



## Specialty Seasonal Cocktails

### **Pinhook Sazerac 20**

*Pinhook Rye Whiskey, Simple Syrup, Peychaud's Bitters*

### **Black Manhattan 15**

*Old Overholt Rye Whiskey, Averna, Orange Bitters*

### **Bramble's Brother 15**

*Bourbon, House-Made Raspberry Syrup, Lemon, Fresh Berries*

### **Nicole 15**

*Vodka, Lillet Blanc, Elderflower Syrup, Lemon*

### **Amorous One 14**

*Beefeater Gin, Amaretto, Lemon, Angostura Bitters*

### **White Negroni 15**

*Tanqueray Gin, Lillet Blanc, Suze, Orange Bitters*

### **Gin-sburgh 15**

*Bombay Dry Gin, Lillet Rouge, Cointreau, Herbsaint, Lemon*

### **The Monk's Julep 15**

*Makers Mark, Yellow Chartreuse, Mint*

### **Fizzy Lifting Drink 15**

*Blue Coat Gin, Triple Sec, Pineapple Juice, Canton Ginger, Champagne*

### **Vanilla Chiller (Non-Alcoholic) 10**

*Orange Juice, House-Made Raspberry Syrup, Vanilla, Lemon-Lime Soda*

### **Mile Dreams (Non-Alcoholic) 10**

*Chilled Chamomile Tea, Elderflower, Lemon*

## Beer

**Weihenstephaner Original, Lager** (Bavaria) 7

**Lefebvre SA, Blanche De Bruxelles** (Belgium) 7

**Lagunitas, IPA** (California) 7

**Abita, Amber** (Abita Springs, LA) 7

**Augustiner Bräu, Augustiner Maximator, Doppelbock** (Munich) 8

**Guinness, Pub Draught Can** (Dublin) 9

**Abita, Seasonal Selection** (Abita Springs, LA) 7

Tabs not closed by end of day  
are subject to an automatic 20% gratuity





## Wines by the Glass

### Champagne & Sparkling

Piper Heidsieck, "Cuvee 1785" Brut, NV 20 Glass/95 Bottle  
Schramsberg, Blanc de Blancs, Brut, 2014, 25 Glass/120 Bottle  
Perrier-Jouet, Grand Brut, NV 35 Glass/140 Bottle  
Dopff & Irion, Cremant d'Alsace, Brut, Rosé, Alsace, 15 Glass/75 Bottle  
Avinyo, Cava "Reserva", 2015, 14 Glass/70 Bottle  
Michelle Chiarlo, "Nivole" Moscato D' Asti, 12 Glass/60 Bottle  
Gloria Ferrer, Blanc de Noirs, Carneros, NV 25 Half Bottle

### White

Sauvignon Blanc, Henri Bourgois "Les Baronnes", Sancerre 2017, 16 Glass/70 Bottle  
Sauvignon Blanc, Villa Maria, New Zealand, 2018, 12 Glass/50 Bottle  
Riesling, Willamette Valley Vineyards, Willamette Valley, Oregon, 2017  
12 Glass/50 Bottle  
Riesling, Trimbach, Alsace, 2014 12 Glass/50 Bottle  
Pinot Grigio, Cembra, Trentino-Alto Adige 12 Glass/50 Bottle  
Chardonnay, William Fervre, "Champs Royeaux", Chablis 16 Glass/72 Bottle  
Chardonnay, Mer Soleil, "Reserve", Santa Lucia Highlands 18 Glass/80 Bottle  
Chardonnay, Landmark Vineyards, "Overlook", Sonoma County, 2016 14 Glass/63 Bottle

### Rosé

Provincial Blend, Domaine Houchart, "Saint Victoire" Cotes de Provence, 2017 14 Glass/63 Bottle  
Pinot Noir, Calera "Vin Gris of Pinot Noir", Central Coast, 2017 14 Glass/63 Bottle

