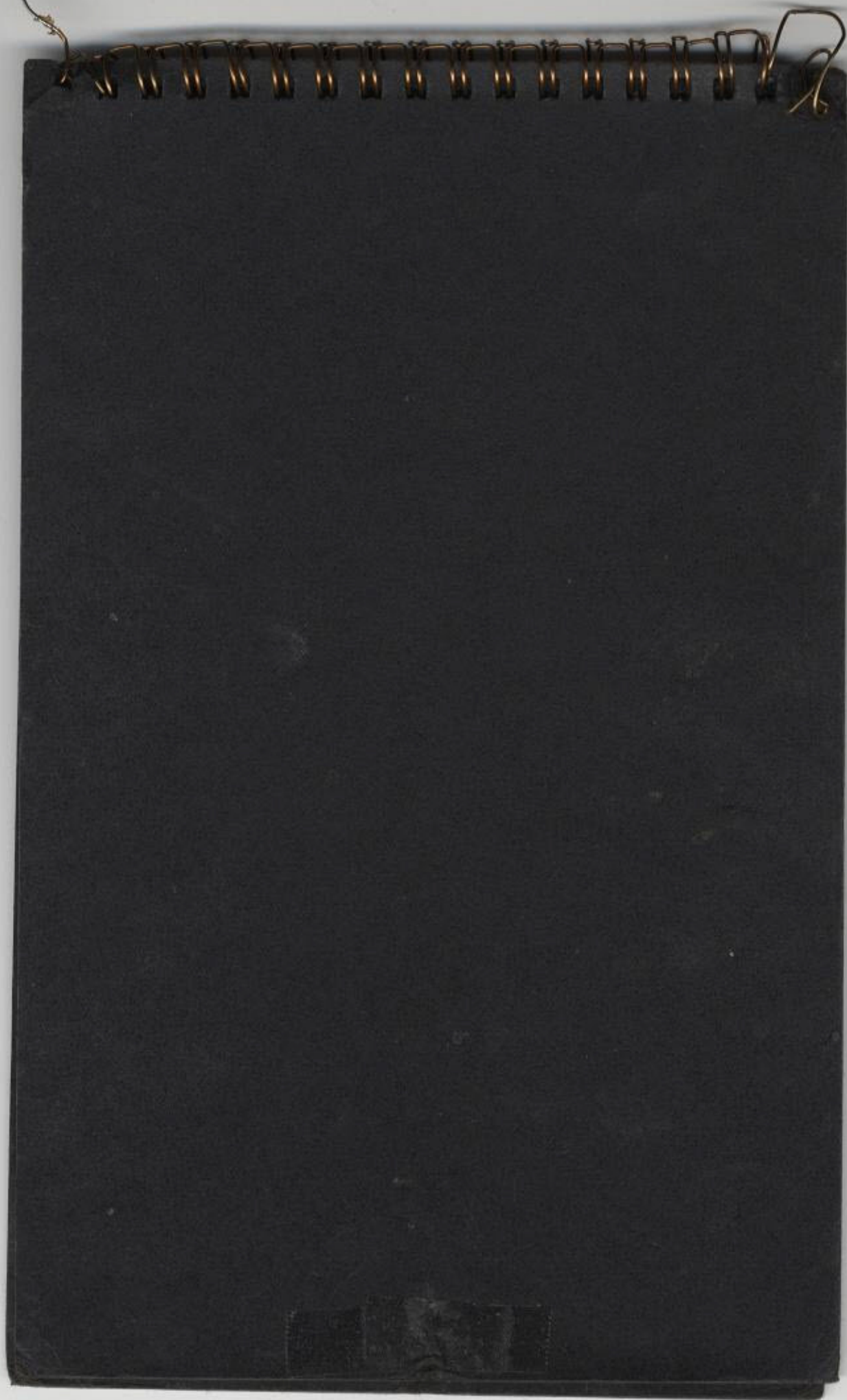






"Handcrafted" Cocktails

SAZERAC

The Traditional Cocktail of New Orleans – Rye, Peychaud
Bitters and Herbsaint Liqueur 6.25

EL NIÑO

It'll drown California, it will ruin the Olympics, it will kill the seals,
its making everybody weird, from our own Frank Bednash
Absolut Kurant, Midori, Fresh Lime and Lemon Juices, served warm

FIVE (OR MORE) PEPPER "MARY"

Habenero, Jalapeno, Anaheim, Bell, Cascabel and a few
more for good measure – it's real HOT 6.25

BARBADOS COSMO

Mount Gay Rum, Cointreau, Fresh Lime and a Splash of Cranberry 6.25

SIDE CAR

Your Grandmother Drank Them – and she knew what she was doing 6.25

MINT JULEP

"Why Colonel, you bet against 'Seattle Slew', may I offer you a
Mint Julep to console yourself?" 6.25

RAMOS GIN FIZZ

Also a Drink of New Orleans, a flavorful drink that is rich, yet refreshing 6.25

"NAWLINS" RITA

Herradura Tequila, Mandarine Napoleon and the Juice of a
Lime with or without salt 7.50

"SCRATCH" BLOODY MARY

Made from scratch – it isn't just for breakfast anymore! 5.50

Sazerac Bar Menu

- Tasty Morsels -

Braised Veal Riblets with Scallion Potato Salad 6.50

Absolutely Rockin' Spicy Bloody Mary Vodka *Oyster Shooters 4.00*

SAZERAC PRETZEL with Homemade Beer Mustard 3.50

Homemade POTATO CHIPS with Rougefort Cheese Dressing 3.50

HOMINY CAKES with Smokey Onion Vinaigrette
and The Season's Vegetables 3.50

- Perfect Little Bites -

LEMON BASIL GRAVLAX with Cumin Crackers n' Bitter Greens 7.50

Andouille Sausage, Onion Marmalade, Mozzarella
and Fontina PIZZA PIE 9.50

Simplicity PIZZA PIE with Tomatoes, Basil
and Homemade Mozzarella 8.50

SMOKED CHICKEN and Provolone Cheese PIZZA PIE
with Spicy Pepper Jam 9.50

- For the Sweet Teeth -

Roasted Banana Split with Fudgy Brownie and Cashew Praline

Chicory Espresso Crème Brûlée with Brandy Snap Cookie
6.00 each

Sazerac ■ 1101 Fourth Ave ■ Seattle, WA 98101 ■ 206 624 7755





N.A. - A.C.

Bar . Grill Menus