

ROUX & BREW

Seafood & Steakhouse

WINE MENU

CABERNET

| |  |  | WINE & DINE WEDNESDAY |
|-----------------------------------|---|---|--------------------------|
| Coastal Vines, <i>Napa Valley</i> | 7 | 29 | |
| Aviary, <i>Napa Valley</i> | 10 | 38 | |
| Decoy, <i>Napa Valley</i> | 14 | 46 | 23 |
| Quilt, <i>Napa Valley</i> | | 78 | 39 |
| Duckhorn, <i>Napa Valley</i> | | 98 | 49 |
| Caymus, <i>Napa Valley</i> | | 158 | 79 |

PINOT NOIR

| | | | |
|-----------------------------------|----|----|----|
| Coastal Vines, <i>Napa Valley</i> | 8 | 35 | |
| Meiomi, <i>Monterey County</i> | 12 | 46 | 23 |
| Lola, <i>California</i> | | 58 | 29 |

OTHER REDS

| | | | |
|--|----|----|----|
| Threadcount Blend by Quilt, <i>Napa Valley</i> | 10 | 48 | 24 |
| The Prisoner Blend, <i>Napa Valley</i> | | 88 | 44 |
| Coastal Vines Merlot, <i>Napa Valley</i> | 6 | 29 | |
| Decoy Merlot, <i>Napa Valley</i> | | 42 | 21 |
| Cordero Malbec, <i>Argentina</i> | | 40 | 20 |

CHARDONNAY

| | | | |
|-----------------------------------|----|----|----|
| Coastal Vines, <i>Napa Valley</i> | 6 | 29 | |
| Lola, <i>Sonoma</i> | 12 | 48 | 24 |

SAUVIGNON BLANC

| | | | |
|------------------------------|---|----|----|
| Chloe, <i>New Zealand</i> | 8 | 32 | |
| Duckhorn, <i>Napa Valley</i> | | 48 | 24 |

OTHER WHITES

| | | | |
|--|---|----|--|
| Coastal Vines Pinot Grigio, <i>Napa Valley</i> | 6 | 29 | |
| Fritz Zimmer Riesling, <i>Germany</i> | 8 | 28 | |
| Lunae Strawberry Moscato, <i>Italy</i> | 8 | 28 | |
| Allegro Moscato, <i>California</i> | 8 | 34 | |

SPARKLING

| | | | |
|---|----|----|----|
| Veuve Du Vernay Brut, <i>France</i> | 11 | 38 | 19 |
| Lamarca Prosecco, <i>Italy</i> (mini bottle) | 12 | | |
| Francois Montand Rose, <i>France</i> (mini bottle) | 12 | | |

WINE & DINE WEDNESDAY

ENJOY HALF OFF SELECT BOTTLES
OF WINE WEDNESDAY 4:30 - 8:00 PM

*Dine In Only • Subject To Availability
Not applicable with Board & Bottle or any other discounts*

BOURBON

1792
Bakers
Basil Hayden's
Breckenridge
Buffalo Trace
Jim Beam
Knob Creek
Makers Mark
Old Charter
Wild Turkey 101
Wild Turkey American Honey
Woodford Reserve

SCOTCH

Balvenie 12 Yr
Chivas Regal
Dewars
Glenlivet 12 Yr
J & B
Johnnie Walker Black
Macallan 12 Yr

OTHER WHISKEY

Bulleit 95 Rye
Crown Royal
Crown Royal Apple
Crown Royal Peach
Crown Royal Vanilla
Fireball
Gentleman Jack
Hardhide Strawberry - *Louisiana made*
Jack Daniels
Jack Daniels Single Barrel
Jack Daniels Tennessee Honey
Jameson
Ole Smoky Mango Habanero
Ole Smoky Peanut Butter
Ole Smoky Pecan
Ole Smoky Salted Caramel
Sazerac Rye
Seagrams VO

VODKA

Absolut
Cathead Honeysuckle
Effen Cucumber
Grey Goose
J.T. Meleck - *Louisiana made*
Ketel One
Smirnoff Blueberry
Smirnoff Citrus
Smirnoff Vanilla
Smirnoff Strawberry
Tito's

RUM

Bacardi
Bayou Gator Bite - *Louisiana made*
Goslings Dark
Parrot Bay Spiced
Captain Morgan Spiced

GIN

Beefeaters
Bombay
Bombay Sapphire
PIMMS
Tanqueray

TEQUILA

1800
Jose Quervo Gold
Patron

** All liquor & wine subject to availability*

ROUX & BREW

Seafood & Steakhouse

SIGNATURE COCKTAILS

R ROUX KREWE RECOMMENDATIONS

MARTINIS

ROUX-TINI **R**

Blueberry vodka shaken with blueberries, splash of cranberry, and fresh lemon juice. This blissful cocktail has our signature cocktail status

STRAWBERRY COSMOPOLITAN

From the Strawberry Capital of the world, we have created the tastiest cosmo with the delectable strawberry vodka and strawberry puree

LEMON DROP MARTINI

A delicious blend of citrus vodka, citrus blend, and fresh juices mixed to perfection. With sugar on the rim, this sweet treat is perfect for any occasion

PINEAPPLE UPSIDE-DOWN MARTINI

The cake with a kick! Vanilla vodka combined with pineapple juice and grenadine makes for a sweet and elegant cocktail

