



SNACKS

- Pocket Bread 6
- Pineapple Upside-Down Cornbread Bacon Marmalade 9
- French Fries Cane Vinegar Aioli 10
- Seafood Ceviche Sweet Potato Hot Sauce • Tajín Chips 18
- Deviled Eggs Smoked Trout Roe • Zapp's 12

SMALL PLATES

- Gulf Yellowfin Tuna Bundles Jalapeño • Truffle Ponzu • Wontons • Tobiko 19
- Barbequed Shrimp Chives 24
- Crispy Gulf Shrimp Tacos Sambal Aioli • Pickled Red Onions • Wasabi Tobiko • Cilantro 14
- Pan Seared Scallops Smoked Trout Roe Butter • Chives 28
- Fried Turkey Necks Crystal Mojo • Cilantro 15
- Crispy Boudin Balls Pepper Jack Cheese • Creole Mustard • Pepper Jelly 14
- Gulf Shrimp & Pork Dumplings Napa Cabbage • Bonito Flakes • Chili Sauce 14
- Vietnamese Caramel Wings Jalapeño • Cilantro 16
- House-Made Meatballs Pomodoro • Basil • Whipped Ricotta 15
- Loaded 100-Layered Potatoes Sour Cream • Bacon • Caramelized Onions • Chives 18
- Candied Pork Ribs Green Onion • Sesame 20

FLATBREADS

- Margherita Basil 15
- Pepperoni Jalapeño • Red Onion 18
- Wise Guy Italian Sausage • Piquillo Peppers • Chili 18
- Vegetable Eggplant • Roasted Garlic • Red Onion • Sweet Peppers • Mushrooms 18

VEGETABLES

- General Tso's Broccoli Sweet Peppers • Sesame 12
- Mexican Street Corn Chile-Lime Mayo • Cotija Cheese 10
- Pad Thai Cauliflower Peanut Sauce • Herbs • Tamarind 18
- Blistered Shishito Peppers Olive Oil • Lime • Sea Salt 12

SOUP & SALADS

- Gumbo Chicken • Andouille 10
- The Big Caesar Anchovy 16
- Fried Oyster Salad Spinach • Fried Shallots • Miso Vinaigrette 26
- Parmesan-Fried Chicken Salad Hearts of Palm • Arugula • Preserved Lemon Vinaigrette 22

PASTAS

- Linguine Truffle Butter 28
- Red Curry Crab Noodles Ground Pork • Peanut 26
- Spicy Paccheri Pasta Caramelized Onions • Pecorino Romano 19

A BIT MORE

- Double Cheeseburger American Cheese • Sweet Onion • Special Sauce 18
- Grilled Salmon Spinach • Hazelnut Gremolata • Watercress Sauce 28
- Roasted Half Chicken Salsa Verde 28
- Market Fish Braised Turnip • Seaweed Butter 34
- Grilled Ribeye Blistered Sweet Peppers • A2 • Chimichurri 49

AN EMERIL LAGASSE RESTAURANT | GENERAL MANAGER, MARGO ROBERT | CHEF DE CUISINE, DAVID LITRENTA

424 Girod Street, New Orleans, Louisiana, 70130 | 504.526.3745 | bemeril.com

20% Service Charge will be applied to groups of 6 or more

3% Processing Fee will be added to all credit card payments



cocktails

CLASSICS

- Paloma Tequila • Grapefruit • Lime • Splash of Soda **14**
- Hemingway Daiquiri White Rum • Lime • Grapefruit • Maraschino **15**
- Old Fashioned Bourbon/Rye • Demerara Syrup (contains sesame) • Bitters • Citrus **16**

STANDARDS

- The Lushie Meril's Tasty Frozen Concoction • Seasonally Influenced **18**
- Espresso Martini Vodka • Licor 43 • Cantera Negra • Demerara Syrup (contains sesame) • Espresso **18**
- English Turn Vodka • Aperol • Lavender • Grapefruit Radler **15**
- #20 Gin • Cucumber Water • Lime • Jalapeño **15**
- Indigo French 75 Empress Gin • Lemon • Sparkling Wine **15**
- Spicy Margarita Tequila • Mathilde • Sparkling Red • Jalapeño Syrup • Tajín Rim **16**
- Congo Square Punch Coconut Rum • Tropical Juice Blend • Lavender **14**
- Bourbon On Broad Bourbon • Lemon • Pomegranate • Demerara Syrup (contains sesame) **15**

wine by the glass

CHAMPAGNE & SPARKLING

- ROSÉ - Quinta de São Roque, Portugal NV **10**
- MOSCATO d' ASTI - Ercole, Piedmont, Italy '23 **10**
- CHAMPAGNE - Veuve Clicquot 'Yellow Label' Brut NV **24**

WHITE

- CHARDONNAY - Weather, Sonoma CA '21 **12**
- CHENIN BLANC - Domaine Pichot Vouvray, Loire Valley, France '20 **13**
- RIESLING - Pierre Sparr Grande Réserve, Alsace, France '21 **14**
- ALVARINHO - Soalheiro "ALLO", Vinho Verde, Portugal '23 **14**
- SAUVIGNON BLANC - Frenzy "Mt. Richmond Estate" Marlborough, NZ '24 **14**
- CHARDONNAY - Frank Family, Carneros, CA '23 **21**

ROSÉ

- PINOT NOIR - Belle Glos "Oeil de Perdrix", Sonoma County '23 **16**

RED

- GRENACHE BLEND - Perrin Côtes du Rhône Réserve, Rhone Valley, France **12**
- TEMPRANILLO - El Coto Rioja Crianza, Spain **12**
- RED BLEND - Quinta Do Tedo, Douro Valley, Portugal '21 **14**
- CABERNET SAUVIGNON - Greenwing by Duckhorn, Columbia Valley, WA '22 **15**
- PINOT NOIR - Illahe 'Cuvee Miette', Willamette Valley '23 **16**
- MERLOT - Duckhorn Estate, Napa Valley '21 **22**

beer

DRAFT \$8

- Gnarly Barley, Jucifer New England Style IPA
- Gnarly Barley, Skater Aid Pilsner
- Parish, Canebrake Wheat Beer
- Parish, Envie Pale Ale
- Parish, Bayou Blonde Golden Ale
- Rally Cap, Ambush Amber
- Shiner Bock Amber Lager
- Super Bock Portuguese Pilsner
- Urban South, Grapefruit Holy Roller IPA
- Urban South, Paradise Park Lager

BOTTLES & CANS

- Bud Light **5**
- Michelob Ultra **5**
- Miller Lite **5**
- Miller High Life **5**
- Sagres Cerveja **6**
- Stella Artois **7**
- Stiegl Radler Grapefruit **9**
- Stone Delicious IPA **7**
- Urban South Lime-Cucumber Gose **7**

sake

WETLAND SAKE (GLUTEN FREE)

- Filtered Junmai Clear, Light to Medium Bodied **12**
- Unfiltered Nigori Cloudy, Medium Bodied **12**

non-alcoholic

"ZERO PROOF"

- Brooklyn Brewery Special Effects Grapefruit IPA **7**
- Brooklyn Brewery Special Effects Hoppy Amber **7**
- Basin Street Blues Blueberry • Rose • Mint • Soda Water **14**
- Storyville Strut Tangerine • Peach • Basil • Lemongrass • Ginger Beer **14**

