

Beer



TAPS

- **Bent Paddle Black Ale** *nitro* 6
american porter . duluth mn . 6.0%
- **Guinness Nitro** 6
stout . Ireland . 4.2%
- **Fulton 300** 6
mosaic ipa . mpls mn . 6.9%
- **Brother Thelonious** 12oz 5
belgian abbey ale . 9.4%
- **Wayzata Brew Works KÖLSH** 6
pilsner . wayzata . mn . 5%
- **Rotating Wildcard** MP
ask server for details
- **Wyders Pear Cider** 12oz 5
dry pear cider . middlebury vt . 4.0%
- **Summit EPA** 5
epa . st.paul mn . 6.4%
- **Wasatch Ghost rider** 6
white ipa . park city ut . 6%
- **Able House Red** 6
red ale . mpls mn . 4.6%
- **Surly Hell** 5
lager . mpls mn . 4.5%
- **Surly Todd the Axeman** 12oz 6
american ipa . mpls mn . 7.2%
- **Black and Tan** 6
Guinness . Surly Hell

CANS

- **Miller Lite** 4
pilsner . milwaukee . wi . 4.17%
- **Bent Paddle Cold Press** 6
coffee ale . duluth . mn . 6%
- **Hamm's** 4
pale lager . milwaukee wi . 4.7%

BOTTLES

- **Unibroue La Fin Du Monde** 8
tripel . quebec ca . 9.0%
- **Abita Turbo Dog** 5
brown ale . new orleans la . 5.6%
- **Kaliber N/A** 4
pale lager . ireland . 0.5%

Wine by the Glass



BUBBLES

- **Anna** (187ml BTL) *Blanc de Blancs . Cava* 10
- **Cristalino** *Rosé . Cava* 6

WHITE

- **Milou Pays d'Oc** *France . 2013* 8
- **Larrua** *Rueda . Castilla y Leon . Spain . 2013* 7
- **Angel's Tears** *White Blend . South Africa . 2015* 8
- **Beach House** *Sauvignon Blanc . South Africa . 2015* 8

RED

- **El Ganador** *Malbec . Mendoza . 2013* 6
- **Lechuza** *Garnacha . Carinena . Spain . 2012* 6
- **Chateau Haut Rian** *Côtes de Bordeaux . 2010* 10
- **Soter** *Planet Oregon . Pinot Noir . Oregon . 2013* 12

SWEET

- **Höpler** *Beerenauslese . Austria . NV* 9

Happy Hour

Tuesday - Saturday 4-6 pm

Featuring Live Music at 6pm

No Cover Before 7pm

\$3 // select wine, beer, rail drinks, & sangria

\$5 // prairie specialty cocktails

Vieux Carre

- Food & Drink Menu -

Tuesday - Saturday 4pm - Close

vieux-carre.com

651.291.2715

Cocktails

Apertif

- **SANGRIA 6** •
wine . brandy . fruit
- **VC BUBBLE PUNCH 10** •
lemoncello . cava
house made seasonal shrub

Digestif

- **JYNNAN TONNYX 8** •
gin . housemade tonic
soda . lime
- **STINGER 11** •
cognac . housemade crème de menthe
- **ROB ROY 12** •
scotch . sweet vermouth . bitters
- **GRASSHOPPER 11** •
ketel one . baileys
house made crème de menthe

Non-Alcoholic

- Boylan Seltzer 3
- Boylan Cream Soda 4
- Boylan Rootbeer 4
- Boylan Gingerale 4
- San Pellegrino 4
(orange, blood orange, or grapefruit)
- Gosling's Ginger Beer 3
- Joia Grapefruit 4

Crafted Classics

- **BARREL AGED VIEUX CARRÉ 11** •
bulleit rye . cognac . sweet vermouth
benedictine . peychaud's angostura
- **MANHATTAN 10** •
bulleit bourbon . sweet vermouth
tattersall sour cherry . bitters
- **OLD FASHIONED 10** •
rye bourbon . demerara
barrel aged bitters . orange
- **SAZERAC 10** •
george dickel rye . demerara
peychaud's absinthe . lemon
- **THE LAST WORD 12** •
gin . green chartreuse
maraschino liqueur . lime
- **DAIQUIRI 10** •
rum . grapefruit . lime . maraschino liqueur
- **GIBSON 11** •
gin . dry vermouth . house pickled garnish
- **SINGAPORE SLING 12** •
gin . cointreau . pineapple . lime . cherry
liqueur . grenadine . benedictine bitters
- **BLOOD AND SAND 12** •
scotch . sweet vermouth . blood orange
- **AVIATION 11** •
gin . crème de violette
maraschino liqueur . lemon

House Made Sodas

- **THE MARV** fresh lime . soda . sweetener 4
- **VC ELIXIR** seasonal tonic . citrus . soda 4
- **VC SPRITZ** seasonal shrub . citrus . soda 4

This cocktail list was passionatley concocted by Bar Master Jeff Hall

Savory

- BASQUE OLIVES** 5
- SEASONAL SALAD FOR TWO** 12
- ROASTED EDAMAME** 10
green garlic remoulade . roasted lemon . dill
- OYSTERS ROCKEFELLER (1)** 5
bacon . pernod . breadcrumb
- RAW HALF SHELL OYSTERS (1)** 5
hot sauce . citrus oil . cilantro
- SLOW MARINATED APRICOTS** 9
olives . fennel . tomato . feta . prosciutto . toast
- JAZZ FEST GUMBO** 12
pheasant . quail . smoked sausage . andouille . rice
- MUFFULETTA** 10
cured meats . provolone . focaccia . olive salad
- BRISTOL BAY KING CRAB CAKES** 16
remoulade . micro salad . tomato . pepper relish
- FRIED CATFISH PO' BOY** 16
green goddess . kale gremolata . tomato . onion . sorghum
- CAJUN BABY BACK RIBS** 18
whipped potato salad . radish . haricot verts . chimichurri
- DOMESTIC ARTISAN CHEESE** 13
3 cheeses . fruit . toast . local butter

Sweet

- KING CAKE** 6
cinnamon . sugar icing . nuts
- LEMON POSSET TART** 7
meringue . crème . almond
- ICEBOX CAKE** 7
cranberries . chocolate . cream
- BAKED BEIGNETS** 8
coffee crème . raspberries . powdered sugar . cocoa

French Press

- **Morning Star Coffee** *Vieux Carré Blend* 7
- **Mighty Leaf Tea** *Loose Leaf* 6
- **Cappuccino** 4
- **Espresso** 3

This menu was created & artfully crafted by Executive Chef Derik Moran and Executive Sous Luis Perez.