



SHERATON  
New Orleans Hotel

# Roux Bistro Breakfast

*Served Daily from 6:30 a.m. – 11:00 a.m.*

## PASTRIES AND MORE

Daily Muffin | 3.50

Croissant | 3.50

Danish | 3.50

Yogurt Parfait | 8

*granola, seasonal fruit, blueberries, Greek yogurt*

Fruit Cups | 8

Whole Fruit | 2.50

*apple, pear, orange, banana*

## MAINS

Sausage, Egg and Mild Cheddar Biscuit | 10

*turkey sausage, free range egg served on a buttermilk biscuit*

Sausage, Egg White and Swiss Muffin | 10

*turkey sausage, free range egg whites served on an English muffin*

Ham and Cheese Croissant | 10

*cooked ham, free range egg, mild cheddar served on a buttery croissant*

Breakfast Burrito | 14

*free range egg, mild cheddar, bacon, sausage and bell pepper*

Homestyle Buttermilk Waffle or Pancakes | 10

*served with pancake syrup and butter*

Cheddar Cheese Omelet | 12

*3 egg omelet, mild cheddar served with breakfast potatoes*

Farmhouse Omelet | 12

*3 egg omelet, bacon, sausage, mild cheddar served with breakfast potatoes*

Create Your Own Omelet | 14

*choice of tomato, spinach, onion, bell pepper, ham, cheddar, mushrooms or bacon served with breakfast potatoes*

## BREAKFAST PLATTER

*Includes choice of hot beverage and juice*

All American | 18

*eggs your way, choice of breakfast meat, served with your choice of breakfast potato or grits*

## SIDES

White Toast 5 | Wheat Toast 5 |

Gluten Free Toast 5 | Bacon 5 |

Sausage 5 | Breakfast Potatoes 5 |

Plain Greek Yogurt 5 | Oatmeal 5 |

Cereal 5 | Grits 5

## BEVERAGES

### HOT BEVERAGES

Regular Coffee 4 | Decaf Coffee 4 |

Breakfast Tea 4

### DAIRY

Whole Milk 5 | Skim Milk 5 | 2%

Milk 5 | Non-Dairy Option 5

### JUICE

Fresh Orange Juice 6 | Cranberry

Juice 6 | Apple Juice 6 | Grapefruit

Juice 6

### COCKTAILS

Bloody Mary 10 | Mimosa 10

**Sheraton New Orleans Hotel**

500 Canal Street

New Orleans, LA 70130

T 504 525 2500

Marriott.com/MSYIS

# Pelican Bar

Open Daily



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## SPECIALTY COCKTAILS | 16

### JAZZ @ THE BLUE DOG

*Malibu, blue curacao, pineapple juice*

### BLACKBERRY MULE

*Smirnoff Vodka, fresh blackberries, lime juice, ginger beer*

### MOCHA ESPRESSO MARTINI

*Tito's Vodka, Caffè Borghetti Espresso Liqueur & Chocolate bitters*

### PALOMA

*Jose Cuervo, grapefruit juice, soda & lime*

### MAPLE OLD FASHIONED

*Bacardi Reserva 8 Year, bitters, maple syrup*

### SAZERAC

*Sazerac Rye, Angostura Bitters, Herbsaint*

### SHERATON HURRICANE

*Bayou Spiced Rum, Malibu Coconut Rum, Meyer's Dark Rum, Crème de Almond, pineapple & orange juice*

## BOTTLED BEER

### DOMESTIC | 7

*BUDWEISER, MILLER LITE, BUD LIGHT, MICHELOB ULTRA, COORS LIGHT*

### IMPORTED AND CRAFT | 8

*BLUE MOON, SAMUEL ADAMS, CORONA, TRULY HARD SELTZER, GUINNESS, HEINEKEN 0.0, HEINEKEN, ABITA AMBER, STELLA ARTOIS, MODELO*

### REGIONAL DRAFT BEER | 9

*ABITA SEASONAL, FAUBOURG LAGER, GREAT RAFT COMMOTION APA, JUCIFER IPA, URBAN SOUTH WHO DAT ALE, URBAN SOUTH SEASONAL*

## SPARKLING & CHAMPAGNE

	6oz		Bottle
MIONETTO, PROSECCO	12		48
CHANDON BRUT OR ROSE			70
VEUVE CLICQUOT BRUT			150
<b>WHITE WINE  </b>	<b>6oz</b>	<b>9oz</b>	<b>Bottle</b>
FLEURS DE PRAIRIE, ROSE	14	18	56
THE BEACH, ROSE			60
CHATEAU STE. MICHELLE, RIESLING			52
KIM CRAWFORD, SAUV BLANC	14	18	56
BRANCOTT ESTATE, SAUV BLANC			50
PIGHIN, PINOT GRIGIO	14	18	56
SONOMA CUTRER, CHARDON.	14	18	56
J. LOHR ESTATES, CHARDONNAY			60
KENWOOD, CHARDONNAY			60
<b>RED WINE  </b>	<b>6oz</b>	<b>9oz</b>	<b>Bottle</b>
MEIOMI, PINOT NOIR	14	18	56
ERATH, PINOT NOIR			60
H3, MERLOT	14	18	56
ST FRANCIS, MERLOT			60
ALAMOS, MALBEC			56
TROUBLEMAKER, RED BLEND	14	18	56
JOSH, CABERNET	14	18	56
HESS, CABERNET			90

