

Beer



CANS

Hamm's 4
pale lager . tallboy . 4.7%

Modist 6
false pattern . tallboy . ipa . 5.5%

Fair State 9
giantsbane . double /
imperial stout . 8.6%

BOTTLES

Unibroue La Fin Du Monde 8
tripel . quebec . ca . 9.0%

Aspall 330ml 5
dry cider . england . 6.8%

Bud Light 4
american style . lager . usa . 4.3%

O'Douls N/A 4
amber . usa

Wine by the Glass



BUBBLES

Codorníu 10
Anna Blanc de Blancs . 187ml BTL . Spain

Cristalino 6
Rosé . Spain

Riondo Prosecco 10
Spago Nero . 187ml BTL . Italy

WHITE

House white 6
rotating selection

Milo 8
Pays d'Oc . France . 2013

Palazzone 9
Vignarcho Orvieto Classico . 2015

Angel's Tears 8
White Blend . South Africa . 2015

Côte D'est 7
Grenache Blanc Blend . Roussillion . 2016

RED

House red 6
rotating selection

El Ganador 6
Malbec . Mendoza . 2013

Lechuza 6
Garnacha . Carinena . Spain . 2012

Soter 12
Planet Oregon . Pinot Noir . Oregon . 2013

Michael David 10
Petite Petit . Lodi . California . 2016

SWEET

Dow's Crusted Port 12

Dow's LBV 9



HAPPY HOUR TUE-SAT: 4-6 PM

FEATURING
LIVE MUSIC
AT 6 PM

\$3

SELECT WINE, BEER, AND RAIL DRINKS

\$5

PRAIRIE SPECIALTY COCKTAILS

Food & Drink Menu

TUESDAY - SATURDAY: 4 PM - CLOSE

vieux-carre.com

651.291.2715

Apéritif

VC Bubble Punch 10
house made lemoncello
house made seasonal shrub . cava

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

San Pellegrino 500ml 5

Gosling's Ginger Beer 3

House Made Sodas

The Marv 4
fresh lime . soda . sweetener

VC Spritz 4
seasonal shrub . citrus . soda



Crafted Classics



Piscoloma 10
pisco . grapefruit . spicy simple syrup

White Lady 11
Tanqueray . cointreau . lemon juice . citrus oil

Daiquiri 11
barrel aged rum . demerara . lime

Black Manhattan 11
Bulleit bourbon . amaro . orange
bitters . cherry bark bitters

Avila Flores 12
Revel Blanco . lime . dry curaçao
grapefruit crema . agave . laphroaig rinse

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

French Press



Locally Roasted Morning Star Coffee 7

Mighty Leaf Tea Loose Leaf 6

Cappuccino 4

Espresso 3

Savory

Basque Olives 5

Seasonal Salad for Two 12

Roasted Edamame 10
green garlic remoulade . roasted lemon . dill

Oysters Rockefeller (3) 12
bacon . pernod . breadcrumb

Raw Half Shell Oysters (3) 10
hot sauce . citrus oil . cilantro

Creole Wings 16
dry rub . blue cheese dressing . celery

Slow Marinated Apricots 9
olives . fennel . tomato . feta . prosciutto . toast

Jazz Fest Gumbo 12
chicken . smoked sausage . andouille . rice

Muffuletta 10
cured meats . provolone . focaccia . olive salad

Bristol Bay King Crab Cakes 16
remoulade . micro salad . tomato . pepper relish

Fried Catfish Po' Boy 16
green goddess . kale gremolata . tomato . onion . sorghum

Cajun Beef Short Rib 18
succotash . aioli . persillade . jus

Domestic Artisan Cheese 13
3 cheeses . fruit . toast

Sweet

Bread Pudding 8
cinnamon . creole caramel . ice cream

Icebox Cake 7
peach . chocolate . cream

Baked Beignets 8
coffee crème . raspberries . powdered sugar