



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

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

## 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

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

## RED VARIETALS

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

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