

Wines by the Glass

Champagnes & Sparkling Wines

	Full Glass 5 oz.	½ Glass 2.5 oz.
2016 Gusborne Estate Brut Reserve Kent, England	26.	13.
MV Henri Dosnon Brut Côte des Bar	24.	12.
NV Edi Kante <i>Dosaggio Zero</i> , Italy	20.	10.
NV Commander's Palace Brut Crémant de Bourgogne, France	16.5	8.25
NV Serenello Extra Dry, Prosecco DOC	8.5	4.25

White Wines

Fruity & Off-Dry

	Full Glass 6 oz.	½ Glass 3 oz.
2018 Elvio Tintero <i>Sori Gramella</i> Moscato d'Asti, Piedmont, Italy	12.	6.
2019 J&H Selbach Riesling Spätlese, Saar	16.	8.

Dry & Crisp

	Full Glass 6 oz.	½ Glass 3 oz.
2020 Cabert Pinot Grigio, Friuli Grave	11.5	5.75
2019 The Eyrie Vineyards Chasselas Doré Dundee Hills Willamette Valley, Oregon	19.	9.5
2019 Dama del Rovere Soave, Veneto, Italy	13.5	6.75
2018 Kuentz-Bas Sylvaner/Auxerrois/Muscat Alsace, France	14.	7.
2020 Petit-Freylon Sauvignon Blanc <i>Cuvée Marguerite</i> , Bordeaux, France	16.	8.
2020 Le Garenne Sancerre, Loire Valley	20.	10.
2018 Santa Barbara Verdicchio, Marche, Italy	13.	6.5

Full-Bodied

	Full Glass 6 oz.	½ Glass 3 oz.
2020 Domaine Savary Chablis, Burgundy	19.5	9.75
2017 Dme. Richou Chauvigné Chenin Blanc Anjou, Loire Valley, France	12.50	6.25
2014 Castro Ventosa Godello, Bierzo, Spain	14.5	7.25
2020 Commander's Palace Chardonnay	10.5	5.25
2014 Paul Mauguin Chardonnay, Burgundy	13.5	6.75
2020 County Line North Coast Chardonnay	17.5	8.75
2017 Dme. A & P de Villaine Aligoté Bouzeron, Côte Chalonnaise, France	24.5	12.25

Dry Rosé

	Full Glass 6 oz.	½ Glass 3 oz.
2021 Studio <i>by Miraval</i> Méditerranée IGP Rosé, France	11.5	5.75
2018 Domaine Tempier Bandol Rosé Provence, France (en magnum)	32.	16.

Wines by the Glass

Red Wines

	Full Glass	½ Glass
	6 oz.	3 oz.
2018 Bruscus Lambrusco Amabile <i>San Valentino</i> , Reggiano DOC, Italy	11.5	5.75
2019 Terres d'Orées <i>l'Ancien</i> , Gamay Vieilles Vignes, Beaujolais, France	12.5	6.25
2019 Mouton Noir <i>Other People's Pinot</i> Pinot Noir, Willamette Valley, Oregon	15.	7.5
2015 Domaine Bourgogne-Devaux <i>la Perrière</i> Hautes-Côtes de Beaune, Burgundy	17.	8.5
2016 Elvio Tintero , Langhe Nebbiolo, Italy	13.	6.5

	Full Glass	½ Glass
	6 oz.	3 oz.
2015 Duline <i>la Duline</i> Schioppettino Friuli-Venezia Giulia · Italy	22.	11.
2018 Commander's Palace Merlot <i>by Bruno Lafon</i> , Pays d'Oc, France	10.5	5.25
2015 Domaine Ollier-Taillefer <i>les Collines</i> Faugères, Languedoc-Roussillon, France	11.5	5.75
2016 Cht. Saint-Julian <i>Cuvée Analogie</i> Bordeaux Supérieur, Bordeaux, France	13.	6.5

	Full Glass	½ Glass
	6 oz.	3 oz.
2020 Commander's Palace Cabernet <i>by Bruno Lafon</i> , Pays d'Oc, France	11.5	5.75
2019 Requiem Cabernet Sauvignon Columbia Valley, Washington	15.	7.5
2017 Obsidian Ridge Cabernet Sauvignon Red Hills of Lake County, California	19.5	9.75
2016 Dme. Christelle Betton Syrah Crozes-Hermitage, Rhône Valley, France	22.	11.
2011 Cht. de Bellevue Lussac-Saint-Émilion Bordeaux, France (en magnum)	28.	14.

