### BURGERS

<table>
<thead>
<tr>
<th>Sandwich/Burger</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bourbon Classic</strong></td>
<td>16</td>
</tr>
<tr>
<td>Black Angus Beef, Cooked to Order, Classic or Blackened</td>
<td></td>
</tr>
<tr>
<td><strong>Louisiana Chicken</strong></td>
<td>16</td>
</tr>
<tr>
<td>Chipotle Chicken Burger with Cheddar Cheese, Mushrooms, Fried Onions &amp; White BBQ Sauce</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Creole</strong></td>
<td>18</td>
</tr>
<tr>
<td>Black Angus Beef Burger, Andouille Sausage, Pepper Jack &amp; Chipotle Mayo Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Mac Attack</strong></td>
<td>20</td>
</tr>
<tr>
<td>Black Angus Beef Burger with Bacon, Cheddar, BBQ Pulled Pork, Mac n Cheese on a Potato Roll</td>
<td></td>
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</tbody>
</table>

### SANDWICHES

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rib Eye Sandwich</strong></td>
<td>20</td>
</tr>
<tr>
<td>10 oz Rib Eye Steak with Melted Mozzarella and Fried Onions on Garlic Bread</td>
<td></td>
</tr>
<tr>
<td><strong>Roast Beef Hero</strong></td>
<td>19</td>
</tr>
<tr>
<td>Slow Roasted Top Round Beef, Mozzarella, Fried Pickles &amp; Creole Mustard Pressed to Crispy Perfection</td>
<td></td>
</tr>
<tr>
<td><strong>Blackened Chicken Wrap</strong></td>
<td>16</td>
</tr>
<tr>
<td>Blackened Chicken, Cheddar &amp; Jack Cheeses, Tomato &amp; Horseradish Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Blackened Tuna Wrap</strong></td>
<td>18</td>
</tr>
<tr>
<td>6 oz Blackened Tuna, Pickled Red Cabbage &amp; Wasabi Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>NOLA PO’BOY</strong></td>
<td>18</td>
</tr>
<tr>
<td>Choice of Roast Beef, Fried Chicken, Catfish or Grilled Andouille Sausage. All served with Lettuce Tomato &amp; Chipotle Mayo on Toasted Bread</td>
<td></td>
</tr>
</tbody>
</table>

All Sandwiches & Burgers served with Coleslaw, Pickle Curly Fries or Sweet Potato Fries. Sub Cajun or Truffle Parmesan Fries for $2 Extra. Add any of the Following for $2 Extra Per Item: Cheese, Bacon, Mushrooms, Sautéed Onions, Fried Onions, Jalapenos or Guacamole. Add Additional Sauces for $1 Each.

### SIDES

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curly Fries or Sweet Potato Fries</td>
<td>7</td>
</tr>
<tr>
<td>Truffle Parmesan or Cajun Fries</td>
<td>8</td>
</tr>
<tr>
<td>Blackened Curly Fries</td>
<td>9</td>
</tr>
<tr>
<td>Crispy Fries Charred in Cajun Spices</td>
<td></td>
</tr>
<tr>
<td><strong>Wild Rice Pilaf</strong></td>
<td>7</td>
</tr>
<tr>
<td><strong>Red Beans &amp; Rice</strong></td>
<td>10</td>
</tr>
<tr>
<td>Red Beans, Rice &amp; Andouille Sausage topped with Spicy Creole Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Sautéed Spinach</strong></td>
<td>10</td>
</tr>
<tr>
<td>Fresh Spinach tossed in Garlic &amp; Oil</td>
<td></td>
</tr>
<tr>
<td><strong>Creamy Mashed Potatoes or Baked Potato</strong></td>
<td>6</td>
</tr>
</tbody>
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### ROOFTOP @ BOURBON

**OPEN DAILY 12 -11 PM**

**ROOFTOP @ BOURBON OPEN DAILY 12 -11 PM**

**HAPPY HOUR 3 - 6 PM**

**MONDAY - FRIDAY**

$6 SANGRIAS & HURRICANES

**MAIN FLOOR:**

**2 FOR 1 APPETIZERS**

**ROOFTOP BUCK A SHUCK CLAMS & OYSTERS**

$10 MARGHERITA PIZZA & SELECT DRAFT BEER

**PRIVATE CATERING**

ON & OFF SITE AVAILABLE INQUIRE WITH MANAGEMENT

**OPEN DAILY 12 -11 PM**

**BRUNCH SATURDAY & SUNDAY 12 - 3 PM**
**APPETIZERS**

- **Hush Puppies** $14
  - Bacon & Goat Cheese Fried Pillows with a Chipotle Aioli

- **BBQ Shrimp** $17
  - Jumbo Shrimp in Our Signature Spicy Cream Sauce with Toasty Garlic Bread

- **Blackened Crab Cakes** $18
  - With Arugula, Shaved Radishes & Creole Mustard

- **Wings** $15
  - Choice of Buffalo, BBQ, Cajun Dry Rub or White BBQ served with Bleu Cheese, Celery & Carrots

- **Mac N Cheese Bites** $15
  - Panko Crusted Mac N Cheese Bites, Fried and served atop BBQ Pulled Pork with Chipotle Aioli

- **Blackened Tuna** $16
  - 6 oz Blackened Tuna, served Rare, over Pickled Red Cabbage & Watermelon Pico de Gallo

- **Fried Pickles** $12
  - Battered Pickles Deep Fried served with Horse Radish Cream Sauce

