

Jefferson Street
PUB

COCKTAILS

CAIPIRINHA: \$9

Pitu Cachaca / Sugar / Lime

OLD FASHION: (price will vary)

Bulleit Bourbon / Orange / Cherry / Bitters

FRENCH 75: (price will vary)

Tanqueray / Lemon / Champagne

RASPBERRY FIZZ: \$10

Grey Goose / House-made Raspberry Puree / Ginger ale / Lime

MC COLLINS: \$9

Ketel One / Club Soda / Mint Syrup / Cucumber

PUB CUP: \$9

Pimms / Lemonade / Ginger / Cucumber

HOLY MARY!: \$9

Titos / Bloody Mary Blend / Sweet Bacon

"OUR" FASHION: \$10

Slow n Low / House-made Orange Marmalade / Cherry

JEFFERSON SAZERAC: \$10

Bulleit Rye / Absinthe / bitters

HONEYDEW MOJITO :\$10

Bacardi Lemon / Cucumber / Mint / House-made Ginger puree

FIERY MULE: \$10

Fireball / Ginger Beer / fresh lime juice / pineapple

MOSCOW MULE: \$11

Grey Goose / Ginger Beer / fresh lime juice

WINE:

BALLARD LANE Pinot Noir \$9

RAYWOOD Cabernet \$6

RAYWOOD Chardonnay \$6

VENETO Pinot Grigio \$9

J. ROGET Champagne \$6

Follow us



@JeffStPub

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DRAFT

*(*local)*

GREAT RAFT COMMOTION*

Bold but balance dry-hopped ale

GREAT RAFT REASONABLY CURRUPT*

Sweeter Full Bodied Premium Lager

GREAT RAFT ROTATIONAL*

Ask your server

GUINNESS

Beneficial to the Heart

LA 31 ACADIE*

French Farmhouse Ale

MICHELOB ULTRA

Superior light beer

NOLA ROTATIONAL

Ask your server for details

NOLA HOPITOULAS*

IPA with hints of Pine and Citrus

NOLA IRISH STOUT*

Dark and delicious stout

PABST BLUE RIBBON

"It's a damn fine beer!"

PARISH ROTATIONAL

Ask Your Server

RAGIN' CAJUNS*

Kölsch-style ale made with Louisiana rice

SWEET WATER 420

A West Coast style pale ale

SWEET WATER BLUE

A Light bodied ale w/hint of Fresh Blueberries

TIN ROOF ROTATIONAL*

Ask your server for details

YUENGLING

An American Lager with a Rich Amber Color

Jefferson Street
PUB

DRAFT

*(*local)*

ABITA AMBER*

The first Abita beer EVER!

ABITA ANDYGATOR*

8% alcohol, slightly sweet flavor with subtle aroma

ABITA HARVEST*

Ask your server

ABITA PURPLE HAZE*

Lager with a hint of raspberry

ANGRY ORCHARD

Hard Cider with sweet apple notes

BELLS ROTATIONAL

Ask your server

BEERS OF THE MONTH (3)

Ask your server

BLUE MOON

Belgium wheat ale with a hint of orange

BUD LIGHT

Up for whatever?

CAJUN WIT*

Wheat based ale with citrus and coriander aromatics

CANEBREAK*

Wheat ale brewed with local sugarcane

CATAHOULA COMMON*

Medium bodied lager with a "bite" of ale

CITRADELIC

Tangerine IPA brewed with citra hops

COVINGTON STRAWBERRY*

Classic crème ale brewed with strawberries

ENVIE*

American Pale Ale

FOUNDERS ROTATIONAL

Ask your Server