



# **THE PALM COURT JAZZ CAFE**

**Fine Dining  
with Live Traditional Jazz**

**Music Cover \$5.00 per person**

**18% Gratuity may be added**

## Sparkling Wines

	Glass	Bottle
<b>Campo Viejo Brut</b>	<b>\$10</b>	<b>\$38</b>
<b>Chandon Brut</b>	<b>\$11</b>	<b>\$45</b>
<b>Zonin Proseco</b>	<b>\$10</b>	<b>\$39</b>
<b>Veuve Cliquot Ponsardin</b>		<b>\$110</b>
<b>Mumm Cordon Rouge</b>		<b>\$75</b>

## Chardonnays

<b>Kendall Jackson Vintner's Reserve</b>	<b>\$10</b>	<b>\$39</b>
<i>Tropical fruits with citrus notes. Hints of vanilla, honey and toasted oak. Medium bodied with a lingering finish.</i>		
<b>Souverain Chardonnay, Sonoma</b>		<b>\$30</b>
<i>Well balanced, clean wine with a nose of citrus, apples, butter and oak. Palate carries the nose with tropical fruits and baking spices.</i>		
<b>Hartford Court, Four Hearts Vineyard</b>		
<b>Chardonnay, Russian River Valley</b>		<b>\$66</b>
<i>A rich wine with complex aromas and flavors of white peach, citrus blossom, Asian pear and candied lemon. Long spice infused finish.</i>		
<b>Gary Farrell Chardonnay, Russian River Valley</b>		<b>\$60</b>
<i>Medium intensity nose of ripe pear, acacia blossom, lemon, popcorn and vanilla. Dry palate of medium acidity. Flavor intensity and length shows additional notes of citrus peel and butterscotch.</i>		
<b>Georges du Boeuf Pouilly Fuisse</b>		<b>\$38</b>
<i>Round and full bodied with white blossom and almond aromas. Dried fruit flavors with a subtle hint of sage.</i>		
<b>Louis Jadot Macon Villages</b>	<b>\$9</b>	<b>\$34</b>
<i>Clean and fresh with citrus and white fruit flavors. Delicate acid carries into a crisp finish.</i>		

## *Sauvignon Blancs*

<b>Casa Lapostolle Sauvignon Blanc, Chile</b>	<b>\$8</b>	<b>\$31</b>
<b>Bonterra Organic Sauvignon Blanc, Lake and Mendocino Counties</b>	<b>\$9</b>	<b>\$34</b>
<i>Crisp acidity with flavors of grapefruit, lime zest and grass. Closes with notes of melon.</i>		
<b>Charles Krug Sauvignon Blanc, Napa Valley</b>	<b>\$9</b>	<b>\$35</b>
<i>Aromas of grapefruit, lime, and a hint of passionfruit. Flavors of orange blossom and tangy citrus. Sprightly acidity with a refreshing finish.</i>		
<b>Pascal Jolivet Sancerre</b>		<b>\$55</b>
<i>Fresh clean nose with notes of lime peel, green herbs and black currant. Dry, elegant.</i>		
<b>Oyster Bay, Marlborough, New Zealand</b>	<b>\$8</b>	<b>\$31</b>
<i>Zesty and aromatic with tropical and floral notes and an elegant finish.</i>		

## *Other Whites*

<b>Georges du Boeuf Cuvee Blanc</b>	<b>\$7</b>	<b>\$27</b>
<i>French table wine. Light and dry.</i>		
<b>Pighin Pinot Grigio, Friuli</b>	<b>\$10</b>	<b>\$39</b>
<i>Delicate floral and white fruit aroma and palate. Clean and vibrant with acidic balance.</i>		
<b>Leonard Kreuzsch Riesling, Mosel, Germany</b>	<b>\$7</b>	<b>\$26</b>
<b>Beringer White Zinfandel</b>	<b>\$7</b>	<b>\$27</b>
<i>Pink color. Fresh strawberry and melon flavors highlighted by a vibrant sweet citrus finish.</i>		
<b>Whisperind Angel Rosé, Cotes de Provence, France</b>	<b>\$12</b>	<b>\$45</b>
<i>A refreshing and refined with notes of juicy strawberry and bramble fruit.</i>		

