



SHERATON

EST. 1937

PELICAN BAR MENU

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# OFFERINGS

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HAPPY HOUR

BEER

NON-ALC

SPIRITS

WINE

SPECIALTY COCKTAILS

HOT & FRESH

SHAREABLE ETC

HANDHELD

NEW ORLEANS FLAVOR

SWEET TOOTH

BIG EASY PLATES

(Available From 5pm Onward)



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## HAPPY HOUR

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Monday-Friday 3pm-6pm

HOUSE RED | 6

HOUSE WHITE | 6

Lynchburg Lemonade | 9

Jack Daniel's, Triple Sec, fresh lemon

Build your Margarita | 9

CHOOSE FROM THE FOLLOWING FLAVORS

Spicy, Mango, Strawberry, Blackberry,

Peach, Blueberry, Passion Fruit,

Pear, Watermelon

St Germain Hugo Spritz | 8

St Germain, Prosecco, Club Soda

Aperol Spritz | 8

Aperol, Prosecco, Club Soda

Limoncello Spritz | 8

Limoncello, Prosecco, Club Soda

Select Spritz | 8

Aperol, Campari, Prosecco,

Club Soda

## SNACKS

Sweet Heat Mix | 5

Nacho Peanuts, Butter Toasted Peanuts,

Pecans, Hot & Spicy Sesame Sticks,

Cajun Corn Sticks, Honey

Roasted Peanuts

Mustard Pretzels | 5

Olive Mix | 5

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# BEER

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## DRAFT | BOTTLE | CAN

Abita Amber | 8

Bud Light | 8

Budweiser | 8

Coors Light | 8

Michelob Ultra | 8

Miller Lite | 8

Samuel Adams Boston Lager | 8

Blue Moon Belgian White | 9

Corona | 9

Heineken | 9

Modelo Especial | 9

Stella Artois | 9

## REGIONAL CRAFT BEER | 9

Ask your server for selections

## SELTZERS

Truly Hard Seltzer Wild Berry | 8

High Noon\* | 8

\*Ask associate for available flavors and additional selections.

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# NON-ALC

## LOW/NO ALCOHOL BY VOLUME

Just the Haze N/A IPA | 8

Heineken 0.0 | 8

Lyre's Make it Snappy N/A | 14  
Lyre's Agave Blanco, pineapple juice,  
ginger syrup, lime juice

Lyre's Amalfi Spritz N/A | 14

Soda | 5

Iced Tea | 5

Aqua Panna Still Water | 5

San Pellegrino Sparkling | 5

Fever-Tree Ginger Beer | 5

Fever-Tree Tonic | 5

Assorted Juices | 6

Lemonade | 5

## MIXERS

Fever-Tree\*

Filthy Bloody Mary

## ENERGY DRINKS

Red Bull | 5

Red Bull Red | 5

Red Bull Sugar-Free | 5

\*Ask associate for available flavors and  
additional selections.

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# SPIRITS

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## VODKA

Absolut 80  
Absolut Citron  
Grey Goose  
Ketel One  
Smirnoff Red<sup>†</sup>  
Tito's Handmade

## GIN

Beefeater<sup>†</sup>  
Bombay Sapphire  
Hendrick's  
Tanqueray

## RUM

Bacardi Reserva Ocho  
Bacardi Superior  
Captain Morgan Original Spiced  
Cruzan Aged Light<sup>†</sup>  
Malibu Coconut  
Myers's Original Dark

## TEQUILA

Casamigos Blanco  
Casamigos Reposado  
Don Julio Blanco  
Herradura Silver  
Jose Cuervo Tradicional Plata<sup>†</sup>  
Patrón Reposado  
Patrón Silver

## MEZCAL

Del Maguey Vida Clasico

\*Ask associate for available and additional selections.

<sup>†</sup>Well products

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# SPIRITS

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## BRANDY/COGNAC

Courvoisier VS\*

Hennessy VS\*

## WHISKEY/BOURBON/RYE

Basil Hayden Kentucky Straight

Buffalo Trace

Bulleit Rye

Bulleit Small Batch

High West Double Rye

Jack Daniel's

Jim Beam White Label†

Knob Creek

Maker's Mark

1792

Woodford Reserve

## INTERNATIONAL WHISKY

Crown Royal

Jameson Irish

Suntory Japanese Toki

## SCOTCH

Dewar's White Label†

Glenfiddich 18 Year

Glenlivet 12 Year

Johnnie Walker Black Label

Laphroaig 10 Year

The Macallan 12 Year Sherry Oak\*

\*Ask associate for available marques and additional selections.m

†Well products

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# SPIRITS

## CORDIALS/VERMOUTH/ BITTERS

Aperol Aperitivo  
Bailey's Irish Cream  
Campari  
Cointreau  
DiSaronno Original Amaretto  
Fernet-Branca  
Fireball  
Grand Marnier  
Hiram Walker Triple Sec<sup>†</sup>  
IL Tramonto Limoncello  
Jägermeister  
Kahlúa Coffee Liqueur  
St-Germain Elderflower Liqueur  
Martini & Rossi Extra Dry Vermouth<sup>†</sup>  
Martini & Rossi Rosso Sweet Vermouth<sup>†</sup>  
Angostura Bitters  
Peychaud's Bitters  
Regans' Orange Bitters

\*Ask our beverage associate for additional selections.

