

- Classic Cocktails
 - Sazerac
 - The official cocktail of New Orleans
 - Sazerac Rye, Peychaud's Bitters, Sugar, Herbsaint
 - Ramos Gin Fizz
 - A frothy masterpiece of cocktail engineering invented by Henry C Ramos at the Imperial Cabinet Saloon circa 1888
 - Hayman's Old Tom Gin, Lime & Lemon, Sugar, Egg Whites, Cream, Orange Flower Water, Seltzer
 - French 75
 - Originating at the Hotel Chatham in Paris, members of the WWI Lafayette Escadrille would toast the French 75 mm cannon.
 - PF 1840 Cognac, Lemon, GH Mumm Brut Champagne
 - Note: Please let bartender know if you prefer gin.
 - Roffignac
 - Named for Count Louis Philippe Joseph de Roffignac, Mayor of New Orleans in the 1820's, who notably introduced streetlights to the city.
 - PF 1840 Cognac, Raspberry Shrub, Soda
 - Jungle Bird
 - Originally served as a welcome drink at the Kuala Lumpur Hilton since it's opening on July 6, 1973.
 - Bacardi Ocho, Campari, Pineapple, Lime
 - Kentucky Buck
 - This spin on the classic Buck (a precursor of the Moscow Mule) was invented at San Francisco speakeasy "Bourbon and Brench" in 2008 by Erick Castro.
 - Buffalo Trace Bourbon, Strawberry, Lemon, Ginger Beer, Angostura
 - Sbagliato
 - In Italian, "mistake." Supposedly, a bartender grabbed sparkling wine instead of gin as he was making a Negroni resulting in this happy, delicious mistake.
 - Campari, Carpano Antica Vermouth, Prosecco
- Modern Cocktails
 - YuzAlreadyKnow!
 - Joto Yuzu Sake, Bombay Dry Gin, Fresh Cantaloupe Juice,
 - Soda, Brazilian Bitters
 - Tainted Love
 - Casa del Sol Tequila, Giffard's Passionfruit Liqueur, Passionfruit Puree, Tempus Fugit Crème de Cacao, Herbsaint
 - Bee Peachy
 - Aviation Gin, Peach Puree, Honey, Lemon
 - Jazz Dad
 - Buffalo Trace Bourbon, Pimms #1, Cucumber-Mint Syrup, Lemon, Soda
 - Sargento Pimienta

- Vida Mezcal, Yellow Bell & Serrano Pepper Juice, Yellow Chartreuse, Lime, Agave
 - Pineapple Express
 - El Dorado 12yr Rum, Plantation OFTD Rum, St. Elizabeth Allspice Dram, Lime, Pineapple
 - The Beetnik
 - Wheatley Vodka, Beet-Ginger Juice, Giffard's Ginger Liqueur, Giffard's Caribbean Pineapple Liqueur, Lime, Pineapple, Ginger Beer
- The Wines
 - Sparkling
 - Marquis de la Tour (France)
 - La Marca Prosecco (Italy)
 - Domaine Chandon Rosé (Carneros)
 - GH Mumm Brut Champagne (France)
 - Veuve Clicquot Ponsardin "Yellow Label" (Reims)
 - Whites & Rosé
 - Whispering Angel Rose' (Provence)
 - Trimbach Reserve Reisling (France)
 - Terlato Pinot Grigio (Friuli)
 - Hanna Sauvignon Blanc (Russian River Valley)
 - Sancerre (France)
 - Duckhorn Chardonnay (Napa Valley)
 - Sanford Hills Chardonnay (Sta. Rita Hills)
 - Louis Jadot Pouilly-Fuisse Chardonnay (France)
 - Reds
 - DAOU Cabernet (Paso Robles)
 - Conn Creek Cabernet (Napa Valley)
 - Bonterra Organic Merlot (California)
 - Finca Nueva Crianza Reserva Temperrillo (Spain)
 - Ponzi Tavola Pinot Noir (Willamette Valley)
 - Belle Glos Clark & Telephone Pinot Noir (Santa Maria Valley)
 - Bodega Norton "Reserva" Malbec (Mendoza)
- The Beers
 - Domestic
 - Blue Moon Belgian White (Golden, CO)
 - Bud Light (St. Louis, MO)
 - Budweiser (St. Louis, MO)
 - Coors Light (Golden, CO)
 - Sierra Nevada Hazy Little Thing IPA (Chico, CA)
 - Michelob Ultra (St. Louis, MO)
 - Miller Lite (Milwaukee, WI)
 - Samuel Adams Boston Lager (Boston, MA)
 - Yuengling Traditional Lager (Pottsville, PA)
 - Local Beers

- Abita Amber (Abita Springs, LA)
 - Urban South Paradise Park Lager (New Orleans, LA)
 - Parish Brewing Company “Canebrake” (Broussard, LA)
 - Gnarly Barley “Jucifer” IPA (Hammond, LA)
 - Imported
 - Amstel Light (Holland)
 - Corona (Mexico)
 - Modelo Especial (Mexico)
 - Guinness Pub Draught (Ireland)
 - Heineken Lager (Holland)
 - Heineken 0.0 N/A (Holland)
 - Stella Artois (Belgium)
- Non-Alcoholic Cocktails
 - Sweet Sunrise
 - This non-alcoholic agave based cocktail will have you dreaming about the beach.
 - Lyre’s Agave Blanco “Tequila”, Passionfruit, Lime
 - Nada Spritz
 - This non-alcoholic play on a Italian classic Spritz will have you dreaming about Italy.
 - Lyre’s Aperitivo, Lyre’s Vermouth, Soda
- After – Dinner Cocktails
 - Brandy & Benedictine
 - Remy Martin ‘1738’, Benedictine
 - “Bananas Foster”
 - Pierre Ferrand 1840 Cognac, Bumbu Rum, Tempus Fugit Crème de Banane, cream
 - Stinger
 - Courvoisier VSOP, Tempus Fugit Crème de Menthe
 - Served on ice with a single mint leaf
- Postprandials
 - Cognac
 - Hennessy VS
 - Hennessy XO
 - Kelt VSOP
 - Kelt XO
 - Martell “Cordon Bleu”
 - Pierre Ferrand “1840”
 - Remy Martin VSOP
 - Remy Martin 1738
 - Remy Martin XO
 - Remy Martin “Louis XIII”
 - Port & Shery
 - Croft Reserve Ruby
 - Sandeman 10yr Tawny

- Sandeman 20yr Tawny

Sazerac Bar History

The Roosevelt Hotel New Orleans opens the “Main Bar” (the bar you see now) on August 1st, 1938. The trophies in the bar to this day are purchased as decoration.

Seymour Weiss, the owner of The Roosevelt, buys the rights to use the name Sazerac Bar, which is opened on September 26th, 1949. This date is also significant in history as the first date that women are allowed in the bar full time. Prior to this, women were only allowed in the bar on Mardi Gras Day.

The bar’s wood paneling on the walls and bar itself are made from one African Walnut Tree. The hotel’s House Carpenter constructed the bar in 1938. It is original to this day. Artist Paul Ninas painted the murals in 1938 depicting areas of the city from that era.

Please use the QR code below to find our Spirit selections

Tabs left open overnight will incur a 18% automatic gratuity.

Parties of six or more are subject to a 20% service charge.