



## Specialty Seasonal Cocktails

### **Pinhook Sazerac 20**

*Pinhook Rye Whiskey, Simple Syrup, Peychaud's Bitters*

### **Black Manhattan 14**

*Old Overholt Rye Whiskey, Averna, Orange Bitters*

### **Bramble's Brother 14**

*Bourbon, House-Made Raspberry Syrup, Lemon, Fresh Berries*

### **Nicole 14**

*Vodka, Lillet Blanc, Elderflower Syrup, Lemon*

### **Gold Rush 14**

*Stolichnaya Vodka, Galliano, House-Made Nutmeg Syrup, Vanilla, Cream*

### **Amorous One 13**

*Gin, Amaretto, Lemon, Angostura Bitters*

### **White Negroni 14**

*Tanqueray Gin, Lillet Blanc, Suze, Orange Bitters*

### **Gin-sburgh 14**

*Bombay Dry Gin, Lillet Rouge, Cointreau, Herbsaint, Lemon*

### **Turkish Punch 14**

*White Rum, Curry-Infused Honey Syrup, Lime, Pineapple*

### **Mr. Bingle's Sangria 14**

*10 Year Tawny Port, Cognac, Grapefruit, Nutmeg*

### **Vanilla Chiller (Non-Alcoholic) 10**

*Orange Juice, House-Made Raspberry Syrup, Vanilla, Lemon-Lime Soda*

### **'Mile Dreams (Non-Alcoholic) 10**

*Chilled Chamomile Tea, Elderflower, Lemon*

## **Beer**

**Weihenstephaner Original, Lager (Bavaria) 7**

**Lefebvre SA, Blanche De Bruxelles (Belgium) 7**

**Lagunitas, IPA (California) 7**

**Abita, Amber (Abita Springs, LA) 7**

**Augustiner Bräu, Augustiner Maximator, Doppelbock (Munich) 8**

**Guinness, Pub Draught Can (Dublin) 9**

**New Belgium, Citradelic, Tangerine IPA (Colorado) 7**

**Abita, Seasonal Selection (Abita Springs, LA) 7**

Tabs not closed by end of day  
are subject to an automatic 20% gratuity





## Wines by the Glass

### Champagne & Sparkling

- Piper Heidsieck, "Cuvee 1785" Brut, NV 20 Glass/95 Bottle  
Schramsberg, Blanc de Blancs, Brut, Napa 25 Glass/120 Bottle  
Gosset, Brut Excellence, NV 35 Glass/140 Bottle  
Dopff & Irion, Cremant d'Alsace, Brut, Rosé, Alsace 15 Glass/75 Bottle  
Avinuo, Cava, Brut, Reserva, Spain 14 Glass/70 Bottle  
Michelle Chiarlo, "Moscato D'Asti" 12 Glass/60 Bottle

### White

- Sauvignon Blanc, Henri Bourgois "Les Baronnes", Sancerre 16 Glass/70 Bottle  
Sauvignon Blanc, Duckhorn, Napa Valley 14 Glass/63 Bottle  
Riesling, Trimbach, Alsace, 2014 12 Glass/50 Bottle  
Riesling, Willamette Valley Vineyards, Willamette Valley, Oregon, 2017  
12 Glass/50 Bottle  
Pinot Grigio, Cembra, Trentino-Alto Adige 12 Glass/50 Bottle  
Château d'Epiré, Savennieres 16 Glass/70 Bottle  
Chardonnay, Ramey, Russian River Valley, 2015 25 Glass/110 Bottle  
Chardonnay, Domaine Laroche, "Saint Martin", Chablis 16 Glass/72 Bottle  
Chardonnay, Mer Soleil, "Reserve", Santa Lucia Highlands 18 Glass/80 Bottle

### Rosé

- Pinot Noir, Claude Riffault, "La Noue" Sancerre, 2017 14 Glass/63 Bottle  
Pinot Noir, Calera "Vin Gris of Pinot Noir", Central Coast, 2017 15 Glass/65 Bottle

### Red

- Pinot Noir, Landmark, Monterey, Sonoma, Santa Barbara 16 Glass/72 Bottle  
Pinot Noir, Laroche, "La Chevalier", Pays D'Oc 14 Glass/62 Bottle  
Merlot, Swanson "Cygnet" Napa Valley 16 Glass/72 Bottle  
Frogs Leap, Zinfandel, Napa Valley 15 Glass/65 Bottle  
Tempranillo, Pruno, "Finca Villa Creces", Ribera del Duero, 2014 16 Glass/75 Bottle  
Malbec Blend, Achaval Ferrer, "AF", Mendoza 15 Glass/59 Bottle  
Saint Emilion Grand Cru, Les Cadrans de Lassegue, Bordeaux 15 Glass/59 Bottle  
Cabernet Sauvignon, DAOU, Paso Robles 17 Glass/75 Bottle  
Proprietor's Blend, Chappellet, "Mountain Cuvée", Napa 25 Glass/120 Bottle  
Valpolicella, Buglioni, Classico, Superiore, Ripasso, Veneto, Italy 18 Glass/82 Bottle