<sup>†</sup>Well products

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# WINE

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## SPARKLING

BTG | BTB

Chandon Brut Classic, California\*

 70

Chandon Brut Rosé, California\*

 70

Mionetto Prosecco DOC Brut,  
Veneto, Italy

 12  48

Moët & Chandon Brut - Imperial,  
Epernay

 150

Veuve Clicquot Brut - Yellow Label,  
Reims

 150

## WHITE WINE

BTG | BTB

### PINOT GRIGIO

Pighin, Friuli-Venezia-Giulia

 14  56

### SAUVIGNON BLANC

Blindfold, Sonoma County

 75

Kim Crawford, Marlborough

 14  56

### RIESLING

Chateau Ste. Michelle, Columbia Valley

 52

### CHARDONNAY

J. Lohr - Riverstone, Monterey

 12  60

Kenwood Vineyards - Six Ridges,  
Sonoma County

 60

Sonoma-Cutrer Russian River  
Ranches, Sonoma Coast

 14  56

## ROSÉ

BTG | BTB

Fleurs de Prairie, Côtes de Provence

 14  56

Space Age, California

 58

\*Wine by the glass is 6 oz. pour price.

\*Ask associate for available and additional selections.

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# WINE

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## RED WINE

BTG | BTB

### PINOT NOIR

Banshee, Sonoma County

 75

Meiomi, Monterey, Santa Barbara,  
Sonoma

 14  56

### CABERNET SAUVIGNON

Josh Cellars Craftsman Collection, CA

 14  56

DAOU, Paso Robles

 65

### RED BLEND

Decoy, California

 14  52

The Prisoner, California

 75

\*Wine by the glass is 6 oz. pour price.

\*Ask associate for available and additional selections.

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## SPECIALTY COCKTAILS

### BLUEBERRY RICKEY | 16

Bombay Sapphire Gin, lemon juice, blueberry syrup, Fever-Tree soda

### BUZZED ON CANAL | 16

Maker's Mark Bourbon, Aperol, honey syrup, lemon juice, pineapple juice, Angostura bitters

### SAZERAC ROUGE | 16

Bulleit Rye, Chambord, Peychaud's Bitters, Herbsaint

### I'M ON FIRE | 16

Del Maguey Vida Clasico Mezcal, pepper syrup, Filthy Agave, lime juice

### OLD FASHIONED | 16

Buffalo Trace Bourbon, Angostura Bitters

\*Ask associate for available flavors and additional selections.

## HOT & FRESH

### WEDGE SALAD | 13

blue cheese, tomato, lardons,  
everything bagel seasoning, focaccia croutons  
tossed in blue cheese dressing

### LOUISIANA POPCORN

#### ALLIGATOR AND BEIGNETS | 17

abita tempura fried alligator,  
spicy maple syrup

#### CAULIFLOWER NUGGETS | 12

arugula oil, romesco

#### RED PEPPER ONION DIP | 10

chives, Zapp chips

#### CLASSIC CAESAR SALAD | 12

Romaine, garlic crostini, parmesan  
tossed in Caesar dressing

#### NOLA SOAKED SALAD | 14

heirloom tomato, feta, red onion, olive focaccia  
croutons, tossed in Dijon Vinaigrette

#### DRESSING OPTIONS:

Buttermilk Ranch, Blue Cheese, Balsamic Vinaigrette

#### PROTEINS:

CHICKEN | 8

SHRIMP | 10

STEAK | 12

For your convenience, an 18% gratuity will be  
added for parties of six or more.

Some items served at the establishment may contain imported  
crawfish or shrimp. Ask for more information.

If you have any concerns regarding food allergies,  
Please alert your server prior to ordering.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
eggs or unpasteurized milk may increase your risk of food-borne  
illness. Any guest consuming alcohol must be of legal drinking age.

## SHAREABLE ETC

### SEARED CRAB CAKE | 16

chayote slaw, pickled onion, remoulade

### FRIED SHRIMP BASKET | 18

served with fries, tartar and remoulade

### FRIED CATFISH BITES | 18

served with fries, tartar and remoulade

### PELICAN WINGS | 18

choice of buffalo, garlic parmesan, lemon pepper  
celery sticks, ranch or blue cheese dressing

### CRAWFISH QUESO | 16

tortilla chips

### NACHOS | 19

fried chicken, romaine, avocado crema,  
chayote pico, queso

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## HANDHELD

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MARGHERITA FLATBREAD | 16  
tomato, mozzarella, basil

FIG & PROSCIUTTO FLATBREAD | 18  
fig, prosciutto, arugula, fontina

SHRIMP PO'BOY | 19  
lettuce, tomato, remoulade, pickled okra

BRUNCH BURGER | 25  
fried green tomato, egg, crawfish etouffee,  
lettuce, onion, pepper jack cheese, remoulade

BUTCHER'S SMASH BURGER | 22  
bacon, chipotle mayo, cheddar cheese, LTO

Sides: fries, pomme puree, small garden salad

## NEW ORLEANS FLAVOR

MAMA LOUISE'S SEAFOOD GUMBO | 15  
okra, crawfish, shrimp & crab meat

RED BEANS & RICE | 14  
smoked sausage, cornbread

CHICKEN & SAUSAGE JAMBALAYA | 14  
cajun style jambalaya with chicken and sausage

SHRIMP & GRITS | 24  
parmesan grits, shrimp, andouille sauce,  
cajun butter

CAJUN PASTA | 24  
chicken, andouille sausage,  
cajun mornay

## SWEET TOOTH

Blackout Chocolate Cake | 11

Beignet Fries | 11  
raspberry jam, chocolate sauce,  
banana foster sauce

Cheesecake | 11  
fresh berries, raspberry sauce, toasted pecans

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# BIG EASY PLATES

BIG EASY PLATES - AFTER 5 PM

HANGER STEAK | 36  
pomme puree, asparagus,  
chimichurri

CATCH OF THE DAY | 38  
basmati, mixed greens,  
tarragon beurre blanc

BONE-IN ROASTED CHICKEN  
BREAST | 28  
cauliflower puree, root vegetables,  
chicken jus

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