



300

# POYDRAS & PETERS

UNIQUELY NEW ORLEANS

## SOUPS & SALADS

- GUMBO OF THE DAY** 8  
house smoked Joyce Farms chicken, Creole Country Andouille, trinity, okra, filé
- BABY KALE CAESAR** (V) 8  
blend of romaine and baby kale, aged parmesan, croutons, house garlic dressing  
add chicken +6 add shrimp +9
- P&P MARKET SALAD** (G) (\*) 8  
shaved seasonal vegetables, baby lettuce, pepper jelly balsamic

## HANDHELDS

- P&P CHEESEBURGER** 17  
white cheddar, lettuce, tomato, spicy pickles, p&p sauce, brioche bun, house-made chips
- FRIED SHRIMP PO'BOY** 14  
chili mayo, lettuce, tomato, spicy pickles, Leidenheimer bread, house-made chips
- FRIED CATFISH TACOS** 13  
jalapeño and cabbage slaw, chipotle aioli

## ENTRÉES

- PAN SEARED REDFISH** mkt  
chili garlic butter, baby greens, cauliflower rice
- HANGER STEAK FRITES** (G) 28  
arugula and pickled red onion salad, crispy garlic, red wine demi glace, parmesan fries
- PAN ROASTED JOYCE FARMS CHICKEN** 19  
roasted wild mushroom, baby potatoes, roasted shallot jus

## SHARED PLATES

- CHEESE PLATE** (V) 12  
three varieties of artisanal crafted cheese, spiced nuts, dried fruit, honey comb, Bellegarde crostini
- CHARCUTERIE PLATE** 12  
three varieties of cured meats, creole mustard, pepper jelly, house-made pickles, Bellegarde crostini
- CREOLE HOT WINGS** 12  
seasoned rice flour, fried, crystal hot sauce glaze, celery, vidalia ranch
- LOUISIANA STYLE BBQ SHRIMP** 14  
tomato and pepper confit, Abita beer butter, cheese grits, Bellgarde baguette
- "MARDI GRAS DIPS"** (V) 13  
roasted beet dip, goat cheese, edamame hummus, pickled garlic hummus, seasonal vegetables
- SPINACH & ARTICHOKE WITH LOUISIANA CRAB DIP** (G) 14  
house potato chips
- POYDRAS & PETERS WAGYU SLIDERS** 16  
american wagyu beef, white cheddar, pecan smoked bacon jam, pickles
- TRUFFLE PARMESAN FRIES** (G) (V) 7  
house-made idaho fries, truffle dust, aged parmesan, fresh herbs, garlic aioli

## DAILY

11:00 AM - 10:30 PM

PROUDLY SERVING LOUISIANA SHRIMP AND CRAWFISH



(G) -GLUTEN FREE (V) -VEGETARIAN (\*) -VEGAN

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to groups of 6 or more.

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# DRINK MENU

## HANDCRAFTED COCKTAILS

<b>DOWNTOWN NOLA GIRL</b> gin, domain de canton, ginger beer, lemon, basil, jalapeño	13
<b>DIANA'S CHARLIE WINE</b> vodka, lemon, strawberry	14
<b>1992: DIRTY RED 2.0</b> vsop cognac, pineapple, mint, strawberry, lime, angostura bitters	14
<b>THE FRENCH CONNECTION</b> cognac, grand marnier, demi	16
<b>SEPTEMBER LOVE AFFAIR</b> rum, cane syrup, mandarin orange, xocolate mole bitters	13
<b>POYDRAS AND PETERS MARGARITA</b> tequila, cointreau, lime, grand marnier	14
<b>BIG ORLEANS</b> bourbon, big o, vermouth, orange bitters	12
<b>MADISONVILLE MOON TAXI</b> rye whiskey, rosemary, blackberry, orange bitters, ginger beer	12
<b>KENTUCKY WOULD CRY</b> gin, fernet, mint	13
<b>THE FRENCH QUARTER</b> vodka, st. germain, strawberry, lime, mint	15
<b>POYDRAS PORCH ROCKER</b> bourbon, lillet blanc, blackberry, rosemary, lemon	16
<b>LUCY BROUSSARD</b> pama, st. germain, lemon bitters, sparkling wine	12

## DOMESTIC 5

BUD LIGHT	MILLER LITE	BLUE MOON
BUDWEISER	COORS LIGHT	MICHELOB ULTRA
FAT TIRE	VOODOO RANGER	TRULY HARD SELTZER

## IMPORTED 6

STELLA ARTOIS	HEINEKEN	GUINNESS
CORONA EXTRA	CORONA LIGHT	PERONI

## LOCAL 7

ABITA AMBER	SECOND LINE	PARADISE PARK
NOLA BLONDE	HOLY ROLLER	

## WHITE VARIETALS

<b>PIPER HEIDSICK BRUT</b> champagne, france	22/75
<b>LUNETTA</b> prosecco, italy	11/40
<b>SANTA MARGHERITA ROSE</b> sparkling, italy	20/72
<b>JEAN-LUC COLOMBO</b> rose, france	11/40
<b>BRANCOTT ESTATE</b> sauvignon blanc, new zealand	11/40
<b>INVITATION</b> sauvignon blanc, california	10/38
<b>DAOU</b> sauvignon blanc, california	12/42
<b>INVITATION</b> chardonnay, california	10/38
<b>LA CREMA</b> chardonnay, california	12/42
<b>WENTE ESTATE GROWN</b> chardonnay, california	12/45
<b>TORRESELLA</b> pinot grigio, italy	11/40

## RED VARIETALS

<b>PARADUX BY DUCKHORN</b> blend, california	25/79
<b>THE PRISONER</b> blend, california	50/165
<b>BENZIGER</b> merlot, california	11/42
<b>LYRIC BY ETUDE</b> pinot noir, california	11/42
<b>INVITATION</b> pinot noir, california	10/38
<b>IMAGERY</b> cabernet sauvignon, california	11/40
<b>INVITATION</b> cabernet sauvignon, california	10/38
<b>PENFOLDS MAX'S</b> cabernet sauvignon, australia	11/40
<b>DAOU</b> cabernet sauvignon, california	12/42
<b>BODEGAS CARO ARUMA BY LAFITE ROTHSCHILD</b> malbec, argentina	12/42
<b>LEGENDS BY LAFITE ROTHSCHILD</b> bordeaux, france	16/59

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