



House Specialty Drinks

Pat O'Brien's Hurricane®

The House Specialty made with Pat O'Brien's® Rum and mixed perfectly with our world-famous Hurricane Mix. \$9.99

Pat O's Lemonade

A refreshing collaboration of Pat O's Amber Rum, orange flavored rum, Triple Sec and sweet and sour mix that will be sure to quench your thirst. \$8.99

Fuzzy Leprechaun

This mix of vodka, peach schnapps, Blue Curaçao, pineapple juice and orange juice puts a smile on all leprechauns. \$7.50

Pat O's Rainstorm

Vodka mixed with melon liquor, coconut rum, pineapple juice and sweet and sour mix, topped with Blue Curaçao makes this one of the house favorites. \$7.50

Cyclone

A blend of Pat O' Brien's Cyclone Mix and vodka which will satisfy any citrus lover's thirst. \$7.50

Rainbow

A colorful drink of grenadine, vodka, Blue Curacao and Pat O' Brien's Sweet & Sour Mix. Layered to perfection! \$7.50

Purple People Eater

A blend of vodka and Pat O'Brien's Purple Passion Mix. \$7.50

Skylab

A fallout mixture of rum, vodka, apricot brandy and Blue Curacao. \$7.50

Lightning

A unique blend of vodka, pineapple juice and orange juice topped with a layer of merlot wine that will surely spark your interest. \$7.50

Tropical Depression

Vodka, coconut rum, Southern Comfort, Crème de Almond, orange juice and pineapple juice create a tropical delight. \$7.50

Pina Colada

A blended mix of Pat O's Signature Rum and our house Pina Colada Mix. \$6.95

Margarita

The classic blend of tequila, lime juice, Triple Sec, sweet & sour and a splash of orange juice. Served how you like it! \$7.25

Strawberry Daiquiri

A blended mix of Pat O's Signature Rum and our house Strawberry Daiquiri Mix. \$6.95

Mint Julep

A great Southern tradition! Blended bourbon whiskey, mint leaves and simple syrup create this refreshing Southern favorite! \$7.50

Typhoon

Vodka, raspberry schnapps, peach schnapps and a refreshing blend of cranberry juice and pineapple juice create this drink that will blow you away. \$7.50

TNT

An explosive blend of vodka, cranberry juice and pineapple juice served "shooter" style in a unique specialty glass. \$6.50

Breeze Punch

A smaller version of the house specialty Hurricane for those with a smaller thirst. \$6.50

Eye of the Hurricane (non-alcoholic)

A sweet mixture of our house Hurricane mix, pineapple juice and orange juice. \$6.50

Pat O'Brien's Specialty Drinks Include a Souvenir Glass

Starters

"Fat Tuesday" Nachos

Go all out with the nacho that has everything on it. Topped with blackened chicken and red beans. Great for sharing. \$10.99

Crawfish Nachos

Fresh tortilla chips covered with New Orleans-style Crawfish Etouffee and topped with melted Cheddar cheese and sour cream. \$9.99

Pat O'Brien's Wings

The best in town! Fresh wings deep fried and tossed in your choice of Pat O's Bloody Mary sauce or original buffalo wing sauce, served with celery and bleu cheese. \$9.99

Chips-N-Dips

Fresh fried tortilla chips served with tomato salsa and spicy melted cheese sauce. \$6.99

New Orleans Spicy Cheese Fries

Pat O's Spicy Fries piled high, served with Cajun melted cheese sauce. \$5.49

Pat O's Combo Platter

A combination of Chicken Zingers, Mozzarella Sticks and Jalapeno Poppers, Served with bleu cheese dressing and marinara sauce. Great for sharing! \$12.99

Side Items

Jambalaya	\$5.95	Okra	\$1.50	Rice	\$1.00
Mashed Potatoes	\$1.50	Corn on the Cob	\$1.50	Red Beans & Rice	\$1.50

Soups and Salads

Mardi Gras Blackened Chicken Salad

A sliced blackened chicken breast served with cherry tomatoes, cucumbers, red onion, shredded Cheddar and croutons with your choice of your favorite dressing. \$8.99

Cajun Shrimp Salad

N'awlins-style Cajun shrimp served with cherry tomatoes, cucumbers, red onion, shredded Cheddar and croutons with your choice of your favorite dressing. \$9.99

Pat O's Gumbo

A hearty gumbo broth filled with shrimp, Andouille sausage, okra and white rice. Served with oyster crackers. \$5.99