CHOCOLATE MARTINI

Indulge in The Roux's chocolate martini with the smooth and delicate balance of vanilla vodka, Meletti Chocolate Liqueur, Creme De Cacao and half & half with chocolate

MOJITOS

SATSUMA MOJITO **R**

Our twist on the original Mojito! Using refreshing Bayou Gator Bite rum blended with fresh muddled mint, and soda 10 oz or 20 oz

STRAWBERRY JALAPEÑO MOJITO

Muddled strawberries, simple syrup, jalapeños, and lime juice topped off with rum, and a splash of soda and sprite. Garnished with mint 10 oz or 20 oz

BLUEBERRY MOJITO

Fresh blueberries, mint, and fresh lime juice muddled and topped with rum & soda 10 oz or 20 oz

WHISKEY COCKTAILS

PONCHATOUA OLD FASHIONED **R**

Hardhide Ponchatoula Strawberry whiskey, fresh muddled strawberries and orange, Angostura bitters, strawberry infused simple syrup

NEW ORLEANS SAZERAC

True classics never fade. The official cocktail of New Orleans features smooth Sazerac Rye Whiskey made the NOLA way with light aromas of Pernod Liqueur, bitters and a twist of lemon

MANGO HABANERO MARGARITA **R**

Ole Smoky Mango Habanero Whiskey, lime juice, triple sec, fresh orange juice, citrus mix, and rimmed with Tajin 16 oz or 20 oz

SALTED CARAMEL WHITE RUSSIAN

A delicious twist on the original featuring Ole Smoky Salted Caramel Whiskey mixed with Kahlua and half & half

HAPPY HOUR TUESDAY & WEDNESDAY 4:30 - 6:00 PM

2 for 1 Coastal Vines
by the glass

2 for 1 Bottled Beer
Bud Light • Budweiser
Coors Light • Miller Lite

TINI TUESDAY 4:30 - 8:00 PM

\$6 SIGNATURE MARTINIS

Chocolate
Roux Tini • Lemon Drop
Pineapple Upside Down
Tito's Martinis
Strawberry Cosmo
Buffalo Trace Manhattan

WINE & DINE WEDNESDAY 4:30 - 8:00 PM

Enjoy half off select
bottles of wine every
Wednesday

THIRSTY THURSDAY 4:30 - 8:00 PM

2 for 1 Coastal Vines
by the glass

\$5 SPECIALS

Well Martini
Well Cosmo
Well Old Fashioned
Well Mojito
Yuengling Lager Draft

Boudin Balls
Bread Pudding

FRIDAY

3:00 - 6:00 PM

2 for 1 Coastal Vines
by the glass

2 for 1 Bottled Beer
Bud Light • Budweiser
Coors Light • Miller Lite

APPETIZERS 3:00 - 4:30 PM
FULL MENU AT 4:30 PM

SATURDAY

10:00 - 3:00 PM

ENDLESS Mimosas 15
ENDLESS Sparkling 15
ENDLESS Sangria 15

Bloody Mary 6
Ponchatoula Punch 5
Yuengling Lager Draft 5
BeerMosa 7

ROUX FAVORITES

PONCHATOUA PUNCH **R**

Our House blended strawberry lemonade kicked up a notch with silver or coconut rum. A favorite here at Roux & Brew! 16 oz or 20 oz

BASIL CUCUMBER GIMLET

A relaxing cocktail made with cucumber vodka, gently squeezed lime, and simple syrup. We bring it to life with fresh basil

THE BLUE ROUX

The cocktail with all the fun and flavor of Roux & Brew! Featuring coconut rum fused with pineapple juice and blue curacao 10 oz or 20 oz

SWAMP JUICE

This one will keep the mosquitoes from biting in the swamp! Combination of Parrot Bay Spiced Rum, coconut rum, peach schnapps, orange & cranberry juice 10 oz or 20 oz

MANCHAC MULE

Our version of the "Moscow Mule" down near the swamp with local J.T. Meleck Vodka, Goslings Ginger Beer, and lime juice served in a traditional copper mug

ROUX ISLAND TEA

We're bringing Long Island to Ponchatoula! A refreshing blend of Bayou Gator Bite, blueberry vodka, Silver Tequila, and Gin with our sweet citrus blend and a splash of cola!

LAGNIAPPE LEMONADE **R**

The Roux's way of making a refreshing lemonade with citrus vodka, lemonade and local blueberries 10 oz or 20 oz

HONEYSUCKLE LEMONADE

This refreshing drink features muddled fresh basil leaves complimented by Mississippi's own Cathead Honeysuckle Vodka and mixed with our delicious lemonade 12 oz or 20 oz

SPARKLING COCKTAILS

FLEURTY FIZZ

This delicate spritzer is sure to set the light, refreshing mood for a hot summer day. Featuring Elderflower Liqueur with fresh lemon and champagne

BERRY KISS **R**

Our signature sparkling cocktail featuring Cathead Honeysuckle vodka, strawberry, and champagne

COCKTAIL FLIGHT

PICK 4 TO CREATE YOUR FLIGHT

Roux Tini • Strawberry Cosmo
Lemon Drop Martini • Blue Roux
Ponchatoula Punch • Swamp Juice
Seasonal Martinis