS IPA 8/9.75  
New Orleans Lager & Ale Company

CANEBRAKE WHEAT ALE 8/9.75  
Parish Brewing Company

JUCIFER IPA 9/11  
Gnarly Barley Brewing

NOLA BLONDE ALE 7/8.50  
New Orleans Lager & Ale Company

LAGUNITAS IPA 8/9.75  
Lagunitas Brewing Company

WHO DAT GOLDEN ALE 7/8.50  
Urban South Brewery

### CANNED BEER

Abita Amber 5	Dos Equis 6
Bud Light 5	Heineken 6
Michelob Ultra 5	Modelo 6
Miller High Life 5	Guinness 7
Blue Moon 6	Stella Artois 7
	Strongbow Cider 7



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