



NEW ORLEANS

S Bar is where the rhythm of St. Charles Avenue finds its most refined expression. Set along one of New Orleans' most storied thoroughfares—where oak-lined streets, stately mansions, and historic streetcars define the city's timeless elegance—S Bar captures that same effortless sophistication and distills it into an unforgettable experience.

Sip. Savor. Socialize.

S Bar Classics

Velvet Vixen

Chopin Vodka, Blackberries, Lavender, Lemonade

The Caddy

Flecha Azul Reposado Tequila, Grand Marnier, Agave, Lime

Mello Yello

El Tesoro Blanco Tequila, Cointreau, Mango Liqueur, Agave, Lime

Passion Fruit Smash

Tito's Vodka, Passion Fruit Liqueur, Fresh Mint,
Fever-Tree Sparkling Lime & Yuzu

NOLA Fresh

Midnight On Chartres

Basil Hayden Dark Rye Whiskey, Absente Absinthe, Demerara
Syrup, Peychaud's & Angostura Bitters, Lemon Peel

Agave Au Lait

Pantalones Anejo Tequila, Coffee, Hoodoo Chicory Liqueur,
Grand Marnier, Whipped Cream, Nutmeg

Sparkle & Sin

The Botanist Gin, Prosecco, Rose Syrup,
Lavender Bitters, Lemon

Hello, Satchmo!

Four Roses Bourbon, St-Germain,
Orange Blossom Honey Syrup, Lemon

Roux Awakening

Belvedere Vodka, House Bloody Mary Mix, Fresh Horseradish,
Lime, Creole Seasoned Salt Rim, Crisp Celery, Jurassic Bacon,
Cherry Tomato, Olives

Category 5 Behavior

Cruzan Black Strap Dark Rum, Planteray Coconut Rum,
Mango Puree, Orange, Lime, Hibiscus

Food

Served from 11am Daily

TOMA Empanadas

Chicken or Beef, Salsa Roja

Shrimp Cocktail

Tiger Prawns, House Cocktail Sauce

Deviled Eggs

Caviar, Creole Ranch, Chives, Thyme

The NOLA Board

Chef's Selection of Meats, Artisan Cheeses,
Mixed Nuts, Marinated Olives, Savory Crisps

'S'lidrs*

Wagyu Beef, Roasted Garlic Aioli, Gruyere Cheese, Brioche Bun

Crescent Cure Flatbread

Chef's Selection of Meats, Three Cheese Blend,
Orange Blossom Hot Honey, Arugula, Grana Padano

Cheese Pull Grilled Sandwich

Four Cheese Blend, Truffle Oil, Brioche Bread

Served with French Fries, Spicy Ketchup

Sides

Truffle Fries

Truffle, Parmesan, Garlic Aioli, Spicy Ketchup

Brussels Sprouts

Orange Blossom Hot Honey, Jurassic Bacon, Parmesan Cheese

Mac & Cheese

Three Cheese Blend, Grana Padano, Chives

* Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. For your convenience, a suggested 18% gratuity will be added for parties of 6 or more.

Beer & Seltzer

Abita The Boot Lager

Abita Jockamo Juicy IPA

Great Raft 318 Golden Ale

Yuengling Black and Tan Porter

Miller High Life

High Noon

Non-Alcoholic

evian Natural Spring Water

Still or Sparkling

Fever-Tree

Club Soda, Ginger Beer, Lime & Yuzu, Pink Grapefruit

GHOST® ENERGY Drinks - Zero Sugar

Cane Sugar Coca-Cola

Cane Sugar Sprite

Mockly Tangerine Elixir Mocktail

Mockly Blueberry Floral Spritz Mocktail

Bubbles

Robert de Nola Cava Brut *Catalonia, Spain*

Lucien Albrecht Crémant d'Alsace Brut Rosé *Alsace, France*

Chandon Brut *California*

Moët & Chandon "Impérial" Brut *Champagne, France*

Veuve Clicquot "Yellow Label" Brut *Champagne, France*

2015 Dom Pérignon Brut *Champagne, France*

Rosé All Day

2024 Domaine de Fontaine "Gris de Gris" *Corbières, France*

2024 Ganeta "Arroxa" Txakoli Rosado *Getariako Txakolina, Spain*

2025 Château d'Esclans "Whispering Angel" *Côtes de Provence, France*

Angelic Whites

2024 Jenny & François "Gaspard" Sauvignon Blanc *Touraine, France*

2024 Olivier Gessler White Blend *Côtes de Gascogne, France*

2024 Stags' Leap Chardonnay *Napa Valley, California*

2024 Château Ducasse Bordeaux Blanc *Bordeaux, France*

2024 Domaine Thomas "Le Pierrier" Sancerre *Loire Valley, France*

2023 Clotilde Davenne Bourgogne Blanc *Burgundy, France*

Devilish Reds

2023 Château Pey la Tour *Bordeaux, France*

2021 Tomares Crianza *Rioja, Spain*

2023 Presqu'île Pinot Noir *Santa Barbara County, California*

2023 Katherine Goldschmidt "Stonemason Hill" Cabernet Sauvignon, *Alexander Valley, California*

2023 Patricia Green Cellars "Volcanic" Pinot Noir *Dundee Hills, Oregon*

2023 Caymus Vineyards Cabernet Sauvignon *Napa Valley, California*

2022 Opus One "Overture" Red Blend *Napa Valley, California*

2022 Quintessa Red Blend *Napa Valley, California*

THE MONARCH

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