## To Share

### *Crudités 16*

Carrot, Celery, Cucumber, Bell Pepper, Cherry Tomato,  
Cucumber Relish

### *Pizza di Parma 21*

Flat Bread, Prosciutto, Marinara, Arugula

### *Roasted Brussels Sprouts 10*

Chili Butter, Spiced Pecans, Dried Figs, Verjus

### *Cheese Plate 28*

Chef's Daily Selection of Cheeses, Accoutrements

### *Charcutière 28*

Cured Local & Domestic Meats, Accoutrements

### *Cheese & Charcuterie Combination Board 48*

Chef's Selection of Cheeses,  
Cured Local & Domestic Meats, Accoutrements

## SMALL

### *Baby Romaine 13*

House Caesar, Fried Anchovies, Grated Manchego

### *Beets and Citrus 14*

Hearts of Palm, Radishes, Louisiana Citrus Vinaigrette,  
Frisee, Basil Oil

### *Boudin Fritter 14*

Pickled Mirliton, Spicy Aioli

### *Classic Crab Cake 21*

Remoulade, Spicy Greens

### *Mushroom Toast 14*

Roasted Mushrooms, Boursin, Bordelaise

*Available Until 10PM*





## CAVIAR

Served with Traditional Accoutrements

Chopped Egg, Red Onion, Caper,  
Crème Fraîche, Chive, Cornbread Blini

**Paddlefish, *Polyodon Spathula*, Wild Raised, USA 90**

*silver hued pearls with an earthy and slightly buttery flavor*

**White Sturgeon Gold, *Acipenser Transmontanus*, Farm  
Raised, Idaho 120**

*beautiful dark brown pearls with rich nutty flavor*

## Champagne

Piper Heidsieck, "Cuvee 1785" Brut, NV  
15 per glass / 75 per bottle

## LARGE

### **Windsor Court Salad 18**

*Egg, Bacon, Blue Cheese, Avocado, Tomato Radish,  
Romaine Lettuce, Lorenzo Dressing  
Add Chicken \$6 Shrimp \$8 Crab \$11*

### **Pub Steak & Fries 32**

*Herb Marinated Sirloin, Hand Cut Fries, Peas,  
& House of Parliament Sauce*

### **Fish & Chips 21**

*Gulf Fish, Abita Beer Batter, Steak Fries, Ricky's Tarter*

### **Short Rib on French Baguette 23**

*Abita Braised Short Rib, Caramelized Onion,  
Muenster Cheese*

### **Windsor Burger Royale 23**

*Cheddar Cheese, Lettuce, Tomato, Beer Battered Onion, Lorenzo Sauce,  
House Made Pickle, Onion Roll, Served with Fries*

*Available Until 10PM*





## Whiskey & Bourbon

Blanton's Single Barrel 18	Crown Royal 'Hand Selected Barrel' 20
George Dickel "Barrel Select" 20	Crown Royal Harvest Rye 15
Woodford Reserve 16	Hibiki Harmony 20
Whistle Pig Rye 22	Hakashu "12 yr" 25
Elijah Craig 11	Toki 15
Four Roses 12	Pinhook 25
Knob Creek 15	Bookers 20
Basil Hayden 14	George T. Stag 30
Gentleman Jack 15	Old Rip Van Winkle 10 Year 90
Garrison Brothers 28	Van Winkle 12 Year 120
	Irish Whiskey
	Midleton "Vintage Release" 70

## Single Malt Scotch

### Blended Malt Scotch

Usquaebach Old Rare 35

Lagavulin 16 yr (Islay) 28	Highland Park 12 yr (Orkney) 17
Bunnahabhain 12yr (Islay) 26	Ledaig 10 yr (Isle of Mull) 13
Glenfiddich 12 yr (Speyside) 18	Laphroaig 10 yr (Islay) 22
Balvenie Caribbean Cask (Speyside) 28	Macallan 12 yr (Speyside) 22
Balvenie Doublewood (Speyside) 24	Macallan 18 yr (Speyside) 75
Glenmorangie 18 yr (Highlands) 25	Macallan 25 yr (Speyside) 250
Johnnie Walker Blue Label (Blended) 45	Oban 14 yr (West Highlands) 25

### Rum

Smith and Cross 10  
El Dorado 14  
Zacapa 15

### Tequila & Mezcal

El Tesoro "Paradiso" Anejo 40  
Don Julio "1942" Extra Anejo 25  
Vida Mezcal 14





## Dessert

### Stuffed Beignets 10

Classic Beignet, Coffee Liqueur, Powdered Sugar

### King Cake Cheesecake 10

Praline Crumble, Sweet Vanilla Glaze

## Dessert Wine/Port/Sherry

Chateau Haut-Mayne Sauternes 2011 15

Feist Porto "10 Year" (Portugal) 12

Feist Porto "20 Year" (Portugal) 15

Heitz Cellars "Ink Grade" Port, (Napa Valley) 18

Niepoort "Colheita" 2005 (Portugal) 20

Niepoort Ruby (Portugal) 15

Feist 1983 Vintage Port (Portugal) 45

Rare Wine Co. "Charleston, Sercial" (Madeira) 13

Rare Wine Co. "Savannah, Verdelho" (Madeira) 12

Rare Wine Co. "Boston, Bual" (Madeira) 11

Cesar Florido "Moscatel Dorado, Chipiona" (Sherry) 10

Valdespino Pedro Ximenez, "El Candado" (Sherry) 12

Valdespino "Inocente" Single Vineyard Fino (Dry Sherry) 10

## Grappa

Gaja "Spers", Nebiolo, \$45

Gaja "Gaja & Rey", Chardonnay, \$45

Gaja "Darmaji", Cabernet Sauvignon, \$45

## Cognac

Louis XIII de Rémy Martin (Grande Champagne) 1/2 oz /100 ~1 oz /175 ~2 oz /325

PKelt "Tour de Monde XO" (Grande Champagne) 40

Domaine d'Esperance XO (Bas Armagnac) 35

## Grand Marnier

Grand Marnier Cordon Rouge 15

Grand Marnier Peach Raspberry 45

Grand Marnier Centenaire 60

Grand Marnier Cuvee 1880 100

House of Paradis Grand Marnier Quintessence 200

Grand Marnier Premium Tasting Flight 75

(1/2 oz Centenaire, 1/2 oz Cuvee 1880 and 1/2 oz Quintessence)

