



HERMES BAR MENU



725 Rue St. Louis
New Orleans, LA 70130
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www.antoines.com



Wines By The Glass

SPARKLING

Langlois, Crémant Du Loire, Rosé	15
Moët and Chandon Imperial, Champagne	18
Gruet Brut, American Sparkling Wine	13

LIGHT RED WINE

Pinot Noir, Nicolas Potel, Burgundy	13
Gamay, Georges Duboeuf, Beaujolais-Villages	9
Malbec, Dona Paula, Mendoza, Argentina	11

LIGHT WHITE WINE

Rosé, La Petite Perriere, France	11
Sauvignon Blanc, Echo Bay, Marlborough	11
Chardonnay, William Fevre, Chablis, Burgundy	15
Pinot Grigio, Bertani, Venezia Giulia	11

MEDIUM-BODIED RED WINE

Pinot Noir, J. Wilkes Pinot Noir, Santa Maria Valley	14
Red Blend, Château Lyonnat, Bordeaux	16
Cabernet Sauvignon, Heritage, Columbia Valley	12

MEDIUM-BODIED WHITE WINE

Sauvignon Blanc, Henri Bourgeois, Sancerre	16
Riesling, Stein, Mosel	13
Rosé, Esprit Gassier, Côtes de Provence	13
Pinot Gris, Walnut City, Willamette Valley	13
Chardonnay, Joel Gott, California	10

FULL-BODIED RED WINE

Red Blend, Château de Ségriès, Lirac	12
Cabernet Sauvignon, Trig Point, Alexander Valley, Sonoma	15
Merlot, Napa Cellars, Napa Valley	14
Red Blend, Paraduxx, Napa Valley	17

FULL-BODIED WHITE WINE

Chardonnay, Marie Antoinette, Pouilly Fuissé, Burgundy	16
Sauvignon Blanc, Duckhorn, Napa Valley	15
Chardonnay, Sonoma-Cutrer, Russian River Ranches	13



Beer Selection

IMPORTED

Beck's	5
Beck's N/A	5
Chimay Ale, Pères Trappistes	16.25
Corona Extra	5.50
Duvel Belgian Golden Ale	13.25
Guinness Stout	6.25
Heineken	5.50
Kronenbourg 1664	6.50
New Castle Brown Ale	6
Stella Artois	6

DOMESTIC

Blue Moon	6
Budweiser	4.50
Bud Light	4.50
Coors Light	4.50
Crispin Cider	7
Michelob Ultra	5.50
Miller Light	4.50
O'Doul's N/A	3.50
Shiner Bock	6

LOCAL BREWERIES

Abita Amber	6
Abita Big Easy IPA	6
Commotion APA	6.50
Dixie	5.75
Gnarly Barley Korova Milk Porter	6.50
NOLA Blonde Ale	6.25
Port Orleans Coffee Break Stout	6
Port Orleans Riverboat Lager	4.75
Port Orleans Storyville IPA	4.75
Second Line Batture	6.25
Southern Drawl Pale Lager	6.50
Urban South Paradise Park	5.25



Featured Cocktails

SAZERAC	10
New Orleans' oldest cocktail from the 1840's. Sazerac Rye Whiskey, sugar, and New Orleans' own Peychaud Bitters, with a hint of Herbsaint.	
COGNAC SAZERAC	12.50
Early 1800's style Sazerac with Cognac, sugar, and New Orleans' own Peychaud Bitters, with a hint of Absinthe.	
PIMM'S CUP	8.50
Light and refreshing. Pimm's No. 1 with fresh lemon juice, sugar, and ginger ale, served with a slice of cucumber.	
FRENCH 75	10
The original recipe from Maxim's of Paris. Made Hendrick's Gin or Brandy, Triple Sec, fresh lemon juice, and Champagne.	
THE ST-GERMAIN COCKTAIL	8.50
A new classic. Combining St-Germain Elderflower Liqueur from France, a healthy pour of Champagne, a splash of soda, and a twist.	
SIDECAR	9.50
From England of the 1920's. Made with Fleur De Lis Brandy, Triple Sec, lemon juice, and sugar, served straight up in a sugar-rimmed glass.	
APEROL SPRITZ	10.50
A refreshing blend of Aperol and sparkling wine with a splash of soda.	
VIEUX CARRÉ	9.50
Fleur De Lis Brandy, Sazerac Rye Whiskey, sweet vermouth, Bénédictine, and bitters.	

