

# U-BAR & RESTAURANT

## Taste of Nola

**Soup Du Jour** | 10

**Southwest Eggrolls** | 12  
Served with Remoulade Sauce

**Cajun Boudin Balls** | 13  
Roasted Red Pepper Aioli

**Sauteed Mushrooms** | 10  
Mushrooms sauteed with Garlic, Bacon, & Onions

## The Warehouse District

**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

**Chicken Tenders** | Served with Fries, BBQ, or Ranch dipping sauces | 14

**Red Beans & Rice w/ Alligator Sausage** | 16  
New Orleans style Red Beans served over Rice w/ Alligator Sausage link

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

## 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, Mayo  
Served on toasted Brioche Bun with French Fries

**Fried Chicken Sandwich** | 16  
Marinated Chicken Breast topped with Lettuce, Tomato, Pickles 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

**\*10% tax and 18% Service Charge added to all checks**

# U-BAR & RESTAURANT

## COCKTAILS

- Pontchartrain Margarita** | House Tequila, 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** | 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 | Abita Springs, LA | 9  
**Abita Amber** | Abita Brewing Company | Abita Springs, LA | 8  
**Paradise Park** | Urban South Brewery. | New Orleans, LA | 7  
**New Belgium** | Fat Tire Ale | Fort Collins, CO | 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
Kendall Jackson Reisling   California	8	35

## RED WINE

	6oz	bottle
Cambria Winery, Pinot Noir   California	12	48
Cambria Winery, Syrah   California	12	45
Kendall Jackson Cabernet   California	11	45
Trincher Merlot   California	11	45

## BUBBLES

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

Scan to learn more about



Cambria wines

\*10% tax and 18% Service Charge added to all checks