



SHERATON

EST. 1937

PELICAN BAR MENU

OFFERINGS



HAPPY HOUR

BEER

NON-ALC

SPIRITS

WINE

SPECIALTY COCKTAILS

HOT & FRESH



SHAREABLE ETC

HANDHELD

NEW ORLEANS FLAVOR

SWEET TOOTH

FORK & KNIFE

(Available From 5pm Onward)



HAPPY HOUR

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

St Germain Hugo Spritz | 8

St Germain, Prosecco, Club Soda

Aperol Spritz | 8

Aperol, Prosecco, Club Soda



Blackberry Spritz | 8

Prosecco, lemon juice, blackberry

Limoncello Spritz | 8

Limoncello, 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

Pork Rinds | 5



BEER



DRAFT | BOTTLE | CAN

Blue Moon Belgian White

Bud Light

Budweiser

Miller Lite

Corona Extra

Heineken

Michelob Ultra

Modelo Especial

Samuel Adams Boston Lager

Stella Artois



REGIONAL CRAFT BEER

Ask your server for selections

SELTZERS

Truly Hard Seltzer Wild Berry

High Noon*



*Ask associate for available flavors and additional selections.

NON-ALC

LOW/NO ALCOHOL BY VOLUME

Heineken 0.0

Lyre's G&T | 14
(Dry London Spirit, Fever-Tree Tonic Water)

Lyre's Pineapple Margarita | 14
(Lyre's Agave Blanco Spirit, Pineapple Juice, Orange Juice,
Lime Juice, Agave Syrup)

Lyre's Cosmopolitan | 14
(Lyre's White Cane Spirit, Lyre's Orange Sec,
Lime Juice, Cranberry Juice)

Lyre's Blood Orange Spritz | 14
(Lyre's Italian Orange, Lyre's Orange Sec,
Fever-Tree Blood Orange Ginger Beer)

Soda
Iced Tea
Aqua Panna Still Water
San Pellegrino Sparkling
Fever-Tree Ginger Beer
Fever - Tree Tonic
Assorted Juices
Lemonade

MIXERS

Fever-Tree*
Filthy Bloody Mary

ENERGY DRINKS

Red Bull
Red Bull Red
Red Bull Sugar-Free

*Ask associate for available flavors and
additional selections.

SPIRITS

VODKA

Absolut 80
Absolut Citron
Grey Goose
Ketel One
Smirnoff[†]
Tito's Handmade

GIN

Aviation
Beefeater[†]
Bombay Sapphire
Hendrick's
Tanqueray

RUM

Bacardi Superior
Captain Morgan Original Spiced
Cruzan Aged Light[†]
Malibu
Myers's Original Dark
Bacardi Reserva Ocho

TEQUILA

Casamigos Blanco
Casamigos Reposado
Don Julio Blanco
Jose Cuervo Tradicional Plata[†]
Patrón Silver
Patrón Reposado

MEZCAL

Del Maguey Vida de San Luis del Rio

*Ask associate for available and additional selections.

[†]Well products

SPIRITS

BRANDY/COGNAC

Courvoisier*

Hennessy*

WHISKEY/BOURBON/RYE

Basil Hayden

Buffalo Trace

Bulleit Rye

Bulleit Small Batch

Elijah Craig Small Batch

Jack Daniel's

Jim Beam White Label†

Knob Creek

Maker's Mark

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*

*Ask associate for available marques and additional selections.

†Well products

SPIRITS

CORDIALS/VERMOUTH/ BITTERS

Aperol Aperitivo
Campari
Cointreau
Disaronno Originale Amaretto
Fernet Branca
Fireball
Grand Marnier
Hiram Walker Triple Sec[†]
Jägermeister
Kahlúa
St-Germain Elderflower Liqueur
Martini & Rossi Extra Dry Vermouth[†]
Martini & Rossi Rosso Sweet Vermouth[†]
Angostura Bitters
Peychaud's Bitters
Regans' Orange Bitters

*Ask our beverage associate for additional selections.

[†]Well products

WINE



SPARKLING

BTG | BTB

Chandon Brut Classic, California*



Chandon Brut Rosé, California*



Mionetto Prosecco DOC Brut,
Veneto, Italy



Moët & Chandon Brut “Imperial”,
Epernay



Veuve Clicquot Brut “Yellow Label”,
Reims



WHITE WINE

PINOT GRIGIO

Pighin, Friuli-Venezia-Giulia



SAUVIGNON BLANC

Blindfold, Sonoma County



Kim Crawford, Marlborough



RIESLING

Chateau Ste. Michelle, Columbia Valley



CHARDONNAY

J. Lohr “Riverstone”, Monterey



Kenwood Vineyards “Six Ridges”,
Sonoma County



Sonoma-Cutrer “Russian River
Ranches”, Sonoma Coast



ROSÉ

Fleurs de Prairie, Côtes de Provence



Space Age, California



*Ask associate for available and additional selections.

