



TCHEFUNCTE'S
RESTAURANT

SIGNATURE COCKTAILS

Tchefuncte Queen • \$12

Our Take On One Of New Orleans Oldest Drinks

A Brandy Crusta Cocktail with Peche Liqueur,

Combier Orange Liqueur, Velvet Falernum, Lemon Juice, Orange Bitters

Silk Lady • \$12

London City Gin, Pink Peppercorn & Grapefruit Cordial,

Campari, St. Germain, Lemon Juice

Pylon Sazerac • \$14

Rye & Sons, Louisiana Cane Syrup, Lemon Tincture, Absinthe Rinse

Chapman Old Fashioned • \$12

Old Overholt Rye, Lairds Applejack, Apple Spiced Cordial

Angostura Bitters

SEASONAL COCKTAILS

Paloma Punch • \$12

Cimmaron Blanco Tequila, Ginger Cordial, Cappelletti Aperitivo,

Grapefruit Juice, Aromatic Bitters

Hibiscus Martini • \$13

Bolden Vodka, Hibiscus Cordial, Lime Juice

Saint Germain, Hibiscus Foam

Archers Way Frappe • \$15

Absinthe Spritz, Tchefuncte's Barrel Select Woodford,

Mint, Lime Juice, Rich Simple

Fresca Colada • \$12

Cheramie Rum, Strawberry Infused Aperol, Aqua De Cedro

Lemon, Coconut, Pineapple



TcHEFUNCTE'S
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BEER

DRAFT

Port Orleans Anchor Down Lager • \$8

Stella Artois Belgium Pilsner • \$8

Canebrake Wheat Ale • \$8

NOLA Hopitoulas IPA • \$8

LOCAL CANNED

NOLA Blonde • \$6

Great Raft Reasonably Corrupt • \$6

Second Line Brewing Blood Orange Saison • \$7

Aval Cider • \$6

DOMESTICS • \$6

Michelob Ultra

Bud Light

Corona