### Red

Pinot Noir, Route Stock, Sonoma Coast, 16 Glass/72 Bottle  
Pinot Noir, Belle Glos, "Clark & Telephone," Santa Maria Valley, 2017 20 Glass/90 Bottle  
Pinot Noir, Joseph Faively, Burgundy, France, 2016, 15 Glass/65 Bottle  
Langhe Nebbiolo, Renato Ratti, "Ochetti", Italy, 2015, 16 Glass/72 Bottle  
Frogs Leap, Zinfandel, Napa Valley, 2016, 15 Glass/65 Bottle  
Tempranillo, Finca Nueva, Rioja, "Riserva", 2010 16/75  
Malbec Blend, Achaval Ferrer, "AF", Mendoza, 2016, 15 Glass/59 Bottle  
Saint Emilion Grand Cru, Les Cadrans de Lassegue, Bordeaux, 2014, 15 Glass/59 Bottle  
Cabernet Sauvignon, DAOU, Paso Robles, 2017, 17 Glass/75 Bottle  
Cabernet Sauvignon, Justin, "Isosceles," Paso Robles, 2015, 25 Glass/120 Bottle  
Grenache, Joel Gott, "Shatter" Maury, France, 2016, 18 Glass/82 Bottle





## TO SHARE

### **Crudités 16**

*Carrot, Celery, Cucumber, Bell Pepper, Cherry Tomato,  
Cucumber Relish*

### **Pizza di Parma 21**

*Prosciutto, Marinara, Arugula*

### **Roasted Brussels Sprouts 10**

*Chili Butter, Spiced Pecans, Dried Figs, Verjus*

### **Cheese Plate 28**

*Chef's Daily Selection of Cheeses, Accoutrements*

### **Charcuterie 28**

*Cured Local & Domestic Meats, Accoutrements*

### **Cheese & Charcuterie Combination Board 48**

*Chef's Selection of Cheeses,  
Cured Local & Domestic Meats, Accoutrements*

## SMALL

### **Baby Lettuce 13**

*House Caesar, Fried Anchovies, Grated Manchego*

### **Watermelon & Heirloom Tomato Salad 14**

*Compressed Watermelon, Burrata,  
Maple Balsamic Pearls, Basil Oil*

### **Boudin Fritter 14**

*Pickled Mirliton, Spicy Aioli*

### **Crab Cake 21**

*Creamy Corn Succotash, Sweet Potato Hay,  
Cilantro Vinaigrette*

### **Mushroom Toast 14**

*Roasted Mushrooms, Boursin, Bordelaise*

*Available Until 10PM*





## CAVIAR

Served with Traditional Accoutrements

Chopped Egg, Red Onion, Caper,  
Crème Fraîche, Chive, Cornbread Blini

Paddlefish, *Polyodon Spathula*, Wild Raised, USA 90

*silver hued pearls with an earthy and slightly buttery flavor*

White Sturgeon Gold, *Acipenser Transmontanus*,  
Farm Raised, Idaho 120

*beautiful dark brown pearls with rich nutty flavor*

## LARGE

**Windsor Court Salad 18**

*Egg, Bacon, Blue Cheese, Avocado, Tomato Radish,  
Romaine Lettuce, Lorenzo Dressing  
Add Chicken \$6 Shrimp \$8 Crab \$11*

**Pub Steak & Fries 32**

*Herb Marinated Sirloin, Hand Cut Fries, Peas,  
& House of Parliament Sauce*

**Fish & Chips 21**

*Gulf Fish, Abita Beer Batter, Steak Fries, Ricky's Tarter*

**Short Rib on French Baguette 23**

*Rye Braised Short Rib, Caramelized Onion,  
Muenster Cheese*

**Windsor Burger Royale 23**

*Cheddar Cheese, Lettuce, Tomato, Beer Battered Onion, Lorenzo Sauce,  
House Made Pickle, Brioche Bun, Served with Fries*

