

ALL DISHES
MADE TO ORDER!

Café Soulé

THE LITTLE GEM OF
THE FRENCH QUARTER

A FUSION OF FRENCH AND LOUISIANA CUISINE

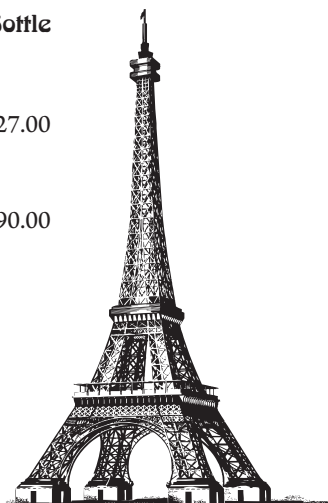
Wine Menu

Fall 2014

White Wine	Glass	Bottle	Red Wine	Glass	Bottle
Chateau Ste. Michelle Eroica Riesling – 2012 Washington State, Columbia Valley	9.00	35.00	Costentino THE ZIN Zinfandel – 2012 California, Lodi	7.00	25.00
Hall Sauvignon Blanc – 2013 California, Napa Valley	10.00	40.00	Louis Jadot Beaujolais – 2013 France, Burgundy	7.00	25.00
Gundlach Bundschu Gewurztraminer – 2013 California, Sonoma Coast	8.50	35.00	Les Abeilles Cotes Du Rhone – 2012 France, Rhone	8.00	26.00
Louis Jadot Macon Village Chardonnay – 2013 France, Burgundy	8.50	30.00	Argento Malbec – 2012 Argentina, Mendoza	7.00	24.00
Joseph Drouhin Lafornet Chardonnay – 2013 France, Burgundy	7.00	25.00	Francis Coppola Director's Cabernet – 2012 California, Geyserville	11.00	44.00
Oyster Bay Sauvignon Blanc – 2013 New Zealand, Marlborough	8.00	30.00	Klinker Brick Farrah Syrah – 2012 California, Lodi	8.50	34.00
Stellina Di Notte Pinot Grigio – 2013 Italy, Delle Venezie	8.50	32.00	Simi Cabernet Sauvignon – 2011 California, Alexander Valley	10.00	40.00

French Champagne/Sparkling

	Glass	Bottle
Monmousseau France, Sanserre	7.00	27.00
Pierre Jouet – Brut France, Champagne		90.00



720 Rue St. Louis | New Orleans, LA 70130 | 504.304.4636 | www.CafeSoule.com

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HOURS: Friday, Saturday, Sunday 10:00am to 11:00pm

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Cocktail Menu

Signature Cocktails

\$10.00

Seven Pear Sour

Pear Infused Vodka, Thyme Syrup, Lemon Juice, Grapefruit Bitters

Sazerac

Sazerac Rye Whiskey, Sugar Cube, Peychaud's Bitters, Absinthe Rinse

French 75

Martell Vs, Fresh Lemon Juice, Simple Syrup, Champagne

Jasper's Planter's Punch

Meyer's Dark Rum, Jasper's Secret Mix

Peach Thyme Old Fashioned

Bulleit Bourbon, Peach Puree, Fresh Thyme, Lemon, Bitters

Moscow Mule

Tito's Vodka, Lime Juice, Ginger Beer

Soulé Cocktail

St. Germain, Champagne, Orange Zest

Mint Julep

Bulleit Bourbon, Fresh Mint, Soda

Aviation

Bombay Sapphire, Luxardo Maraschino Liqueur, Lemon Juice, Dash Violet Liqueur

Café Royal

Infused Brandy, White and Dark Crème de Cacao, Bailey's Irish Cream, French Roast Coffee

720 Toddy

Infused Brandy, Honey, Lemon Juice, Choice of Tea, Hot Water

Beer Selection

Abita Amber

Abita Jockamo IPA

NOLA Blonde

Lazy Magnolia Southern Pecan

Covington Pontchartrain Pilsner

\$5.00

Heineken

\$4.00

Budweiser

Bud Light, Miller Lite, Coors Light

\$3.00

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