WINE

RED WINE

BTG | BTB

PINOT NOIR

Banshee, Sonoma County



Meiomi, Monterey, Santa Barbara,
Sonoma



MERLOT

Columbia Crest “H3”,
Columbia Valley



St. Francis, Sonoma County



CABERNET SAUVIGNON

Josh Cellars Craftsman Collection, CA



DAOU, Paso Robles



RED BLEND

Decoy, California



*Ask our beverage associate for additional selections.

SPECIALTY COCKTAILS



ROSE DE LIS | 16

Bombay Sapphire Gin, Campari, St-Germain,
lime juice, simple syrup

GOLDEN TRUMPET DAIQUIRI | 16

Cruzan Rum, pineapple juice, lime juice,
Housemade Vanilla Syrup, Vanilla Bitters

HEART BREAKER | 16

Ketel One Vodka, Lillet Rose topped
with Fever-Tree Grapefruit

SICILIAN LEMONADE | 16

Bulleit Bourbon, Peach Schnapps topped
with Fever-Tree Sparkling Lemonade

WATERMELON MULE | 16

Absolut Vodka, Watermelon Syrup, lime juice
topped with Fever-Tree Ginger Beer



SPICY RANCH WATER | 16

Don Julio Blanco Tequila topped
with Fever-Tree Lime & Yuzu

PRICKLY PEAR MARGARITA | 16

Casamigos Blanco Tequila, lemon juice,
prickly pear puree

OG HURRICANE | 16

Bacardi Reserva Ocho Rum,
Bacardi Superior Rum, Passion Fruit
Syrup, lemon juice

NEW ORLEANS SAZERAC | 16

Sazerac Rye Whiskey, Herbsaint,
Peychaud's Bitters

OLD FASHIONED | 16

Buffalo Trace Bourbon,
Angostura Bitters



*Ask associate for available flavors and
additional selections.

HOT & FRESH

MAMA LOUISE'S SEAFOOD GUMBO | 15

okra, crawfish, shrimp & crab meat

SHRIMP REMOULADE | 16

boiled shrimp served on a lettuce bed
with housemade remoulade sauce

CLASSIC CAESAR SALAD | 12

romaine, garlic crostini, shaved parmesan
tossed in caesar dressing

SUMMER BERRY SALAD | 16

fresh spinach & arugula, goat cheese,
strawberries, blueberries, candied pecans
with balsamic vinaigrette

BEET HUMMUS | 14

red beet hummus, olive tapenade, garden
vegetables with stone fired naan dippers

GARDEN SALAD | 12

spring mix, carrots, tomatoes, cucumbers,
red onion, choice of dressing

DRESSING OPTIONS: Honey Mustard, Buttermilk Ranch,
Blue Cheese, Italian , Balsamic Vinaigrette

ADD GRILLED CHICKEN | 7

ADD GRILLED SHRIMP | 10

ADD FRIED SHRIMP | 10

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
jalapenos, lime & cilantro slaw,
old bay tartar sauce

CAJUN FRIED SHRIMP BASKET | 18
served with fries,
tartar or remoulade sauce

FRIED CATFISH BITES | 18
served with fries, tartar or
remoulade sauce

PELICAN CHICKEN WINGS | 18
your choice of sweet & spicy or buffalo sauce,
celery sticks, ranch or blue cheese dressing



CORN CHIPS &
PICO DE GALLO SALSA | 9



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HANDHELD

MUFFALETTA FLATBREAD | 18

salami, mortadella, ham, provolone cheese
with olive salad

FOUR CHEESE FLATBREAD | 16

pesto, mozzarella, goat cheese, feta and parmesan

SHRIMP PO'BOY | 19

lettuce, tomato, remoulade sauce,
pickled okra, your choice of side

PATTON'S HOT SAUSAGE SANDWICH | 22

double patty sausage served with american
cheese, mayo, lettuce, tomato, onion and
pickled okra, your choice of side

BUTCHER'S SMASH BURGER | 22

double patty burger served with pepperjack
cheese, mayo, pickled okra, onion,
lettuce and tomato, your choice of side

SIDES: fries, garlic mashed potato, broccolini,
small garden salad 3, small caesar salad 3

NEW ORLEANS FLAVOR

RED BEANS & RICE | 14

served with smoked sausage and cornbread

CHICKEN & SAUSAGE JAMBALAYA | 14

cajun style jambalaya with chicken and sausage

CRAWFISH MONICA | 24

rotini pasta, crawfish in a creole cream sauce

CAJUN SHRIMP & GRITS | 24

New Orleans style BBQ shrimp over cheesy grits

SWEET TOOTH

Blackout Chocolate Cake | 10

Deep Fried Banana Foster Blondie | 10

New Orleans Bread Pudding w/ Rum Sauce | 10

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FORK & KNIFE

(Available From 5pm Onward)



SAZERAC HONEY GLAZE SOUS

VIDE CHICKEN | 28

garlic mashed potato, broccolini & carrots

CAJUN SEASONED REDFISH | 32

pan seared redfish filet, garlic mashed potato,
broccolini & carrots

BRAISED BEEF SHORT RIBS | 32

garlic mashed potato, broccolini and carrots



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