



# COCKTAILS

## SIGNATURE COCKTAILS

Tchefuncte Queen • \$12

*Our Take On One Of New Orleans' Oldest Drinks  
A Brandy Crusta Cocktail with Peche Liqueur,  
Combiere Orange Liqueur, Velvet Falernum,  
Lemon Juice, Orange Bitters*

Chapman Old Fashioned • \$12

*Old Overholt Rye, Lairds Applejack, Apple Spiced Cordial,  
Angostura Bitters*

Honeydew List \$14

*Bolden Vodka, Manzanilla Sherry, Honeydew, Lime, Honey*

The Hammock \$13

*Plantation Pineapple Rum, Marsh House, Smith & Cross,  
Giffard Banana, Lime, Orgeat*

## 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*

Clear Waters \$13

*Old Forester Bourbon, Maderia, Lemon, Cabernet Sauvignon*

El Pastors \$14

*Cimmaron Blanco, Vida Mezcal, Yellow Chartreuse, Lime, Pineapple,  
Jalapeño, Cilantro, Cucumber*

**TCHEFUNCTE'S**  
RESTAURANT



## BEERS

### DRAFT

Gnarly Barley Catahoula Common • \$8

Canebrake Wheat Ale • \$8

NOLA Hopitoulas IPA • \$8

Abita Amber • \$8

### LOCAL CANNED

NOLA Blonde • \$6

Great Raft Reasonably Corrupt • \$6

Second Line Brewing Blood Orange Saison • \$7

Aval Cider • \$6

### DOMESTICS

Michelob Ultra • \$6

Bud Light • \$6

Corona • \$6

*join us for*

HAPPY HOUR

Tuesday - Friday

5pm - 7pm

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RESTAURANT