



Cocktails & Beers

SPECIALTY COCKTAILS | \$15

Southern Tea

tito's handmade vodka, amaro montenegro, peach, sweet tea, lemon

Rosalie

ketel one vodka, raspberry, lime, simple, cocktail foam

Humble Brag

espolon blanco tequila, tawny port, ginger, lime, bitters

H Town

the botanist gin, apricot, lime, torched rosemary

Blazing Saddles

basil hayden bourbon, pamplemousse, cinnamon, lemon

Trail to Jalisco

casamigos tequila, aperol, yellow chartreuse, peach, hot honey, lemon

Light and Sunny

bombay sapphire gin, st-germain, cucumber, lime

S. O. S.

santa teresa 1796 rum, banana, cinnamon, pineapple, lime

Daydreamin'

bulleit rye whiskey, aperol, mint, lemon

Smokin' in the 713

woodford reserve bourbon, amaro, salted honey, bitters, smoked cedar

BEER

Karbach Crawford Bock 4.5% | \$7

Karbach Light Circus Hazy IPA 6.0% | \$7

8th Wonder TEX Blonde Ale 4.3% | \$7

Saint Arnold Art Car IPA 7.1% | \$7

Budweiser 5.0% 6, Bud Light 4.2% | \$6

Michelob Ultra 4.2% | \$6

Coors Light 4.2% | \$6

Sam Adams Boston Lager 5.0% | \$7

Blue Moon 5.4% | \$7

Guinness 4.2% | \$7

Stella Artois 5.0% | \$7

Heineken 5.0% | \$7

Corona Extra 4.6% | \$7

Modelo Especial 4.5% | \$7

Lagunitas IPA 5.7% | \$7

Strongbow Cider 4.5% | \$7

Truly Hard Seltzer 5.0% | \$6

Heineken 0.0 N/A | \$7

WINES

SPARKLING

Caposaldo Prosecco, Veneto, Italy 11 50

Mumm Napa Brut Prestige, Napa Valley, California 15 70

Veuve Clicquot Yellow Label Brut, Champagne, France 27 130

Moët & Chandon Brut Rosé, Champagne, France 25 120



THE
LAURA
HOTEL



Wines

WINE

WHITE/SKIN CONTACT

AIX Rosé, <i>Coteaux d'Aix-en-Provence, France</i>	15	58
Pascal Jolivet Attitude Rosé, <i>Loire Valley, France</i>	14	56
Ca' bolani Pinot Grigio, <i>Friuli, Italy</i>	11	42
Kim Crawford Sauvignon Blanc, <i>Marlborough, New Zealand</i>	12	46
Louis Jadot Steel Chardonnay, <i>Burgundy, France</i>	11	42
Chalk Hill Chardonnay, <i>Russian River Valley, California</i>	13	50
Cakebread Cellars Chardonnay, <i>Napa Valley, California</i>	29	114
Famille Hugel Riesling, <i>Alsace, France</i>	19	74
CrossBarn Chardonnay, <i>Sonoma Coast, California</i>		59
St. Supery Dollarhide Sauvignon Blanc, <i>Napa Valley, California</i>		78

RED

J Pinot Noir, <i>Sonoma County, California</i>	13	50
Kings Ridge Pinot Noir, <i>Willamette Valley, Oregon</i>	13	50
Rodney Strong Cabernet Sauvignon, <i>Alexander Valley, California</i>	13	50
Alamos Seleccion Malbec, <i>Mendoza, Argentina</i>	13	50

WINE

RED

Decoy Cabernet Sauvignon, <i>California</i>	15	58
CanvasBack Red Mountain Cabernet Sauvignon, <i>Washington</i>	18	70
Benziger Merlot, <i>Sonoma County, California</i>	11	42
Rodney Strong Upshot Red Blend, <i>Sonoma County, California</i>	13	50
Seghesio Zinfandel, <i>Sonoma County, California</i>	13	50
Michael David Winery Inkblot Cabernet Franc, <i>Lodi, California</i>		70
Unshackled by The Prisoner Cabernet Sauvignon, <i>California</i>		70
Ferrari Carano Cabernet Sauvignon, <i>Sonoma County, California</i>		74
Eternally Silenced by The Prisoner Pinot Noir, <i>Napa Valley, California</i>		110
Craggy Range Pinot Noir, <i>Martinborough, New Zealand</i>		62
Domaine Faiveley Rouge Pinot Noir, <i>Burgundy, France</i>		78
Lincourt Pinot Noir, <i>Sta. Rita Hills, California</i>		50
Duckhorn Merlot, <i>Napa Valley, California</i>		78
Orin Swift 8 Years in the Desert Red Blend, <i>California</i>		130





Food

ALL DAY DINING

Market Salad | \$15

local greens, farm fresh vegetables, charred corn, crushed pecans, lemon dijon vinaigrette **v, gf**

Crispy Cheddar Grits | \$16

andouille sausage, crawfish creole sauce, arugula, pickled fresno chiles, scallions

Hatch Chile Hummus | \$14

black beans, jalapeño, toasted pita, cucumber, cilantro **v**

Honey Hot Wings | \$18

celery, carrots, blue chese dip

Wagyu Sliders | \$19

caramelized onions, crisp lettuce, smoked cheddar, pickles, dijonaise

H & O Burger | \$21

thick cut bacon, fried onion ring, bibb lettuce, tomato, ghost pepper jack cheese, chipotle bbq sauce, brioche bun

Avocado & Chicken Panini | \$19

ciabatta, pesto aioli, roasted tomato, bacon, spinach, provolone

Double Bone Pork Chop | \$33

sweet corn purée, roasted corn succotash, mustard glaze **gf**

Cast Iron Meatballs | \$22

creamy polenta, charred broccolini, shaved garlic, chile flakes, stewed tomatoes, burrata

Seared Salmon Fillet | \$32

blackened shrimp, cajun savory bread pudding, tender green beans, plum tomato creole sauce **gf**

Prime Manhattan Filet | \$42

glazed heirloom carrots, crispy braised potatoes, chimichurri





Dessert Menu

DESSERTS

Blood Orange Sorbet **gf** | \$11

Chocolate Torte | \$12
peanut butter & chocolate ganache, crushed pecans

Salted Caramel Gelato **gf** | \$11

gf = gluten free, **veg** = vegetarian, **v** = vegan
consuming raw or undercooked meat poultry, seafood,
or eggs may increase your risk of foodborne illness



THE
LAURA
HOTEL