

# Commons Club

## STARTERS

- BAYOU CORA CORNBREAD** <sup>V | GF</sup> 12  
Bayou Cora Farms red cornmeal, spiced apple butter whipped butter
- MIXED GREENS SALAD** <sup>V | GF</sup> 12  
Shaved seasonal vegetables, Thomasville Tomme sunflower seeds, white balsamic vinaigrette
- ROASTED GULF SHRIMP** <sup>GF</sup> 22  
Calabrian chili butter, Bottarga breadcrumbs
- BREAUX BRIDGE CRAWFISH HUSH PUPPIES** 15  
Charred jalapeño tartar sauce
- CRISPY CAULIFLOWER** <sup>V | GF</sup> 14  
Olivade aioli, pecorino, piment d'espelette
- SHAVED ASPARAGUS** <sup>GF</sup> 13  
Quinoa, poached egg, Benton's ham, boiled dressing
- BEEF TARTAR** 20  
Caviar, black garlic aioli, cornichon, crispy horseradish



## MAINS

- PRIME SIRLOIN FILET** <sup>GF</sup> 36  
Spring onions, roasted mushrooms, peas, demi glace crispy layered potatoes
- LOUISIANA SHRIMP BUCATINI** 30  
Confit tomato, roasted corn, Benton's bacon corn cream
- GRILLED BERKSHIRE PORK CHOP** <sup>GF</sup> 34  
Fingerling potatoes, collard greens bourbon molasses mustard
- LA WAGYU SMASH BURGER** 25  
Two patties served with smoked gouda MaMa's freezer pickles, bacon fat aioli
- LOCAL GULF FISH** <sup>GF</sup> 35  
Two Brook Farms rice grits, preserved tomatoes beurre blanc, lima beans
- PASTA ALL'ORTOLANA** <sup>VG</sup> 25  
Roasted mushrooms, preserved tomato, spinach squash, lemon
- GRILLED CHICKEN** 27  
Marinated squash salad, corn pudding, salsa verde

## SIDES

- SHOESTRING FRIES** <sup>GF</sup> 7  
Roasted garlic aioli
- MARINATED SQUASH SALAD** <sup>VG | GF</sup> 7  
Fresh herbs
- BRAISED COLLARD GREENS** <sup>GF</sup> 7  
Benton's bacon, brown sugar
- CORN PUDDING** 7  
Salsa verde
- TWO BROOKS FARM RICE GRITS** <sup>VG | GF</sup> 7  
Preserved tomato

## DESSERTS

- OLIVE OIL CAKE** 12  
Local strawberries, lemon curd, Chantilly
- DARK CHOCOLATE CREMEUX** 12  
Candied pecans, dulce de leche
- ABITA ROOT BEER FLOAT** 11  
Buttermilk ice cream, pecan sandy
- DAILY SELECTION OF ICE CREAM** 8
- DAILY SELECTION OF SORBET** 8

SPRING 2023 | EXECUTIVE CHEF ALEX HARRELL  
SOUS CHEF BRYAN BUCKLER

  @COMMONSCLUBNOLA  
COMMONSCLUB.COM/NEWORLEANS

<sup>GF</sup> | Gluten Free <sup>V</sup> | Vegetarian <sup>VG</sup> | Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

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## COCKTAILS

**PASSIONATE LOVER** 16  
A riff on a popular 70's martini featuring its perfect blend of Chinola passionfruit liqueur and vanilla-infused Chopin vodka.

**THE WITCHING HOUR** 17  
This Grapefruit-flavored 21 Seeds tequila cocktail will have you feeling bewitched thanks to the aromatics of the Chateau Aloe liqueur, sage, and lemon balm. Cleanse your spirit!

**MR. ESPRESSO** 16  
Secret recipe featuring Ketel One Vodka, La Colombe cold brew, and the bittersweet Amaro Montenegro.

**SOUTHSIDE DERBY** 16  
Experience the Kentucky Derby with this Russel's Bourbon mint julep splashed with the fruity aroma of the Fair Kumquat liqueur.

**FLOR FLAMENCO** 14  
Dance your way through the Caribbean rhythm of Don Q Gold and Plantation Pineapple rums, with the beat of a Spanish Fino sherry, and the golden smooth taste of Chamomile honey.

