

# Commons Club

## STARTERS

- BAYOU CORA CORNBREAD** <sup>V | GF</sup> 12  
Bayou Cora Farms red cornmeal, apple preserves whipped butter
- MIXED GREENS SALAD** <sup>V | GF</sup> 12  
Shaved seasonal vegetables, Thomasville Tomme sunflower seeds, white balsamic vinaigrette
- ROASTED GULF SHRIMP** <sup>GF</sup> 22  
Calabrian chili butter, Bottarga breadcrumbs
- FRIED GREEN TOMATO** <sup>V</sup> 18  
Burrata, arugula, shallot, cherry tomato barrel aged balsamic
- CRISPY CAULIFLOWER** <sup>V | GF</sup> 14  
Olivade aioli, pecorino, piment d'espelette
- HEIRLOOM TOMATO & PEACHES** <sup>GF | VG</sup> 16  
Smoked black berries, avocado, celery, mint sesame poppy crumble
- TUNA CRUDO** 22  
Watermelon, cucumber, daikon radish green peppercorn, basil, ponzu, TX olive oil



## MAINS

- GRILLED BISTRO STEAK** <sup>GF</sup> 37  
Teres Major, cipolini onions, roasted mushrooms peas, crispy layered potatoes
- LOUISIANA SHRIMP BUCATINI** 30  
Confit tomato, roasted corn, Benton's bacon corn cream
- GRILLED BERKSHIRE PORK CHOP** <sup>GF</sup> 34  
Fingerling potatoes, collard greens bourbon molasses mustard
- LA WAGYU SMASH BURGER** 25  
Two patties served with smoked gouda MaMa's freezer pickles, bacon fat aioli
- LOCAL GULF FISH** <sup>GF</sup> 35  
Hominy succotash, roasted okra smoked tomato vinaigrette
- STUFFED PEPPER** <sup>VG</sup> 27  
Eggplant, tofu, curried carrot pure pickled mirliton slaw, coconut yogurt riata, breadcrumbs
- CHICKEN SCHNITZEL** 27  
Grilled cabbage slaw, fingerling potatoes warm bacon vinaigrette

20% gratuity will be automatically applied for parties of six or more.  
No split checks; we kindly accept up to four separate payments.

This is a cash-free restaurant. Card and Room Charge payment only.

You are most welcome to bring a special selection not currently featured in our cellar, our corkage policy is \$35 per 750ml bottle. Thank you for observing our three bottle limit.

SUMMER 2023 | EXECUTIVE CHEF ALEX HARRELL  
SOUS CHEF BRYAN BUCKLER

@COMMONSCLUBNOLA  
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## SIDES

- SHOESTRING FRIES** <sup>GF</sup> 7  
Roasted garlic aioli
- GRILLED CABBAGE SLAW** <sup>VG | GF</sup> 7  
Marinated carrots
- BRAISED COLLARD GREENS** <sup>GF</sup> 7  
Benton's bacon, brown sugar
- ROASTED OKRA** <sup>VG | GF</sup> 7  
Smoked tomato vinaigrette
- HOMINY SUCCOTASH** <sup>V | GF</sup> 7  
Corn, peppers, tomatoes

## DESSERTS

- OLIVE OIL CAKE** 12  
Seasonal, lemon curd, Chantilly
- DARK CHOCOLATE CREMEUX** 12  
Candied pecans, dulce de leche
- ABITA ROOT BEER FLOAT** 11  
Buttermilk ice cream, pecan sandy
- DAILY SELECTION OF ICE CREAM** 8
- DAILY SELECTION OF SORBET** 8

<sup>GF</sup> | Gluten Free <sup>V</sup> | Vegetarian <sup>VG</sup> | Vegan

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

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## COCKTAILS

<b>KOSUMO</b>	<b>16</b>
SKYY Blood Orange makes a delightfully interesting match with yuzu liqueur, ginger, and lime, in this made-for-summer cocktail.	
<b>THE WITCHING HOUR</b>	<b>17</b>
This Grapefruit-flavored 21 Seeds tequila cocktail will have you feeling bewitched thanks to the aromatics of the Chateau Aloe liqueur, sage, and lemon balm. Cleanse your spirit!	
<b>MR. ESPRESSO</b>	<b>16</b>
Secret recipe featuring, Ketel One Vodka, Evangeline's Praline & Pecan liqueur, cold brew, and bittersweet Averna amaro.	
*contains nuts	
<b>SOUTHSIDE DERBY</b>	<b>16</b>
Experience the Kentucky Derby with this Russel's Bourbon mint julep splashed with the fruity aroma of the Fair Kumquat liqueur.	
<b>MAMBO ITALIANO</b>	<b>14</b>
Dance the night away to the Caribbean rhythms of Don Q Naranja and the beat of Italian Aperol matched with mango.	
<b>HEALING HONEY</b>	<b>15</b>
Our fun, and a little spicy, take on a Bees Knees with Milagro Reposado and Ancho Reyes Chili	
<b>COCK OF THE ROCK</b>	<b>15</b>
Appleton Estate Rum comes together with Campari, pineapple, and orange juice for our homage to the classic Jungle Bird.	
<b>OXACAN TOBOGGAN</b>	<b>14</b>
A little smoke from Montelobos Mezcal and the complex flavors of Cynar amaro mixed with lime and pomegranate will take you for a wild ride.	
<b>VIOLET TIARAS</b>	<b>16</b>
Submerge your senses in fields of lavender with our Tom Collins featuring McQueen and the Violet Fog Ultraviolet Edition gin, Italicus, and honey lavender.	

