

THE BREAKFAST AT TIFFANY'S COLLECTION \$13

My Huckleberry Friend

Gin, Lemon, Lillet Blanc,
Blue Curacao, Champagne

Lula Mae Barnes

Mezcal, Bourbon, Lime,
Agave Nectar, Palermo Bitters

The Mean Reds

Cachaça, Lime, Pomegranate
Grenadine, Angostura Bitters,
Sparkling Water

A Very Stylish Girl

Zaya Rum, Lemon, Lime, Sugar,
Angostura Bitters, Nutmeg,
Cinnamon

CLASSIC COCKTAILS \$13

Moscow Mule

Tito's Vodka, Lime, Ginger Beer

French Pearl

Gin, Lime, Sugar, Mint, Absinthe

Hemingway Daiquiri

Aged Rum, Maraschino Liqueur, Lime,
Grapefruit, Sugar

Clover Club

Gin, Raspberries, Lemon, Sugar,
Egg White

Pisco Sour

Pisco, Lime, Sugar, Egg White,
Angostura Bitters

Scofflaw

Gentleman Jack, Lemon,
Pomegranate Grenadine,
Dry Vermouth

Pimm's Cup

Pimm's #1, Cucumber, Strawberry,
Ginger Beer

La Louisane

Rye, Sweet Vermouth, Benedictine,
Absinthe, Peychaud's Bitters

Seasonal Mocktail

ask your server about our current non-alcoholic option

\$8

CONNECT

   @WindsorCourt

WINDSOR COURT SPECIALTY COCKTAILS \$13

The Beverly

Hendricks Gin, Lime, Sugar,
Cucumber, Rhubarb Bitters

Windsor Court Cookie

Vanilla Vodka, Kahlua Mocha,
Ginger Liqueur, Almond, Cream

Mamasita

Tequila, Lime, Blood Orange
Liqueur, Ancho Reyes Chile Liqueur

Strawberry Freestyle

Choice of Rum, Vodka or Tequila
with Strawberry, Lime, Sugar

Kentucky Buck

Gentleman Jack, Lemon, Angostura
Bitters, Ginger Beer

Lost Paraguayos

Mezcal, Dry Vermouth, Benedictine

CHAMPAGNE COCKTAILS \$13

Queen's Cousin

Vodka, Lime, Cointreau,
Grand Mariner, Angostura Bitters,
Sparkling Wine

The Yvonne

Crème de Violette, Sparkling Wine

Lord Wotton's Regret

Vodka, Ginger Liqueur, Lemon,
Sugar, Champagne

Your Twisted Smile

Tequila, Grapefruit Liqueur, Lime,
Champagne

Hotel California

Hendrick's Gin, Rose Water,
Raspberries, Lemon, Sugar,
Sparkling Rosé

Miss Clint's Beau

Apricot Liqueur, Champagne

Old Cuban

Rum, Lime, Sugar, Mint,
Angostura Bitters, Sparkling Wine

Ilsa's Blue Dress

Hendrick's Gin, Lemon, Sugar,
Crème De Violette, Sparkling Wine

HAPPY HOUR

\$6 Specials
5pm-7pm

Absolut New Orleans Vodka

With Choice of Club Soda, Tonic Water, or Bloody Mary Mix

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Bartender's Choice

TO SHARE

Crudités 16

Carrot, Celery, Cucumber, Bell Pepper, Cherry Tomato,
White Bean "Hummus"

Oxtail Ragout Poutine 14

French Fries, Oxtail Ragout, Goat Cheese
Pickled Shallot, Soft Poached Egg

Roasted Brussels Sprouts 10

Chili Butter, Spiced Pecans, Dried Figs, Verjus

Cheese Plate 23

Chef's Daily Selection of Cheeses, Accoutrements

Charcutière 23

Cured Local & Domestic Meats, Accoutrements

Cheese & Charcutière Plate 46

Chef's Selection of Cheeses, Cured Local

LARGE

Windsor Burger Royale 23

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

Add a Sunny Side Up Egg \$3

Add a Chocolate Milkshake \$5

Pub Steak & "Chips" 32

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

Fish & Chips 21

Gulf Grouper, Abita Beer Batter
Hand Cut Fries

Crab Cake Po' Boy 23

Served Dressed with Fries

CAVIAR

Sweet Corn Panna Cotta, Red Onion Jelly,
Reyka Gelee, Crème Fraîche

\$ 75 Paddlefish Polyodon Spathula, Wild Raised, USA
silver hued pearls with an earthy and slightly buttery flavor

