

# Babin's

BAR & BISTRO

## DINNER {SEASON} FALL/WINTER

### STARTERS

<b>DIP ME PARMESAN FRIES</b>	8
seasoned with Parmigiano and sea salt with Dip Me Creole and Herb dip for dipping	
<b>CHEESEBURGER SLIDERS</b>	10
pickles, cheddar cheese and tabasco red onions	
<b>CHICKEN ROASTED RED PEPPER FLATBREAD</b>	11
grilled chicken on garlic flatbread with provolone, Asiago, Parmesan, roasted red peppers and fresh basil	
<b>DIP ME CREOLE HERB AND SOUR CREAM DIP</b>	7
locally made dip with Creole herbs and spices and tangy sour cream served with Kettle Chips	
<b>KALE ROASTED ARTICHOKE DIP</b>	10
kale, artichoke hearts, cream cheese, cheddar and provolone cheese served with Leidenheimer crustini	
<b>BLACK PEPPER GARLIC CHICKEN WINGS</b>	12
with pepper garlic sauce, blue cheese and celery	
<b>CRAB CAKES</b>	12
topped with house made remoulade sauce	
<b>CHEESE PLATE</b>	10
selection of cheeses, served with fresh fruit, marmalade and artesian crackers	

### SALADS

<b>CAESAR SALAD</b>	8
romaine lettuce, shaved Parmesan cheese, garlic croutons and Caesar dressing *add \$3.00 for grilled chicken added	
<b>GREEK SALAD</b>	10
with kale, grape tomatoes, kalamata olives, cucumbers, feta cheese and red wine vinaigrette	
<b>CAPRESE</b>	9
layers of tomato, basil and fresh mozzarella cheese drizzled with balsamic glaze and sea salt *add \$3.00 for grilled chicken added	
<b>WILD SALMON</b>	12
over kale with lemon ginger vinaigrette	
<b>KALE AND PORK BELLY CROUTONS</b>	11
with chevre, cranberries and maple vinaigrette dressing	



### SEASONAL FAVORITES

Our curated collection features dishes you will not want to miss. Each recipe incorporates local ingredients bursting with flavor and available during peak harvests.

#### NAWLINS RED BEANS

traditional favorite over rice with Manda Andouille sausage 12

#### SHRIMP POBOY

Leidenheimer French bread stuffed with "fried" shrimp and remoulade sauce. with lettuce and tomato 12

#### SEAFOOD GUMBO

New Orleans thick roux blend with Manda Andouille sausage, shrimp and crab served over rice 8

#### ABITA ROOTBEER CHICKEN

Abita Rootbeer glazed chicken breast with grilled vegetables and garlic fingerling potatoes 16



### LOCAL PARTNERS

Located within 90 miles of our restaurant, these partners provide us with ingredients that are fresh, locally sourced and authentic to our neighborhood.

#### LEIDENHEIMER BREAD

Founded in 1896, New Orleans style French Bread with its crisp crust. Located a few blocks from the hotel.

#### DIP ME SNACK DIP

Local creamery blends cream from Louisiana cows, fresh herbs and select spices to craft sour cream snack dips with personality

#### MANDA SAUSAGE

using Louisiana's long history of fresh spices and quality meats made famous in our

### HANDHELDS

<b>BACON CHEESEBURGER</b>	12
smoky bacon, cheddar cheese, lettuce, tomato, onions and pickles	
<b>CRAB CAKE POBOY</b>	12
with house made remoulade, sliced tomatoes and lettuce on Leidenheimer French bread	
<b>SPICY CHICKEN SANDWICH</b>	12
topped with our spicy pickle relish, lettuce and tomato	
<b>MUFFULETTA</b>	12
Cappicola ham, salami, provolone cheese with New Orleans Gambino Bakery Italian bun and olive salad	
<b>GRILLED CHICKEN BREAST</b>	12
with basil spinach pesto, tomato and feta cheese	
<b>CRAWFISH TACO</b>	12
flour tortilla stuffed with sauteed crawfish tails, bell peppers and onions stacked with lettuce and tomato, topped with cheddar c	
<b>BLT</b>	8
classic on toasted Wild Flour sourdough bread with just the right amount of mayo	
<b>GRILLED VEGGIE SANDWICH</b>	10
grilled eggplant, zucchini and peppers, feta cheese on toasted Wild Flour sourdough bread	

### ENTRÉES

<b>HANGER STEAK</b>	18
with garlic roasted fingerling potatoes and grilled vegetables	
<b>NOLA BLOND ALE AND BRAISED BOUDIN</b>	14
Manda Boudin braised with NOLA Blond Ale. Served with sauerkraut and Leidenheimer French Bread	
<b>CRAWFISH ETOUFFEE WITH RED DRUM</b>	18
Chef John Folse Crawfish etouffee over rice served with blackened red drum	