## NON-ALCOHOLIC

LYRE'S PINK LONDON COSMO | 16  
*Lyre's Pink London, Lyre's Orange Sec, lime juice, cranberry juice & strawberry syrup*

SODA 5 | ICED TEA 5 | VOSS WATER 5 |  
SAN PELLEGRINO 5 | FEVERTREE  
GINGER BEER 5 | ASSORTED JUICES 5 |  
RED BULL 5 | SUGAR FREE RED BULL 5 |  
LEMONADE 6

## HAPPY HOUR Everyday 3p-6p | 6

SPECIALITY COCKTAIL OF THE DAY  
ABSOLUT CANNED COCKTAILS  
MALIBU CANNED COCKTAILS  
JACK & COLA CANNED COCKTAILS  
HOUSE WHITE OR RED WINE



## SHAREABLES

MAMA LOUISE'S GUMBO YA-YA | 12  
*Okra, Smoked Sausage, Blackened Chicken, Crawfish & Shrimp*

ANTIPASTO PLATE | 25  
*A variety of Cold Cuts, Cheeses, Pickled Vegetables*

CAJUN CRAB CAKES | 18  
*Jalapeno Coleslaw, Remoulade*

KFC | 12  
*Korean fried Cauliflower, Honey ginger glaze, Black sesame seeds*

BUFFALO WINGS | 14  
*Crispy Chicken Wings, Buffalo Sauce, Celery Sticks, Ranch or Blue Cheese dressing*

QUESADILLA | 17  
*Grilled Chicken, Roasted Red Peppers, Cheddar Jack Cheese, Sour Cream, Pico de Gallo*

FRIED GREEN TOMATOES | 14  
*Fried Crawfish Tails, Goat Cheese Crumbles, Remoulade*

BLACKENED DRUM TACOS | 18  
*Jalapeno Coleslaw, Lime Crema, Sour Cream, Pico de Gallo*

## BOWLS

SHERATON CAESAR SALAD | 11  
*Romaine, Garlic Croutons, Shaved Parmesan, tossed in Caesar dressing*

SPINACH & BERRY SALAD | 15  
*Spinach, Strawberries, Blueberries, Goat Cheese Crumbles, Candied Pecans, Balsamic Vinaigrette*

SHERATON COBB SALAD | 14  
*Romaine, Cherry Tomatoes, Bacon Bits, Cucumbers, Hard Boiled Eggs, Blue Cheese crumbles, Grilled Chicken, Ranch Dressing*

*Grilled Chicken \$5, Grilled Shrimp \$7*

## HANDHELDS

*Served with French fries or Zapp's Chips*

SHRIMP PO' BOY | 19  
*Gulf Shrimp, Bibb Lettuce, House Pickles, Tomatoes, Remoulade*

TURKEY BLT | 18  
*Turkey Breast, Crispy Bacon, Bibb Lettuce, Tomato, Mayo, Texas Toast*

SHERATON BURGER | 18  
*7oz Angus Beef, Cheddar, Bacon, Bibb Lettuce, Tomato, Brioche*

CRAFT PIZZAS | 14  
*Cheese Pizza, Margherita Pizza, Pepperoni Pizza*

## FORK & KNIFE

BAKED CRAWFISH MAC & CHEESE | 24  
*Truffled Cheese Sauce, Crawfish Tails, Parmesan Romano Crust*

RED BEANS & RICE | 18  
*Alligator Sausage, Jalapeno Cornbread*

SHRIMP & GRITS | 26  
*Blackened Shrimp, Abita BBQ Sauce, Creamy Gouda Grits*

CATCH OF THE DAY | 29  
*Ginger Lime butter served with assorted baby potatoes, roasted corn, heirloom baby tomatoes, and broccolini*

10oz PRIME NY STEAK | 32  
*Smoked Paprika Herb Butter served with assorted baby potatoes, roasted corn, heirloom baby tomatoes, and broccolini*

HALF SOUS VIDE CHICKEN | 27  
*Smoked Paprika Herb Butter served with assorted baby potatoes, roasted corn, heirloom baby tomatoes, and broccolini*

## DESSERTS

CHOCOLATE BLACKOUT CAKE | 9

SALTED CARAMEL CHEESECAKE | 9

BOURBON PECAN PIE | 9