*Available Until 10 P.M.*





## Whiskey & Bourbon

<i>Blanton's Single Barrel</i> 18	<i>Crown Royal 'Hand Selected Barrel'</i> 20
<i>George Dickel "Barrel Select"</i> 20	<i>Crown Royal Harvest Rye</i> 15
<i>Woodford Reserve</i> 16	<i>Hibiki Harmony</i> 20
<i>Whistle Pig Rye</i> 22	<i>Hakashu "12 yr"</i> 25
<i>Elijah Craig</i> 11	<i>Toki</i> 15
<i>Four Roses</i> 12	<i>Pinhook</i> 25
<i>Knob Creek</i> 15	<i>Bookers</i> 20
<i>Basil Hayden</i> 14	<i>George T. Stagg</i> 30
<i>Gentleman Jack</i> 15	<i>Old Rip Van Winkle 10 Year</i> 90
<i>Garrison Brothers</i> 28	<i>Van Winkle 12 Year</i> 120
	<b>Irish Whiskey</b>
	<i>Middleton "Vintage Release"</i> 70

## Single Malt Scotch

Blended Malt Scotch  
Usquaebach Old Rare 35

<i>Lagavulin</i> 16 yr (Islay) 28	<i>Highland Park</i> 12 yr (Orkney) 17
<i>Bunnahabhain</i> 12yr (Islay) 26	<i>Ledaig</i> 10 yr (Isle of Mull) 13
<i>Glenfiddich</i> 12 yr (Speyside) 18	<i>Laphroaig</i> 10 yr (Islay) 22
<i>Balvenie Caribbean Cask</i> (Speyside) 28	<i>Macallan</i> 12 yr (Speyside) 22
<i>Balvenie Doublewood</i> (Speyside) 24	<i>Macallan</i> 18 yr (Speyside) 75
<i>Johnnie Walker Blue Label</i> (Blended) 45	<i>Macallan</i> 25 yr (Speyside) 250
	<i>Oban</i> 14 yr (West Highlands) 25

## Rum

Smith and Cross 10  
El Dorado 14  
Zacapa 15

## Tequila & Mezcal

Casa Amigos, Silver 15  
Casa Amigos, Reposado 16  
Casa Amigos, Anejo 17





### Dessert Wine/Port/Sherry

Chateau Haut-Mayne Sauternes 2011	15
Feist Porto "10 Year" (Portugal)	12
Taylor Fladgate "20 Year" (Portugal)	18
Niepoort "Colheita" 2005 (Portugal)	20
Niepoort Ruby (Portugal)	15
Feist 1983 Vintage Port (Portugal)	45
Rare Wine Co. "Charleston, Sercial" (Madeira)	13
Rare Wine Co. "Savannah, Verdelho" (Madeira)	12
Rare Wine Co. "Boston, Bual" (Madeira)	11
Cesar Florido "Moscatel Dorado, Chipiona" (Sherry)	10
Valdespino Pedro Ximenez, "El Candado" (Sherry)	12
Valdespino "Inocente" Single Vineyard Fino (Dry Sherry)	10

### Grappa

Gaja "Sperss", Nebiolo	\$45
Gaja "Gaja & Rey", Chardonnay	\$45
Gaja "Darmagi", Cabernet Sauvignon	\$45

### Cognac

Louis XIII de Rémy Martin (Grande Champagne)	1/2 oz /100 ~1 oz /175 ~2 oz /325
Kelt "Tour de Monde XO" (Grande Champagne)	40
Domaine d'Esperance XO (Bas Armagnac)	35

### Grand Marnier

Grand Marnier Cordon Rouge	15
Grand Marnier Peach Raspberry	45
Grand Marnier Centenaire	60
Grand Marnier Cuvee 1880	100
House of Paradis Grand Marnier Quintessence	200
Grand Marnier Premium Tasting Flight	75
(1/2 oz Centenaire, 1/2 oz Cuvee 1880 and 1/2 oz Quintessence)	