## COCKTAILS

<b>NOLA NECTAR</b>	11
Prosecco, Chambord, Sour lemon, mint and raspberry	
<b>ST CHARLES 75</b>	11
Prosecco, gin and raspberries	
<b>NOLAGRONI</b>	10
Bourbon, Campari, Sweet vermouth and Peychauds bitters	
<b>JACQUES MOJITO</b>	10
Old New Orleans dark rum, Malibu Coconut rum, strawberry and mint	
<b>SAZERAC</b>	10
New Orleans tradition, rye whiskey and Herbsaint	
<b>BABIN'S PUNCH</b>	10
Kettle One Citroen, Midori and fruit juices	
<b>WARM AND FUZZY</b>	10
PJ's Coffee, Jameson Irish Whiskey, Baileys and Praline Liquor	
<b>CAJUN RUSSIAN</b>	10
Old New Orleans dark rum, Kahula, C=cream, cinnamon and nutmeg	

## DESSERTS

<b>#IMNOTSHARING</b>	8
classic Rice Krispies Treats, marshmallows, chocolate chips, almond slivers and almond butter covered with warm chocolate sauce	
<b>PRALINE CHEESECAKE</b>	8
topped with Praline sauce	
<b>SUCRE COOKIE SUNDAE</b>	8
Sucre chocolate caramel cookie topped with ice cream and chocolate sauce	
<b>BOURBON PECAN PIE</b>	8
served warm and drizzled with caramel sauce	

## BEVERAGES

PJ's New Orleans Roast Coffee	3
PJ's New Orleans Cappuccino	5
PJ's Iced Tea	3
Abita Root Beer	4
Coke, Diet Coke, Sprite	3
Assorted Juices	3



### SEASONAL FAVORITES

Enjoy one of our curated drinks with your meal. Each selection incorporates seasonal ingredients bursting with flavor and available during peak harvests.

#### AVENUE TODDY

Bulleit Rye Whiskey, lemon juice and cloves 10

#### SOUR JACK FALLS

Jack Daniels, lemon juice and simple syrup 10

#### NOLA MULE

Vodka, St Germain and Ginger Beer 10



### LOCAL PARTNERS

Located within 90 miles of our restaurant, these partners provide us with offerings that are fresh, locally sourced and authentic to our neighborhood.

#### ABITA BREWING

located in Abita Springs, uses pure local artesian water, handcrafted in small batches

#### NOLA BREWING

New Orleans first local brewing company after Hurricane Katrina, located a few blocks away

#### DIXIE BREWING

Dixie Beer has long been the beer of New Orleans and in 2017, Dixie is returning to the original formula.

## BEERS

Abita Amber	6
Dixie	6
LA 31 Pierre Pale	6
Nola Blond	6
Voodoo Bengal	6
Abita Big Easy IPA	6
Juke Joint IPA	6
Lazy Magnolia Southern Pecan	6
Bud Light	5
Budweiser	5
Coors Light	5
Michelob Ultra	6
Miller Lite	5
Corona Extra	6
Heineken	6
Stella Artois	6
Blue Moon	6
Redbridge	6
Goose Island IPA	6
Sam Adams	6
Angry Orchard	6
Becks Non-Alcoholic	6

## SPARKLING WINES

Villa Sandi Prosecco	11
Chandon California Brut Bottle Only	65
Domaine St Michelle Brut Bottle Only	48
Veuve Clicquot Bottle Only	99

## WHITE WINES

Hogue Chardonnay	8
Dazante Pinot Grigio	9
Kendall Jackson Vintners Reserve	11
Chateau St Michelle Reisling	9
Rodney Strong Chardonnay	10
Conundrum White Blend	12
Matua Sauvignon Blanc New Zealand	11
Portlandia Pinot Gris Oregon	10
Cycles Gladiator Chardonnay	9
Sea Monster White Blend Central Coast	11
Day Owl Rose	9
Jean Luc Rose	10
Portlandia Rose Oregon	10

## RED WINES

Hogue Merlot	8
Hogue Cabernet Sauvignon	8
Meiomi Pinot Noir	13
Elouan Pinot Noir Oregon	12
Black Stallion Cabernet Sauvignon	14
Robert Mondavi Cabernet Sauvignon	11
Portlandia Pinot Noir Oregon	10
19 Crimes Red Blend Australia	10
Louis Martini Cabernet Sauvignon	9