- **Sliders** $16
  - Choice of Beef, BBQ Pulled Pork, Fried Chicken or Fried Oyster

- **Chili Calamari** $16
  - Tender Calamari, Lightly Floured & Fried in a Chili, Garlic, BBQ Sauce

- **Pulled Pork Potato Skins** $14
  - Crispy Potato Halves topped with BBQ Pulled Pork, Melted Mozzarella & Cheddar, Bacon & Fried Onions

- **Fried Fresh Mozzarella** $14
  - Homemade Jumbo Mozzarella Sticks with Marinara Sauce

- **Blackened Shrimp** $16
  - 5 Blackened Shrimp over Our “1st Place Iron Skillet Award Winning” Charred Tomatillo Relish served with Horseradish Sauce

- **Captain Crunch Chicken Fingers** $14
  - Captain Crunch Crusted Chicken Fingers with Honey Mustard

- **Blackened Chicken Quesadilla** $16
  - Layers of Blackened Chicken Smothered in Jack & Cheddar Cheeses with Pico de Gallo, Sour Cream & Guacamole

- **Mussels** $18
  - P.E.I. Mussels – Choose Your Style – En Fuego, White Wine Garlic or Marinara Sauce

**SOUP**

- **Soup Du Jour** $9

- **Lobster Bisque** $12
  - A Bourbon Street Favorite Served on Friday & Saturday Nights Only

- **French Onion Soup** $10
  - Slow Cooked Onion Broth with Crispy Bread inside topped with Melted Swiss & Parmesan Cheeses and Baked to Crispy Perfection

**SALADS**

- **Blackened Chicken Bowl** $19
  - Chopped Greens, Corn, Avocado, Cherry Tomatoes, Black Beans, Red Onion, Jack & Cheddar Cheeses with Bourbon Green Goddess Dressing served in a Crispy Tortilla Bowl

- **Traditional Caesar** $14
  - Romaine Tossed in Roasted Garlic Vinaigrette with Grated Pecorino Cheese & Homemade Croutons
  - Add Grilled Chicken $6 Add Steak, Shrimp, Salmon or Tuna $8

- **Southern Fried Chicken** $18
  - Buttermilk Fried Chicken, Baby Greens, Cheddar Cheese, Cherry Tomatoes, Corn & Radishes in a Creamy Garlic Dressing

- **Seafood Cobb** $22
  - Sautéed Scallops & Shrimp, Mixed Greens, Hard Boiled Egg, Cherry Tomato, Avocado, Cucumber with Old Bay Vinaigrette, Bacon & Crispy Fried Onions

- **Add Grilled Chicken $6 Add Steak, Shrimp, Salmon or Tuna $8**

**PASTA**

- **Pasta Jambalaya** $23
  - Andouille Sausage, Crawfish, Fresh Bell Peppers & Onions over Linguine in a Spicy Cream Sauce

- **Murphy’s** $24
  - Jumbo Shrimp Sautéed in Our Signature Spicy Cream Sauces served with Toasty Garlic Bread

- **Seafood En Fuego** $28
  - Mussels, Clams, Shrimp & Toasted Chilies in a Spicy Tomato Sauce with Toasty Garlic Bread

- **Buffalo Shrimp Mac** $24
  - Creamy Cheesy Mac with Buffalo Shrimp and Baked to Crispy Perfection

**CHEFS CHOICE**

- **BBQ Baby Back Ribs** $30
  - Tender Pork Ribs in Our Homemade BBQ Sauce with Coleslaw & Corn Muffin

- **Rib Eye Steak** $38
  - 20 oz Rib Eye Your Choice of Style – Garlic Butter, Cajun Butter or Bourbon Style (Fried Onions & Bleu Cheese)

- **Cajun Sampler** $29
  - *WARNING-this dish is extremely spicy, order with caution* Blackened Chicken & Shrimp with Grilled Andouille Sausage over Red Beans & Rice with Spicy Creole Sauce served with Corn Muffin

- **Yankee Pot Roast** $29
  - Braised Beef Brisket over Potato Puree with Sunday Gravy and English Peas

- **Seafood Gumbo** $30
  - Shrimp, Scallops, Clams, Mussels, Andouille Sausage in a Spicy Brown Gumbo Sauce topped with Jasmine Rice and Corn Muffin

- **Blackened Catfish** $29
  - Blackened Catfish Fillet with Horseradish Sauce and Corn Muffin

- **Cajun Milanese** $26
  - Panko Crusted Chicken with Spicy Ham & Mozzarella topped with Arugula Salad, Red Onions, Cherry Tomatoes, Shaved Parmesan & Balsamic Glaze

- **Jambalaya** $29
  - *WARNING-this dish is extremely spicy, order with caution* Chicken, Shrimp & Andouille Sausage stewed in Rice with Spicy Creole Sauce and Corn Muffin

**ALL ENTREES SERVED WITH YOUR CHOICE OF STARCH, VEGETABLE DU JOUR & GARDEN SALAD ADD SMALL CAESAR SALAD FOR $2 EXTRA SUB SAUTEED SPINACH FOR $2.50 EXTRA**

- **Seafood Gumbo** $30
  - Tender Pork Ribs in Our Homemade BBQ Sauce with Coleslaw & Corn Muffin

- **Skirt Steak** $37
  - 16 oz Marinated Skirt Steak Cooked to Order

- **Cedar Plank Salmon** $28
  - Grilled Salmon atop of a Smoked Cedar Plank with Creole Mustard