Who Dat Cocktails

Cocktails are \$6 During Games!

BANANA BREES	10
Belvedere Vodka (RED), Peach liqueur, Crème de Banana Liqueur, splash of ginger ale --Proceeds help fight HIV/AIDS in Africa--	
BLACK AND GOLD	10
Jim Beam Black, Domaine de Canton Ginger Liqueur, dash of Agostura Bitters	
MAD SAINT	10
Bombay Sapphire Gin, St-Germain Elderflower Liqueur, Pama Pomegranate Liqueur, lemon juice, orange juice, grenadine	
SHIRLEY SAINTSATION	10
Bacardi Rum, lemonade, pineapple juice, splash of soda	



Single Malt Scotch

Auchentoshan Three Wood, Lowland Single Malt	18
Balvenie, Speyside Single Malt 12 yr.	18
Balvenie, Speyside Single Malt 15 yr.	30
Balvenie, Speyside Single Malt 17 yr.	37
Balvenie, Speyside Single Malt 21 yr.	40
Bowmore, Islay Single Malt 15yr.	18.25
Dalwhinnie, Highland Single Malt 15 yr.	16.75
Glenfarclas, Highland Single Malt 12yr.	15.50
Glenfiddich, Speyside Single Malt 12 yr.	11
Glenfiddich, Speyside Single Malt 15 yr.	17.50
Glenfiddich, Speyside Single Malt 18 yr.	29.75
Glenlivet, Speyside Single Malt 12 yr.	9.50
Glenlivet, Speyside Single Malt 15 yr. French Oak Reserve	20.25
Glenlivet, Nadurra Speyside Single Malt 16yr	20.75
Glenlivet, Speyside Single Malt 18 yr.	31.50
Glenlivet, Speyside Single Malt 21 yr.	69.25
Glenmorangie, Highland Single Malt 10 yr.	11
Highland Park, Island Single Malt 12 yr.	15.75
Highland Park, Island Single Malt 15 yr.	24.25
Laphroaig, Islay Single Malt 10 yr.	13.25
Macallan, Highland Single Malt 12 yr	18.75
Macallan, Highland Single Malt 15 yr.	32.50
Macallan, Highland Single Malt 18 yr.	70
Macallan, Highland Single Malt 25 yr.	400
Oban, Highland Single Malt 14 yr.	21.75

Bourbon

Basil Hayden's	9.75
Blantons	16
Bookers	17
Bulleit Aged 10 Years	12.50
Eagle Rare Single Barrel	8.50
Four Roses Small Batch	9
Jack Daniels Single Barrel	12.50
Jack Daniels Sinatra	40
Jim Beam Single Barrel	8.50
Knob Creek Small Batch Aged 9 years	9
Knob Creek Single Barrel Aged 9 Years	11.50
Makers 46	10
Wild Turkey 101	8
Wild Turkey Rare Breed	8.50
Woodford Reserve Double Oaked	14.50



