

ST·CHARLES

STATION

Welcome to St. Charles Station, where we combine the fun of New Orleans with the comfort of our rendition of a Wisconsin supper club! From our seasonal offerings to our classic cocktails, we hope you find yourself at home no matter which side of the Mason Dixon line you come from.

- *Chef Dave*

OLD FASHIONEDS

CLASSIC WISCO - \$9

Korbel brandy, muddled orange and maraschino cherry, angostura bitters, and citrus soda

THE ST. CHARLES - \$14

Copper and Kings brandy, amaro de angostura, Jerry Thomas bitters, Traverse City cured cherries, and sour

RUE BOURBON - \$13

Limousin Rye whiskey, Peychaud bitters, Arancia orange liqueur, citrus soda, and torched orange

BLACKBERRY GINGER - \$12

Dancing Goat brandy, blackberry liqueur, golden falernum, lime, and ginger beer

CLASSIC COCKTAILS

WHISKEY SOUR - \$12

Limousin Rye whiskey, lemon juice, simple syrup, and egg white, shaken and topped with bitters

CLASSIC DAIQUIRI - \$11

Tattersall barrel rum, lime juice, and demerara sugar syrup

SAZERAC - \$13

Old Overholt rye whiskey, absinthe, Peychaud bitters, sugar

NEGRONI - \$12

Whitley Neill gin, Campari, A.G. Perino sweet vermouth

MOSCOW MULE - \$10

Tightline vodka, lime juice, ginger beer

SIDECAR - \$14

Maison Rouge cognac, orange crema, lemon juice

PIMM'S CUP - \$12

Pimm's No. 1, Cucumber vodka, lemon juice, simple syrup, cucumber, mint, lemon, and orange

FRENCH 75 - \$11

Whitley Neill gin, Brut Cava, lemon juice with a twist

MINT JULEP - \$13

Woodford Reserve, mint, demerara sugar syrup, angostura bitters

BLOODY MARY - \$11

Tightline vodka, Doudrins Spicy Pepper Vodka, horseradish, Crystal hot sauce, Worcestershire sauce, Cajun seasoning, tomato juice, lemon, and lime, with a Cajun rim

VIEUX CARRÉ - \$13

Limousin Rye whiskey, Maison Rouge cognac A.G Perino sweet vermouth, Benedictine, Jerry Thomas bitters

OUR SIGNATURE COCKTAILS

CAJUN MARGARITA - \$10

Agavales tequila, green chili vodka, orange liqueur, jalapeño simple syrup, lime

SMOKING GUN - \$16

Rye whiskey, smoked maple syrup, golden falernum, lime juice, ginger beer, smoked tableside

BUTTERFLY GARDEN - \$12

Butterfly tea, gin, lemon, simple, magic

1919 - \$14

Ron Zacapa 23 year Solera rum, blood orange liqueur, lavender syrup, thyme liqueur, lime juice

ICED CAFÉ AU LAIT - \$12

NOLA Coffee liqueur, Amaraula cream liqueur, Cazcabel Coffee tequila liqueur

HURRICANES

THE PAT O' - \$10

Barrel-aged rum, cranberry, pineapple, orange, and lime juice with grenadine

STREET CAR NAMED DESIRE - \$11

Midori melon liqueur, rum, orange and pineapple juice, bourbon-aged cherries

B-BANANAS B-A-N-A-N-A-S - \$12

Tattersall rum, creme de banana, white creme de cacao, orange juice

BLUE BAYOU - \$11

Aged rum, blue curacao, pineapple juice, candied pineapple

IF YOU LIKE PIÑA COLADAS - \$13

Coconut cream rum, pineapple juice, coconut rum, cherries

NA COCKTAILS

NA HURRICANE - \$9

Pineapple, orange, cranberry, and lime juice with grenadine and sour

HIBISCUS MULE - \$8

Hibiscus syrup, NA vodka, lime, ginger beer

ELDERFLOWER TONIC - \$10

NA Elderflower liqueur, NA Gin, lemon juice, herbal tonic, twist

SPICE-A-RITA - \$10

NA tequila, lime juice, jalapeño simple syrup, NA triple sec, seven