**\$ 120 White Sturgeon Gold, Acipenser Transmontanus, Farm Raised,
Idaho**
beautiful dark brown pearls with rich nutty flavor
Champagne

SMALL

Bibb Salad 14

Shaved Fennel, Oranges, Prosciutto, Herb Vinaigrette

Iceberg Wedge 14

Pumpkin Dressing, Spiced Pumpkin Seeds, Sage, Warm Blue Cheese

Steak Tartare 19

Harris Ranch Beef, Quail Yolk, Classic Accoutrements, Toasted Brioche

Crab and Crawfish Croquette 19

Sweet Corn and Bacon Maque Choux, Creole Aioli

DESSERTS

Bourbon Bacon Apple Pie 10

Chantilly Cream, Salted Caramel Sauce, Apple Chips

Add Scoop of Ice Cream 5

Sticky Toffee a la Mode 10

Brandy Toffee Sauce, Bread Pudding, Malted Milk Chocolate Ice Cream,
Brioche Tuile

WINE

CHAMPAGNE/SPARKLING

- 3901 Nicolas Feuillatte, Brut, NV, 20/95
- 3904 Dopff & Irion, Cremant d'Alsace, Brut, Rosé, Alsace, NV, 15/75
- 3902 Schramsberg, Blanc de Blancs, Brut, 2014, 25/120
- 3905 Avinyo, Cava, Brut, Reserva, 2013, 14/70

WHITE

- 3920 Sauvignon Blanc, Berthier, "Cuvée Silex", Sancerre, 2015, 16/70
- 3928 Chardonnay, Cakebread Cellars, Napa Valley, 2013, 20/90
- 3924 Pinot Grigio, Cembra, Trentino-Alto, Adige, 2015, 12/50

ROSE'

- 3930 Pinot Noir, Domaine Charles Audoin, Marsannay, 2015, 14/63
- 3931 Syrah-Grenache, Campuget, "Costieres de Nimes", 2016, 12/52

RED

- 3940 Pinot Noir, Route Stock, Willamette Valley, 2014, 17/75
- 3946 Malbec, Ricardo Santos, "Las Madras", Mendoza, 2012, 15/58
- 3942 Merlot, Scarbolo, Friuli, Italy, 2012, 14/62
- 3948 Cabernet Sauvignon, DAOU, Paso Robles, 2012, 17/75
- 3949 Valpolicella, Buglioni, Classico, Superiore, Ripasso, Veneto, Italy, 2014, 18/82

FORTIFIED WINES

- Feist Tawny 10yr Port 13
- Feist 20yr Port 16
- Feist Ruby Port 13
- Rare Wine Company "Charleston Sercial" (Madeira) 13
- Rare Wine Company "Boston, Bual" (Madeira) 11
- Rare Wine Company "New York, Malmsey" (Madiera) 13

BEER

Abita Amber 7
Abita Seasonal 7
Stella 7
Weihenstephaner 7
Blanche De Bruxelles 7

BOURBON

Four Roses 12
Knob Creek 15
Basil Hayden 14
Blantons 18
Bookers 20
Woodford Reserve 16
Woodford Reserve Double Oaked 16

RYE

WhistlePig Rye 22
Bulleit Rye 12
Sazerac 10
Woodford Reserve 16

SCOTCH

Lagavulin 16 yr 18
Laphroaig 10 yr 22
Balvenie 12 yr Doublewood 24
Balvenie 14yr Caribbean Cask 28
The Macallan 25 yr 250
The Macallan 18 yr 26
The Macallan 12 yr 15
The Glenlivet 12 yr 16
Glenfiddich 12 yr 18

RUM

El Dorado 15 yr (*Guyana*) 14
Smith & Cross (*Jamaica*) 10
Ron Zacapa Gran Reserva 23yr
(*Guatemala*) 15
Zaya Gran Reserva 12yr (*Trinidad*) 11

COGNAC

Courvoisier VS 16
Courvoisier VSOP 18
Courvoisier XO 25
Remy 1738 25
Remy XO 25