## *Red Wines*

<b>Georges du Boeuf Cuvee Rouge</b>	<b>\$7</b>	<b>\$27</b>
<i>French table wine. Light and fruity.</i>		
<b>Chateau de la Chaise Brouilly</b>		<b>\$38</b>
<i>Beaujolais wine made exclusively from gamay. Dry, light bodied with tart berry flavors.</i>		
<b>Jean Luc Colombo, Les Abeilles, Cotes du Rhone</b>		<b>\$36</b>
<i>Grenach, Syrah and Mourvedre. Complex wine with bouquet of red fruit, leather and spice.</i>		
<b>Don Miguel Gascon Malbec, Argentina</b>	<b>\$9</b>	<b>\$35</b>
<i>Full bodied showcasing berry flavors with a hint of mocha. Elegant and rich with soft tannins.</i>		
<b>Feraud-Brunel Chateauneuf du Pape</b>		<b>\$75</b>
<i>Clean nose with black raspberry and underbrush aromas. Medium to full bodied on the palate with low to medium acidity. Flavors of ramble fruits.</i>		

<b>Mac Murray Ranch Pinot Noir, Sonoma Coast</b>	<b>\$11</b>	<b>\$43</b>
<i>Elegant wine with aromas and flavors of red currant, raspberry, sage, mushrooms and earth.</i>		
<b>Beaulieu Vineyards Napa Valley Merlot</b>	<b>\$10</b>	<b>\$39</b>
<i>Aromas and flavors of black cherry, plum, mocha and spice. Full bodied with medium acidity.</i>		
<b>William Hill Merlot, Napa Valley</b>		<b>\$45</b>
<i>Red berry fruit aromas with soft spice. Continues on the palate with hints of chocolate and blueberry. Plush, velvety finish.</i>		
<b>Zaca Mesa Syrah, Santa Ynez Valley</b>		<b>\$45</b>
<i>Blackberry, cassis and sage aromas. Full bodied with ripe tannins and smokey oak.</i>		
<b>Castello D'Albola Chianti Classico, Tuscany</b>	<b>\$9</b>	<b>\$35</b>
<i>Well balanced and dry. Good structure and a velvet texture. Light cherry nose. Finishes with round tannins and dry sweet flavors.</i>		
<b>Rocca della Maci, Sasyr, Tuscany</b>	<b>\$11</b>	<b>\$43</b>
<i>Sangiovese and Syrah. Complete, well balanced wine. Fruity and polished on the palate with no sharp edges.</i>		
<b>Chateau d'Arcins Haut Medoc Bordeaux</b>		<b>\$50</b>
<i>Toasted nose. Palate of black fruits, raspberries and licorice. Fine ripe tannins.</i>		
<b>Prophecy Red Blend</b>	<b>\$8</b>	<b>\$31</b>
<i>Layers of red fruit complemented by spice and vanilla with a silky finish.</i>		
<b>Terrazas de los Andes Cabernet Sauvignon,</b>		
<b>Argentina</b>	<b>\$9</b>	<b>\$35</b>
<i>Black currant aroma with mocha, leather and licorice. Palate of forest berries and jammy fruit. Medium to full bodied.</i>		
<b>Edna Valley Cabernet Sauvignon, Paso Robles</b>	<b>\$10</b>	<b>\$39</b>
<i>Luscious blackberry, chocolate and coffee flavors. Medium bodied with full tannins and a bit of oak.</i>		
<b>Michael David Winery, Earthquake</b>		
<b>Cabernet Sauvignon, Lodi, California</b>		<b>\$60</b>
<i>Opens with blackberry, coffee and cinnamon. Full bodied, nicely balanced. Smooth and elegant. Flavors of black currant with notes of coffee and milk chocolate.</i>		