	Full Glass	½ Glass
	3 oz.	1 ½ oz.
2018 Quady <i>Essensia</i> Orange Muscat	12.	6.
2017 Domaine Huët Vouvray Moelleux	15.	7.5
2010 Secret de Château Biac Cadillac, Bdx.	22.	11.
2016 Royal Tokaji <i>Red Label</i> Tokaj, Hungary	23.	11.5
NV Jacky Navarre Vieux 29 Year Pineau des Chartentes, Charentes, France	25.	12.5

Commanders' Classics

Crescent City Cooler **\$10.00**

Pineapple mango vodka, freshly squeezed limes, bitters and ginger ale compose a refresher you won't soon forget!

Sazerac **\$11.00**

The official cocktail of New Orleans! Our modern-day interpretation is made with a perfect balance of Sazerac Rye Whiskey, Herbsaint, a few dashes of bitters and a twist of lemon to finish it off.

Whiskey Smash **\$11.00**

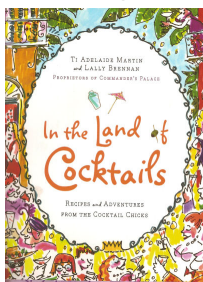
Maker's Mark, orange liqueur, muddled mint, lemon, & crushed ice are added for a real thirst quencher, Southern style.

Whoa, Nellie! **\$13.00**

Created right off the parade route by Doc Cocktail himself Ted Haigh along with our own Arlene Nesser and Lally Brennan. This blend of Sazerac rye, Myers dark rum, and citrus will have you saying Whoa, Nellie after the first sip!

In the Land of Cocktails

Ask your server for a copy of our Cocktail Book



Zero-Proof Cocktails



Island Respite **\$7.00**

Coconut water, basil, pineapple and lime all come together to give us a refreshing punch. Just the thing for a brief respite between the partying and carrying on!
#FitDish

Peach Basil Cooler **\$7.00**

This alcohol free cooler contains peach puree & agave with fresh basil & freshly squeezed lemon juice.

Root Beer Fleauxt **\$7.00**

Our sweet and delicious milk punch with Abita rootbeer poured over crushed ice. All the flavor of a float without the brain freeze.

Commander's Palace

Featured Cocktails



L&L Vodka Collins

\$11.00

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

Brandy, You're a Fine Girl

\$9.75

~By our *Wine Guy*, Dan Davis

It's the perfect summer song and the perfect summer cocktail! Bright, refreshing red wine from the south of France is blended with cucumber-infused brandy, Cherry Heering, and orange Curacao liqueur—layered over fresh lime muddled cucumbers. One is never enough!

Still Da' Baum!

\$12.00

A Still Austin Gin, Wild Strawberry liqueur, lemon, agave, and just a dash of the Baumer's own Crystal Hot sauce this from the first sip to the last this drink is still da Baum!

Fuzzy Buffalo

\$12.00

A tall glass of peachy basil lemonade with Buffalo Trace Bourbon, fresh squeezed lemons and peach, garnished with fresh basil.

Honey Rush

\$12.00

Makers Mark with our house-made orange and rosemary infused honey and fresh lemon juice combine for sweet, tart, and herbaceous whiskey delight.

Two Lucky Ducks

\$11.50

~By Leah Northey

We all considered ourselves some lucky ducks after we sipped this blend of Milagro Silver, Elderflower, Grapefruit, and Lime.