MENU

S Bar New Orleans

Food

* 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.

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'liders*
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

Drinks

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

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 Fontsainte “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'ile 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

***** Raw or undercooked

Items can change. Updated October 2026.