## *Fine Spirits*

<b>Grey Goose Vodka</b>	<b>\$12.00</b>
<b>Belvedere Vodka</b>	<b>\$10.00</b>
<b>Ketel One Vodka</b>	<b>\$10.00</b>
<b>Bombay Sapphire Gin</b>	<b>\$11.00</b>
<b>Woodford Reserve Bourbon</b>	<b>\$10.00</b>
<b>Knob Creek 9 year Single Barrel</b>	<b>\$10.00</b>
<b>Basil Hayden Bourbon</b>	<b>\$9.00</b>
<b>Patron Silver Tequila</b>	<b>\$10.00</b>
<b>Hornitos Anejo</b>	<b>\$9.00</b>
<b>Appleton</b>	<b>\$9.00</b>

## *Single Malts*

<b>Macallen 12 year</b>	<b>\$11.00</b>
<b>Glenlivet 12 year</b>	<b>\$12.00</b>
<b>Oban 14 year</b>	<b>\$14.00</b>

## *Ports and Sherries*

<b>Cockburn's Special Reserve</b>	<b>\$9.00</b>
<b>Sandeman's Tawny Porto</b>	<b>\$9.00</b>
<b>Savory and James Amontillado</b>	<b>\$8.00</b>
<b>Harvey's Bristol Cream</b>	<b>\$8.00</b>

*New Orleans Specialty Drinks - \$10*

**Hurricane** -- *Dark rum with a blend of fruit juices.*

**Sazerac** -- *Jim Beam Rye Whiskey flavored with bitters, cut with simple syrup, served straight up in a glass coated with Pernod.*

**Mint Julep** -- *Fresh mint leaves muddled in simple syrup and bourbon*

**Cajun Martini** -- *A spicy, dirty vodka martini served straight up with an olive and a green bean.*

*Other Suggestions*

<b>Dubonnet Rouge</b>	<b>\$8.00</b>
<b>Aperol</b>	<b>\$8.00</b>
<b>Pimms Cup</b>	<b>\$10.00</b>
<b>Palm Court Strut Royal Margarita</b>	<b>\$10.00</b>
<b>All Premium Tequila &amp; Liquors</b>	<b>\$10.00</b>

## *Beers*

<b>Draft Beers:</b>	<b>NOLA Blond Ale</b>	<b>sm \$5.00 pint \$7.00</b>
	<b>ABITA Amber</b>	<b>sm \$4.00 pint \$6.00</b>
<b>Local Beers:</b>	<b>Abita Turbo Dog, Abita “ The Boot”, Abita Light</b>	<b>5.00</b>
<b>Domestics:</b>	<b>Miller Lite, Budweiser</b>	<b>4.00</b>
<b>Imports:</b>	<b>Corona, Heineken, Amstel, Stella Artois</b>	<b>5.00</b>
	<b>Guinness Draught Can</b>	<b>5.50</b>
<b>NA:</b>	<b>St. Paulie NA</b>	<b>4.00</b>

## *Other Drinks*

<b>Sodas:</b>	<b>Coke, Diet Coke, Sprite, Barq’s, Lemonade, Tonic, Sierra Mist, Soda, Gingerale</b>	<b>3.00</b>
<b>Waters:</b>	<b>Sm. Panna or Perrier Lg. Panna or Perrier</b>	<b>4.00 7.00</b>
<b>Juices:</b>	<b>Orange, Cranberry, Pineapple, Grapefruit, Tomato</b>	<b>4.00</b>

*Cognacs*

<b>Hennessy VSOP</b>	<b>\$14.00</b>
<b>Hennessy VS</b>	<b>\$12.00</b>
<b>Courvoisier VS</b>	<b>\$11.00</b>
<b>Remy Martin VSOP</b>	<b>\$14.00</b>
<b>Cles des Ducs VSOP</b>	<b>\$13.00</b>
<b>Vieil Armagnac</b>	

*Liqueurs & Cordials - \$12.00*

**Grand Marnier**  
**B&B**  
**Amaretto di Saronna**  
**Benedictine**  
**Frangelico**  
**Tia Maria**  
**Bailey's Irish Cream**  
**Kahlua**  
**Drambuie**  
**Romana Sambuca**  
**Calvados Boulard Solage**  
**Cointreau**  
**Chambord**  
**Midori**  
**Galliano**  
**Fernet Branca**