Pat O's Dinner Salad

With cherry tomatoes, cucumbers, red onion, shredded Cheddar and croutons with your choice of your favorite dressing. \$7.99

Ranch, Bleu Cheese, 1000 Island, Italian or Honey Mustard

Entrées

Entrees are served with a dinner salad

Coppertop Steak and Potato

6 oz tender tail filet of beef smothered with fancy mushrooms, onion and spicy pepper jack cheese, served with seasoned mashed potatoes, corn on the cob and a sourdough roll. \$15.99

Jambalaya

This spicy New Orleans dish is a combination of rice, Andouille sausage, chicken breast and shrimp cooked with Cajun spices, served with a sourdough roll. \$14.99

Crawfish Etouffee

Fresh sautéed crawfish tails smothered in a rich Etouffee sauce over a bed of white rice topped with Andouille sausage, served with a sourdough roll. \$12.99

Grilled Smokey Andouille Sausage

With Big Easy Red Beans and Rice, served with a sourdough roll. \$9.99

Cancun Shrimp

Louisiana shrimp tossed in Pat O'Brien's Pina Colada Mix and coconut flakes. Deep fried and served with fresh fruit salsa and seasoned fries. \$10.49

Pat O's Fried Seafood Basket

Deep fried catfish fingers, Cajun popcorn shrimp and fresh fried crawfish, served with homemade cocktail and tartar sauce served with seasoned fries. \$13.99

N'awlins Loaded Gumbo

Hearty gumbo broth loaded with Andouille sausage and vegetables with blackened chicken, served with white rice and oyster cracker and a sourdough roll. \$12.99

Louisiana Blackened Redfish

A lightly-blackened filet of fish served over seasoned mashed potatoes with fried okra and a sourdough roll. \$16.99

Tour of N'awlins

A cup of jambalaya, red beans with rice, and gumbo topped with scallions and rice. Served with a sourdough roll. \$12.99

Sandwiches

Add mushrooms or bacon to select sandwiches for \$1.00

Bourbon Street Chicken Sandwich

Topped with lettuce, tomato, onions and your favorite choice of Swiss, American or Cheddar cheese on a freshly baked Kaiser roll, served with seasoned fries, Cajun mayo and pickle. \$9.99

Soup N' Sandwich Combo

A bowl of shrimp gumbo served with our signature Muffelatta sandwich. \$9.99

Pressed Muffelatta Sandwich

Salami, mortadella, ham, Provolone, and Swiss cheese, topped with fresh vegetable olive salad, piled on freshly baked rosemary flat bread, served with pickles and French fries. \$8.49

Pat O's Courtyard Cheeseburger

Topped with lettuce, tomato, onions and your favorite choice of Swiss, American or Cheddar cheese on a freshly baked Kaiser roll, served with seasoned fries and pickle. \$8.99 • Add bacon \$1.00 / Add mushrooms \$1.00

Pat O' Melt

Same great burger, flat-grilled in a freshly baked bun with grilled onions and Swiss cheese, served with seasoned fries. \$9.49

N'awlins Po'Boy Sandwiches

A French baguette full of your choice of Cajun popcorn shrimp or fried crawfish. Topped with shredded fresh lettuce and Cajun mayonnaise, and served with seasoned fries. \$10.49

18% Gratuity Added to Groups of 6 or More

Desserts

Pat O's Beignet Sundae

A classic sundae of vanilla ice cream, beignets and chocolate sauce, topped with whipped cream, sprinkles and a cherry. \$5.29

Bag O' Beignets

New Orleans traditional fried doughnuts served in a bag of powdered sugar, shaken and served hot at your table, served with your choice of caramel or chocolate dipping sauce. \$4.49

Strawberry Hurricane Cheesecake

Mouth-watering cheesecake topped with Pat O's Hurricane Strawberry Sauce. \$4.99

Warm Banana Fosters Chocolate Cake

Served with vanilla ice cream. \$5.99

Pat O's Bread Pudding

Our house specialty! Homemade bread pudding covered in a rich whiskey sauce and sprinkled with cinnamon. \$5.29

Li'l Leprechaun Menu

Kids Grilled Cheese

Served with seasoned fries \$4.99

Chicken Fingers

Served with seasoned fries and honey mustard \$4.99

French Quarter Pizza

Served with seasoned fries \$4.99

Kids Cheeseburger

4 oz. beef patty served with seasoned fries \$4.99

Kids meals offer trans-fat free alternatives of grapes or applesauce