

COCKTAILS & BEER

SIGNATURE COCKTAILS

Creole Jamaican \$7

Sailor Jerry's Rum, Berentzen Apple, Cinnamon Simple Syrup

Cucumber Cooler \$ \$9

Hendricks Gin, Cucumber, Fresh Lime Juice, Simple Syrup, Midori Float, Soda

Elizabeth's Sidecar \$9

Maker's Mark, Cointreau, Lemon, Whiskey Barrel Bitters

French Gimlet \$8

Sobieski Vodka, St. Germain, Lime

Negroni \$8

Bombay Gin, Campari, Sweet Vermouth

Pineapple Jalapeno Margarita \$9

Hornito's Reposado, Jalapeno Simple Syrup, Fresh Lime Juice, Pineapple,

Chili Powder Salted Rim

Old Fashioned \$8

Maker's Mark, Simple Syrup, Angostura Bitters

Sazerac \$8

Sazerac Rye, Simple Syrup, Peychaud's Bitters

BEERS ON TAP

Nola Blonde \$6

Nola Hopitoulas \$7

Fat Tire \$7

PBR \$3.29

DOMESTIC BOTTLES

Budweiser \$3.29

Bud Lite \$3.29

Coors Lite \$3.29

Miller High Life \$3.29

Miller Lite \$3.29

Schlitz cans \$3.29

CRAFTS & IMPORTS

Abit Amber \$4

Abita Jockamo \$4

Anchor Steam \$5

Buckler NA \$4

Corona \$5

Guinness 14.9 oz. Can \$7

Heineken \$4

Stone Ruination IPA \$7

Stone 22 oz. Smoked Porter \$10.5

Crispin Original Cider 12 oz. \$5

Crispin Brown's Lane Cider 16.9 oz. \$6

Woodchuck Amber Cider \$4



Elizabeth's Restaurant

601 Gallier Street

New Orleans, LA 70117

504-944-9272

www.elizabethsrestaurantnola.com

Breakfast: Mon.-Fri. 8am-2:30 pm

Lunch: Mon.-Fri.- 11am-2:30 pm

Dinner: Mon.- Sat. 6pm-10pm

Brunch: Sat. & Sun.-8am-2:30 pm