

At Sazerac, in true cocktail tradition, we showcase first class creations, from the innovative minds of our Bartenders, using fresh juices, fruits and local produce, as well as Premium Spirits.

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## SPECIALTY COCKTAILS

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***The Official Sazerac™* 11**

The Traditional Cocktail of New Orleans: Sazerac Rye Whiskey, Peychaud's Bitters, Absinthe, Sugar, Lemon Peel

***Ginger Apple Martini* 9**

Ketel One Vodka, Ginger Liqueur, Apple Jack, Apple Juice

***Spicy Mamba* 10**

Tanqueray 10 Gin, Muddled Cucumber, Fresh Lime Juice, Cointreau, Tabasco

***Iberian* 10**

Flor de Caña 7yr Rum, Calvados, Grenadine, Orange, Pinot Noir

***Daffodil* 11**

Grey Goose Vodka, Yellow Chartreuse, Apricot Liqueur, Lemon Juice

***The Fever* 10**

Grey Goose Orange, Ginger Liqueur, Fresh Lemon

***Nectar Margarita* 12**

Cuervo Tradicional Reposado, Fresh Lime, Agave Nectar

***Peach Julep Smash* 11**

Bulleit Bourbon, White Peach Purée, Mint, Lemon

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## LITTLE SANDWICHES

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***Cheese Burgers\**** Gruyere, Red Wine Onions, Garlic Aioli **6.5**

***Pulled Pork*** White Cheddar, Mustard BBQ Sauce **6.5**

***Sourdough Grilled Cheese*** Tomato Jam **5.5**

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## TAYLOR SHELLFISH FARMS OYSTERS\*

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Served Raw with Mignonette and Cocktail Sauces. Our selection will change daily.  
**2 each / 24 per dozen**

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## WOOD FIRED PIZZAS

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***Sopressata*** Red Sauce, Salami, Crimini Mushrooms, Oregano **12**

***Simplicity*** Red Sauce, "Baby 6" Tomatoes, Basil **10**

***White*** Four Cheeses, Garlic, Chili Flakes, Parsley **10**

***Florentine*** Roasted Garlic, Bechamel, Spinach, Ricotta **10**

***Andouille*** Housemade Sausage, Onion Marmalade, Tomato Confit **11.5**

\* Meats, eggs or shellfish that are served raw or undercooked to your specification may increase your risk of food borne illness, especially if you have certain medical conditions.