

Featured Cocktails

Tricentennial Toast **\$3.00 per person**

Celebrate New Orleans' 300th Anniversary the Commanders Palace way—with a toast. This fun shooter incorporates the colors of the Tricentennial flag, and is designed so the whole table can get in on the festivities.



This is a creamy creation with Wheatley vodka and topped with fireworks.



L&L Vodka Collins **\$10.00**

The perfect cocktail for EatFit NOLA: lavender & lemongrass infused vodka, fresh lemon, agave nectar, and a splash of soda. #FitDish

Sunset on the Patio **\$12.00**

Named after a cocktail from Café Adelaide's Swizzle Stick Bar. A refreshing combination of El Jimador Reposado tequila, fresh lime, & Mandarin Napoleon ~ finished with pomegranate grenadine.

Pear and Sage Martini **\$12.00**

Floral gin made even more botanical with a house-made blend of fresh sage and pears. St. Germain elderflower liqueur and lemon juice round and balance this refreshing cocktail.

Peychaud's Plane **\$12.50**

This twist on a modern Paper Plane cocktail adds some New Orleans flair with Peychaud's Aperitivo. Combined with Buffalo Trace and freshly squeezed citrus, it will have you flying.

Cucumber Mint Gimlet **\$9.00**

Perfect for warm weather, this revitalizing coup is light and fresh. Cucumber and mint vodka combine with fresh citrus for a bright and lively cocktail.

Rum Old Fashioned **\$15.00**

Made with Don Q Gran Anejo Puerto Rican rum, this Old Fashioned is anything but. Uncomplicated and clean with a hint of molasses, this sophisticated glass will be your new favorite.