## CADILLACS & CLASSICS

<b>PREMIUM OLD FASHIONED</b>	<b>35</b>
Blanton's Single Barrel Bourbon, Demerara Regans' Orange Bitters, Bitter Truth Drops & Dashes Root	
<b>SWANKY SAZERAC</b>	<b>34</b>
Whistle Pig 10-Year Small Batch, Demerara Peychaud's Bitters, Herbsaint	
<b>CASTILIAN MARTINI</b>	<b>33</b>
Monkey 47 Gin, Atxa Spanish Vermouth Blanco cocktail onion	
<b>HI-END MARTINI</b>	<b>20</b>
Grey Goose Vodka, Dolin Blanc, Cornichon	
<b>JAPANESE MANHATTAN</b>	<b>25</b>
Tokai Suntory, Carpano Antica Sweet Vermouth Bitter Truth Drops & Dashes Wood	
<b>VIEUX CARRE</b>	<b>28</b>
High West Rendezvous Rye, Remy 1738 Cognac Punt E Mes, D.O.M Benedictine	
<b>SPARKLING</b> <i>by the glass   bottle</i>	
Cavichchioli Prosecco, NV	<b>11   55</b>
Poggio Costa, Prosecco Rose Brut	<b>12   60</b>
2017, Gramona 'La Cuvee,' Spain, Corpinnat	<b>16   80</b>
2017, Argyle, Willamette Valley, Oregon	<b>22   110</b>
Veuve Clicquot, Champagne, NV	<b>150</b>
<b>ROSÉ</b> <i>by the glass   bottle</i>	
2021, OZV, Rose of Primitivo, CA	<b>11   55</b>
2022, Atlantique, Bordeaux, FR	<b>12   60</b>
2021, Triennes, Provence, FR	<b>14   70</b>
2021, Ioppa, Colline Novaresi, Italy,	<b>70</b>
Nebbiolo Rusin	
2021, Chateau de Trinqueddel, Tavel,	<b>80</b>
S. Rhone Blend	

## WHITE *by the glass | bottle*

2021, Cantina di Casteggio, Pinot Grigio	<b>12   60</b>
2019, L. Métaireau, 'Petit Mouton,' Muscadet	<b>13   65</b>
2021, La Crema, Monterey California	<b>14   70</b>
2021, C.V.N.E 'Monopole,' Spain, Blanco Seco	<b>12   60</b>
2022, Gramona Gessami, Spain, Sauvignon Blanc	<b>14   70</b>
2021, August Kessler, 'R,' Germany Riesling	<b>13   65</b>

## RED *by the glass | bottle*

2019, Apaltagua, Chile, Pinot Noir	<b>12   60</b>
2021, Quest, Paso Robles, California Red Blend	<b>14   70</b>
2020, Maquis, Chile, Cabernet Sauvignon	<b>14   70</b>
2018, Carrsacal, Mendoza, Malbec	<b>14   70</b>
2020, Caymus, Napa Valley, Cabernet Sauvignon	<b>200</b>

## BEER

Urban South, Paradise Park	<b>6</b>
NOLA Brewing Company, Blonde Ale	<b>6</b>
Kona Brewing Co. Big Wave Golden Ale	<b>7</b>
Golden Road, Mango Cart	<b>7</b>
Draught IPA, Lagunitas, Draft	<b>7</b>
Dos Equis, Draft	<b>6</b>
Abita Amber, Draft	<b>6</b>
Gnarly Barley Jucifer IPA, Draft	<b>7</b>
Abita Jockamo Juicy IPA, Draft	<b>7</b>
Great Raft Reasonably Corrupt Lager, Draft	<b>7</b>
Miller Lite, Draft	<b>6</b>
Zony Mash, Seasonal, Draft	<b>8</b>