Available 11:30 a.m. - Close

Appetizers

CHARBROILED OYSTERS	15
Six charred Louisiana oysters with seasoned garlic, herb, butter, and olive oil, topped with Romano cheese.	
SHRIMP RÉMOULADE	13
Boiled gulf shrimp served cold in Antoine's unique rémoulade dressing.	
CRABMEAT RAVIGOTE	21
Lump crabmeat served cold in a a delightfully seasoned dressing.	
CRAWFISH CARDINAL	15
Gulf crawfish tails in Antoine's signature white wine tomato sauce - our creation!	
SEAFOOD APPETIZER SAMPLER	25
Oyster Foch, Crabmeat Ravigote, and Shrimp Rémoulade - serves two.	
CHEESE GOUGERES	9
Traditional French cheese puff with Gruyère and sharp cheddar.	
CRISPY ONION STRIPS	9
Double dipped fried onion strips with a Hermes sauce - a little spicy.	
OYSTERS FOCH	15
Gulf oysters on toast buttered with pâté, topped with a Colbert sauce.	
LOUISIANA ANDOUILLE SAUSAGE	11
Grilled sausage served with créole mustard.	
COCHON CRISPS	9
Fried pork rinds with créole seasoning and lightly drizzled with Steen syrup.	

Gumbo and Bisques

CRÉOLE SEAFOOD GUMBO	9
Louisiana gumbo with blue crabs, oysters, and gulf shrimp.	
CRAWFISH BISQUE	9
Gulf crawfish reduced to a rich bisque.	
ALLIGATOR BISQUE	9
A sherry wine-laced alligator bisque.	



Salads

GRILLED CHICKEN SALAD 14
Tossed greens with shredded carrots, golden raisins, grapes, and crumbled Roquefort with a marmalade vinaigrette.

WEDGE SALAD 9
A wedge of iceberg lettuce with cherry tomatoes, carrots, bacon and walnuts topped with Roquefort dressing.

Sandwiches

ANTOINE'S OYSTERS FOCH PO BOY 16
Fried oysters on toasted French bread with pâté, lettuce, and a rich Colbert sauce -- our own creation!

WAGYU BEEF CHEESEBURGER PO BOY 13
Dressed with lettuce and tomato and served with Marchand de Vin sauce for dipping.

FRIED SOFT SHELL CRAB PO BOY 16
One fried soft shell crab on toasted French bread with Regua sauce, lettuce, and tomato.

Desserts

MERINGUE GLACÉE WITH CHOCOLATE SAUCE 8
Angelo Brocato's vanilla ice cream on a meringue shell draped with chocolate fudge sauce and chopped almonds.

CHOCOLATE MOUSSE 8
Chocolate mousse with whipped cream.

CRÈME BRÛLÉE 8
Rich and creamy French custard with crunchy sugar topping.

PECAN BREAD PUDDING 9
A cinnamon, golden raisin, and pécan bread pudding topped with a rum sauce.

KEY LIME TART 8
Authentic key lime mousse in a graham cracker tart shell topped with whipped cream.

FLOURLESS CHOCOLATE TURTLE TORTE 11
Au meringue with candied pecans and salted caramel.



À LA FRANÇAISE HAPPY HOUR

Available Monday - Friday 4 - 7 p.m.

French Wine Features · \$6 per glass

- ROSÉ DE PROVENCE
- RED BORDEAUX
- WHITE BURGUNDY
- FRENCH SPARKLER

French Inspired Cocktails · \$6 each

PARIS LEMON DROP

Parisian inspired cocktail with Bombora Vodka, Triple Sec, lemon juice and a sugar rim.

MARSEILLE GIMLET

Gin, St-Germain Elderflower Liqueur, a dash of simple syrup and fresh lime juice, served on the rocks.

KIR ROYALE

The original recipe featured in the novel, Dinner at Antoine's. Cassis liqueur

Beers from a Very French New Orleans · \$3 each

ALL LOCAL NOLA BEERS, DOMESTICS, & SELECT IMPORTS

Bistro Bites · \$5 each

CHEESE GOUGERES

Traditional French cheese puff with Gruyère and sharp cheddar.

LOUISIANA ANDOUILLE SAUSAGE

Grilled sausage served with créole mustard.

COCHON CRISPS

Fried pork rinds with créole seasoning and lightly drizzled with Steen syrup.

CRAWFISH CARDINAL

Gulf crawfish tails in Antoine's signature white wine tomato sauce.

CRISPY ONION STRIPS

Double dipped fried onion strips with a Hermes sauce - a little spicy.