THROWBACKS & GUILTY PLEASURES $16

"NOLA NOG" Egg nog made fresh in-house with Havana Club rum, served your choice of hot or frozen with pastry cream and smoking cinnamon.

"SUSTAINABILITY" A classic highball made with Absolut Lime and house-made honeysuckle/pink peppercorn soda, garnished with an edible straw made of honeydew.

"MENAGE A TROIS" A Filthy Tito’s martini garnished with a trio of uniquely stuffed olives.

"BLUE, BITTER AND STIRRED" Whistling Andy hops distillate uniquely balance with Cartron Grapefruit, Luxardo Bitter, and Marie Brizard Curacao in a perfectly fun aperitif cocktail.

"HOUSE NEGRONI" Ours is a mixture of Plymouth Gin, Vittone Bianco, Campari and Aperol individually bottled and carbonated. Served with a bendy straw.

"50/50" Equal parts Ciroc French Vanilla and honey-lavender rooibos tea served as a refreshing straight up martini.

"SANGRIA" White or red house sangria made with seasonal fruits and spices and a splash of Cointreau.

"NO PROBLLAMA" Our spin on a Moscow Mule made with Chacho Jalapeno, Diplomatico rum, ginger beer, fresh lime and cucumber.

"NEW ORLEANS CRUISE SHIP" Batavia Arrack, Marie Brizard Apry, pineapple, citrus and hibiscus make a fruit-forward tiki style drink reminiscent of a Hurricane.

WHISKEY THINGS $16

"OLD FASHIONED" The house serves a balanced tipple of Maker’s 46, demerara and bitters. We don’t put fruit in it, unless you prefer it that way.

"DE LA LOUISIANE" Lot 40 Rye, Benedictine, Martelletti and Peychauds come together in a cocktail glass rinsed with Pernod Absinthe. Recipe adapted from Stanley Clisby Arthur’s 1937 book Famous New Orleans Drinks and How to Mix ‘Em, our version is less cloying than the original.

"BREAKING THE MOLD" Nikka Coffey Grain Whiskey, Domain de Canton, Ardbeg Uigedal and a touch of honey open up with a splash of water and served at room temperature; just as whiskey has been enjoyed for as long as it’s been around.

WHISKEY THINGS (CONT’D) $16

"BETTY CROCKER" Four Roses Yellow Label, Nocello walnut, banana and salted honey are tied together with a dash of Weihenstephaner reduction.

"AMERICANA" Wild Turkey Honey with Barrows Intense Ginger and fresh lemon topped with Ace Joker Ultra Dry apple Cider.

EMERIL’S PRIVATE LABEL WELLER ANTIQUE $16
(Hand selected-true single barrel, only available at Emeril’s Las Vegas Restaurants)

"SOUTH FOR THE WINTER" Emeril’s Private Label Weller, Camus VS Cognac, barrel smoked maple and a hint of fresh lemon make our version of a crusta garnished with a rim of golden falernum crystals.


"TANGERINE TODDY" Hot Toddy made with Emeril’s Private Label Weller, Velvet Falernum and tangerine/lotus flower tea.

"SIX DEGREES OF SEPARATION" A citrus-forward Bourbon cocktail with Emeril’s Private Label Weller, Domaine de Canton, honey, pink grapefruit and lemon juice. This is a perfect marriage between a Gold Rush and a Brown Derby. The Bourbon is unmistakable, but the dram is light and refreshing.

AFTER PARTY $16

"HAPPILY NEVER AFTER" Absolut Elyx, Maurin Quina and Lejay Cassis make a premium vodka martini with notes of cassis and cherry balanced with a touch of quinine. Sweet, but not too sweet.

"SWISH SWISH..." Because diamonds are forever, here’s our tribute to the classic Stinger. Made with Camus VS Cognac and Tempus Fugit Menthe Glacial, it has a little less zing and a hint of complexity. Just a hint.

"HE’S PEELED" Jameson Black Barrel, Licor 43 and fresh brewed espresso make a perfect marriage of an Irish Coffee and a Carajillo.

"OM NOM NOM" OM Salted Dark Chocolate liqueur served chilled with a float of hand-whipped caramel cream and a light dusting of cayenne.