**ORANGE IS THE NEW NEGRONI** 15  
Our take on the Oaxacan Negroni with El Buho mezcal and the bright orange flavors of Aperol and Lillet Rose sweet vermouth.

**BASQUE IN THE ORCHARD** 16  
Spritz your way from the Patagonian pampas to the Basque Country orchards with TRAKAL, Don Julio Blanco, and Ordago Iberiko Craft Basque Cider.

**RISE BEYOND** 16  
Apricots bring spring to this classic Uncle Nearest whiskey sour by way of brandy.  
*\* Make it vegan with meringue powder.*

**VIOLET TIARAS** 16  
Submerge your senses in fields of lavender with our Tom Collins featuring McQueen and the Violet Fog Ultraviolet Edition gin, Italicus, and honey lavender.

## CADILLACS & CLASSICS

**PREMIUM OLD FASHIONED** 35  
Blanton's Single Barrel Bourbon, Demerara Regans' Orange Bitters, Bitter Truth Drops & Dashes Root

**SWANKY SAZERAC** 34  
Whistle Pig 10-Year Small Batch, Demerara Peychaud's Bitters, Herbsaint

**CASTILIAN MARTINI** 33  
Monkey 47 Gin, Atxa Spanish Vermouth Blanco cocktail onion

**HI-END MARTINI** 20  
Grey Goose Vodka, Dolin Blanc, Cornichon

**JAPANESE MANHATTAN** 25  
Toki Suntory, Carpano Antica Sweet Vermouth Bitter Truth Drops & Dashes Wood

**VIEUX CARRE** 28  
High West Rendezvous Rye, Remy 1738 Cognac Punt E Mes, D.O.M Benedictine

## SPARKLING by the glass | bottle

Caviccholi Prosecco, NV 11 | 55  
Poggio Costa, Prosecco Rose Brut 12 | 60  
2017, Gramona 'La Cuvee,' Spain, Corpinnat 16 | 80  
2017, Argyle, Willamette Valley, Oregon 22 | 110  
Veuve Clicquot, Champagne, NV 150

## ROSÉ by the glass | bottle

2021, OZV, Rose of Primitivo, CA 11 | 55  
2022, Atlantique, Bordeaux, FR 12 | 60  
2021, Triennes, Provence, FR 14 | 70  
2021, Ioppa, Colline Novaresi, Italy, Nebbiolo Rusin 70  
2021, Chateau de Trinquedel, Tavel, S. Rhone Blend 80

## WHITE by the glass | bottle

2021, Cantina di Casteggio, Pinot Grigio 12 | 60  
2019, L. Métaireau, 'Petit Mouton,' Muscadet 13 | 65  
2021, La Crema, Monterey California 14 | 70  
2021, C.V.N.E 'Monopole,' Spain, Blanco Seco 12 | 60  
2022, Gramona Gessami, Spain, Sauvignon Blanc 14 | 70  
2021, August Kessler, 'R,' Germany Riesling 13 | 65

## RED by the glass | bottle

2019, Apaltagua, Chile, Pinot Noir 12 | 60  
2021, Quest, Paso Robles, California Red Blend 14 | 70  
2020, Maquis, Chile, Cabernet Sauvignon 14 | 70  
2018, Carrascal, Mendoza, Malbec 14 | 70  
2020, Caymus, Napa Valley, Cabernet Sauvignon 200

## BEER

Urban South, Paradise Park 6  
NOLA Brewing Company, Blonde Ale 6  
Kona Brewing Co. Big Wave Golden Ale 7  
Golden Road, Mango Cart 7  
Draught IPA, Lagunitas, Draft 7  
Dos Equis, Draft 6  
Abita Amber, Draft 6  
Gnarly Barley Jucifer IPA, Draft 7  
Abita Jockamo Juicy IPA, Draft 7  
Great Raft Reasonably Corrupt Lager, Draft 7  
Miller Lite, Draft 6  
Zony Mash Seasonal, Draft 8

20% gratuity will be automatically applied for parties of six or more.  
No split checks; we kindly accept up to four separate payments.

You are most welcome to bring a special selection not currently featured in our cellar, our corkage policy is \$35 per 750ml bottle. Thank you for observing our three bottle limit.

