

CAMBRIA®

Taste of Nola

Soup Du Jour | 10

Cajun Boudin Balls | 13

Roasted Red Pepper Aioli

Crawfish Flatbread | 18

Seafood Cream Sauce, Crawfish Tails sauteed with Onions and Bell Peppers

Sauteed Mushrooms | 10

Mushrooms sauteed with Garlic, Bacon, & Onions

The Warehouse District

Chicken Wings | Buffalo, BBQ, or Lemon Pepper, served with Ranch or Blue Cheese dipping sauces | 17

Flight of Fries | Garlic Parmesan Fries + Lemon Scallion Aioli, Buffalo Fries + Bleu Cheese Dip, Ranch Fries + Ketchup | 12

Caesar Salad | chopped Romaine, Parmesan, Tomatoes, Croutons, Caesar dressing | 12

Add Grilled Chicken \$6 Add Grilled Shrimp \$8

Red Beans & Rice w/ Alligator Sausage | 16

New Orleans style Red Beans served over Rice w/ Alligator Sausage link

Downtown

Crispy Fried Catfish BLT | 17

Finished with our House Remoulade Sauce, served on French Bread with French Fries

∞ **American Angus Burger** | 15

American Cheese, Lettuce, Tomato, Red Onion, Pickle, 1000 Island

Served on toasted Brioche Bun with French Fries

Fried Chicken Sandwich | 16

Marinated Chicken Breast topped with our house made Slaw and finished with a Garlic Mayo

Served on toasted Brioche Bun with French Fries

Club Sandwich | 14

Roast Beef & Turkey club with Lettuce, Tomato, Pickles and our Garlic Mayo Aioli

Served on White or Wheat Toast with Zapps Potato Chips

Shrimp Po-Boy | 18

Fried Shrimp sandwich "Dressed" with Lettuce, Tomato, Pickles and Mayo

Served on French Bread with French Fries

DESSERT

New Orleans Style Bread Pudding Du Jour | 7

Original Beignets | 8

Brownie A la Mode | 8

Ice Cream | 6

∞ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Take-out orders- Call ext. 4980 from room or 504-524-7770

*9.45% tax and 18% Service Charge added to all checks

CAMBRIA®

COCKTAILS

- Pontchartrain Margarita** | El Jimador Blanco, lime, agave nectar | **10**
New Orleans Old Fashion | Makers Mark, bitters, simple syrup, orange, cherry | **12**
Renee's Infused Lemonade | House Infused strawberry vodka, peach schnapps, lemonade | **12**
Hurricane Cambria | Cruzan Light Rum, fruit juice, triple sec, passion fruit syrup | **12**
Big Easy Mule | House infused vodka, ginger beer, lime juice | **12**
Satchmo | Sazerac Rye, absinthe, bitters, Cointreau, simple syrup, sugar skull accent | **12**

DRAFT BEER

- Beer Flight** | your choice of 3 draft selections | **10**
Jucifer Hazy IPA | Gnarly Barley Brewing Co. | Hammond, LA | 9
AndyGator | Abita Brewing Company | Covington, LA | 9
Abita Amber | Abita Brewing Company | Covington, LA | 8
Paradise Park | Urban South Brewery. | New Orleans, LA | 7
NOLA Blonde | NOLA Brewing | New Orleans, LA | 7
Seasonal Beers | 8

BOTTLE BEER

- Bud Light, Miller Lite, Michelob Ultra, Coors Light | 5
Blue Moon, Shiner Bock, Modelo, Corona | 7
Stella Artois, Heineken, Elysian Moon Dust IPA | 8

WHITE WINE

	6oz	bottle
Cambria Winery Chardonnay California	10	42
Cave de Lugny Chardonnay France	10	45
Crossing Sauvignon Blanc New Zealand	9	40
Snap Dragon Reisling California	8	35

Scan to learn more about



Cambria wines

RED WINE

	6oz	bottle
Cambria Winery, Pinot Noir California	12	48
Cambria Winery, Syrah California	12	45
Diseo, Malbec California	11	45

BUBBLES

Opera Prima California	8	37
--------------------------	---	----

*9.45% tax and 18% Service Charge added to all checks