

Crafted Classics



- **BARREL AGED VIEUX CARRÉ 11**
bulleit rye . cognac
sweet vermouth . benedictine
peychaud's angostura
- **MANHATTAN 10**
bulleit bourbon
sweet vermouth . bitters
- **OLD FASHIONED 10**
rye bourbon . demerara
barrel aged bitters . orange
- **SAZERAC 10**
george dickel rye . demerara
peychaud's absinthe . lemon

Beer



CANS

- **Bent Paddle Cold Press 6**
coffee ale . duluth . mn . 6%
- **Hamm's 4**
pale lager . milwaukee . wi . 4.7%

BOTTLES

- **Unibroue La Fin Du Monde 8**
tripel . quebec . ca . 9.0%
- **Aspall 330ml 5**
dry cider . england . 6.8%
- **Flat Earth Cygnus X-1 750ml 10**
english porter . st paul mn . 6.5%
- **Bud Light 4**
american style . lager . usa . 4.3%
- **O'Douls N/A 4**
amber . usa

Wine by the Glass



BUBBLES

- **Codorníu Anna Blanc de Blancs . 187ml BTL . Spain 10**
- **Cristalino Rosé . Spain 6**
- **Riondo Prosecco Spago Nero . 187ml BTL . Italy 10**

WHITE

- **Milou Pays d'Oc . France . 2013 8**
- **Palazzone Vignarcho Orvieto Classico . 2015 9**
- **Angel's Tears White Blend . South Africa . 2015 8**
- **Côte D'est Grenache Blanc Blend . Roussillon . 2016 7**

RED

- **El Ganador Malbec . Mendoza . 2013 6**
- **Lechuza Garnacha . Carinena . Spain . 2012 6**
- **Chateâu Viella Madiran Cuvée Tradition . France . 2014 10**
- **Soter Planet Oregon . Pinot Noir . Oregon . 2013 12**
- **Michael David Petite Petit . Lodi . California . 2016 10**

SWEET

- **Dow's Crusted Port 12**
- **Dow's LBV 9**

Happy Hour

Tuesday - Saturday **4-6 pm**

Featuring Live Music at 6pm

No Cover Before 7pm

\$3 // select wine, beer, & rail drinks

\$5 // prairie specialty cocktails

Vieux Carré

- Food & Drink Menu -

Tuesday - Saturday 4pm - Close

vieux-carre.com

651.291.2715

Cocktails

Apertif

- **VC BUBBLE PUNCH 10** •
lemoncello . cava
house made seasonal shrub

Digestif

- **STINGER 11** •
cognac . house made crème de menthe
- **ROB ROY 12** •
scotch . sweet vermouth . bitters
- **GRASSHOPPER 11** •
ketel one . baileys
house made crème de menthe

Non-Alcoholic

- Boylan Creme Soda 4
- Boylan Rootbeer 4
- Boylan Gingerale 4
- San Pellegrino 500ml 5
- Gosling's Ginger Beer 3
- Joia Grapefruit 4

Crafted Classics

- **HANKEY SPANKEY 10** •
gin . infused sweet vermouth
crème de violet

- **CORPSE 11** •
cognac . apple brandy .
infused sweet vermouth

- **PIÑA DOBLÉ 10** •
white rum . dark rum . pineapple
velvet falernum . pomegranate

- **VODKA RICKEY 10** •
ketel one . seltzer . lime

- **PISCOLOMA 10** •
pisco . grapefruit soda
spicy simple syrup

- **GIBSON 11** •
gin . dry vermouth
house pickled garnish

- **WHITE LADY 11** •
tanqueray . cointreau
lemon juice . citrus oil

House Made Sodas

- **THE MARV** fresh lime . soda . sweetener 4
- **VC SPRITZ** seasonal shrub . citrus . soda 4

This cocktail list was passionately concocted by Bar Master Jeff Hall

Savory

BASQUE OLIVES	5
SEASONAL SALAD FOR TWO	12
ROASTED EDAMAME green garlic remoulade . roasted lemon . dill	10
OYSTERS ROCKEFELLER (1) bacon . pernod . breadcrumb	5
RAW HALF SHELL OYSTERS (1) hot sauce . citrus oil . cilantro	5
SLOW MARINATED APRICOTS olives . fennel . tomato . feta . prosciutto . toast	9
JAZZ FEST GUMBO chicken . smoked sausage . andouille . rice	12
MUFFULETTA cured meats . provolone . focaccia . olive salad	10
BRISTOL BAY KING CRAB CAKES remoulade . micro salad . tomato . pepper relish	16
FRIED CATFISH PO' BOY green goddess . kale gremolata . tomato . onion . sorghum	16
CAJUN BEEF SHORT RIB succotash . aioli . persillade . jus	18
DOMESTIC ARTISAN CHEESE 3 cheeses . fruit . toast	13

Sweet

BREAD PUDDING cinnamon . creole caramel . ice cream	8
CRÈME BRÛLÉE vanilla bean . chocolate cookie	8
ICEBOX CAKE peach . chocolate . cream	7
BAKED BEIGNETS coffee crème . raspberries . powdered sugar	8



French Press

• Locally Roasted Morning Star Coffee	7
• Mighty Leaf Tea <i>Loose Leaf</i>	6
• Cappuccino	4
• Espresso	3

This menu was created & artfully crafted by Executive Chef Derik Moran and Executive Sous Luis Perez.