



The Good King's

NIGHT IN NOLA

cocktails

“Roffignac”.....\$11

cognac, 30-day fermented raspberry shrub, club soda

--- named after French-born mayor Louise Phillip de Roffignac who is credited with beautifying NOLA from 1820 to 1828.

“Hurricane”.....\$13

rums, passionfruit, orange, lime, grenadine

--- created in the 1940s, this tiki-style concoction is perhaps the most synonymous with the city's bustling night life.

“Baudin”\$12

bourbon, honey, lemon, tabasco, housemade bitters

--- invented at pub Twelve Mile Limit by T. Cole Newton in the early 2000s; an instant cult-classic-cocktail.

“Cocktail de la Louisiane”.....\$13

rye whiskey, sweet vermouth, benedictine, absinthe

--- of the same guile as the Sazerac; house drink at Restaurant de la Louisiane; dating back to the 1930s.

“Bywater”.....\$13

aged rum, green chartreuse, avertina amaro, velvet falernum

--- created in 2007 by Chris Hannah of Arnaud's French 75; this modern classic pays homage to the Carribean neighborhood that shares its name.

“Absinthe Frappe”.....\$12

absinthe, sugar, mint

--- the simplest way to enjoy the potent liqueur; first concocted in 1874; notable admirers include Hemingway, Twain & Wilde.



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family-style feast



Amuse Bouche

Fried Boudin Balls

» to drink: ramos gin fizz «



Course One

“From the Zoo” Cornmeal Catfish Dijon

» on the table: roasted okra, red beans & rice «



Mid-Course Delight

Head-on BBQ'd Gulf Shrimp



Course Two

Alligator & Andouille Gumbo

» on the table: grits «



Dessert

Beignets de Café du Monde

» to drink: Café Brulot Diabolique «