THE ROUX KITCHEN

SOFT OPENING COCKTAIL MENU

Signature Cocktails

LEMON DROP LYCHEE MARTINI — 17

Tito's Handmade Vodka and lychee puree meet fresh lemon juice, triple sec and simple syrup in a bright, citrusy martini, finished with a sugar rim.

CATEGORY FOUR HURRICANE — 15

A New Orleans classic blending Bacardi Superior White Rum and Planteray Dark Rum with passion fruit puree, pineapple juice, orange juice, simple syrup and fresh lime. Tropical, fruity and refreshing.

CRESCENT CITY CRUSTA — 21

A refined Roux take on the historic New Orleans Brandy Crusta, featuring Hennessy VS, Pierre Ferrand Dry Curacao, apricot, lemon and honey with a sugared rim. Smooth, citrus-forward and subtly sweet.

EDGEWOOD HEAT — 16

A bold, smoky-spicy margarita made with Olmeca Altos Plata, Cointreau, jalapeno-lime and agave, finished with smoked jalapeno, spicy air and a black salt rim.

PEANUT BUTTER CUP ESPRESSO MARTINI — 16

Ole Smoky Peanut Butter Whiskey, Planteray Dark Rum and espresso meet Amarula and Evil Bean Coffee Liqueur in a rich, nutty and dessert-inspired martini with a chocolate finish. Contains peanuts.

VIEUX CARRE RHYTHM & RYE — 22

A lighter, sparkling riff on the French Quarter classic with Bulleit 95 Rye, Hennessy VS, amaro, Benedictine, orange bitters and tonic. Bold, bittersweet and aromatic.

MARGARITA FLIGHT — 24

Three distinct margaritas made with Altos Blanco: Watermelon, Lavender and French Quarter Classic. Premium tequila upgrades: Casamigos, Don Julio Reposado or LALO - additional charge.

Where Flavor Finds Its Rhythm

Please drink responsibly.