



130 E. WASHINGTON ST
PHOENIX, ARIZONA

602-594-0900

"A whole different kind of Happy Hour!"

A TASTE OF NAWLINS BAR MENU

**ENJOY YOUR COCKTAILS WITH THE LITE BITES OF
NEW ORLEANS!**

SLIDERS

**BLACKENED RIBEYE SLIDERS
CRAWFISH SALAD SLIDERS WITH
MURDER BURGER SLIDERS
FRIED OYSTER SLIDERS WITH TCHOPITOULAS TARTAR SAUCE
NEW ORLEANS BBQ GULF COAST SHRIMP SLIDERS
PORTABELLA MUSHROOM SLIDERS**

OYSTER SHOOTERS

**BLOODY MARY SHOOTER
CAJUN MARTINI SHOOTER
CAJUN CREAMY SHOOTER
SHOOTER A LA UGLESICH**

OLD TOWN FAVORITES

**CAJUN CHICKEN TENDERS, MILD OR SPICY
FRIED CATFISH FINGERS WITH SPICY OR MILD TARTAR SAUCE
FRIED GREEN TOMATOES WITH SHRIMP REMOULADE
ANDOUILLE SAUSAGE AND CHEESE PISTOLETTES
CAJUN SHRIMP AND SPICY AVOCADO DIP
MINI NATCHITOCHE MEAT PIES**

SPECIAL COCKTAILS

TONIGHT TRY ONE OF THESE SPECIAL COCKTAILS:

FRENCH 75

(SAPPHIRE GIN, CHAMPAGNE AND JUST A TOUCH OF SWEET)

SOUTHERN MANHATTAN

(SOUTHERN COMFORT WITH SWEET VERMOUTH BITTERS)

SAZERAC

(BOURBON, BITTERS AND PERNOD)

In New Orleans, in 1838, Antoine Amadee Peychaud mixed brandy and bitters in an egg cup, called a coquetier in French. The "cocktail" was born.

A TASTE OF N'AWLINS COCKTAIL MENU

"A whole different kind of Happy Hour!"

CAJUN MARTINI
CAJUN BLOODY MARY
COCKTAIL À LA LOUISIANE
SOUTHERN MANHATTAN
ABSINTHE SUISSESE
ANTOINE'S SMILE
BRANDY MILK PUNCH
CAFÉ BRULOT
FRENCH 75
GOLDEN COCONUT
CRUSTA
NEGRONI
GRASSHOPPER
HURRICANE
MAI TAI
MINT JULEP
THE VIEUX CARRE

THE ST. CHARLES
THE RUFFINGNAC
PARISIAN POUSSE CAFE
PIMM'S CUP
PISCO SOUR
PRETTY BABY
RAMOS GIN FIZZ
SNAPPER
SAZERAC
CREOLE GARDEN MARTINI
THE CABARET COCKTAIL
THE ABSINTHE HOUSE FRAPPE
BELLINI
MOJITO
OLD FASHIONED
LONG ISLAND ICED TEA
WHISKEY SOUR

Our cocktails sound good...they taste even better!