

WEEKEND Brunch

AVAILABLE SATURDAY 11:00AM - 3:00PM. SUNDAY 11:00AM - 3:00PM
\$15 BOTTOMLESS CHAMPAGNE OR MIMOSAS

PLATES

BIG EASY 3

3 eggs any style, choice of meat, side and a biscuit 10.99

FRIED CHICKEN & GRAVY

Fried chicken served over a biscuit and topped with Andouille gravy, hot sauce and green onion 12.99

SHRIMP & GRITS

Seasoned shrimp, Andouille, peppers, stewed tomatoes and Worcestershire sauce served under cheesy grits 13.99

FAT CITY BRUNCH FRIES

Twice cooked Beer-Battered French Fries topped with pimento cheese, roasted red peppers, Colby Jack, Applewood bacon, breakfast sausage, scrambled eggs, house dressing and chives 11.99

MEATS 3.50

Andouille Link
Egg Any Style
Grilled Ham (2)
Applewood Smoked Bacon (4)
Sausage Patty (2)

SIDES 2.99

Cheesy Grits
Brunch Tomato Slices
Rosemary Breakfast Potatoes

BISCUITS 2.99

Biscuits & Gravy
Biscuits & Jam

OMLETTES

Includes choice of side and a biscuit.
Substitute egg white 1.00

CALIFORNIA

4 egg whites, roasted chicken pieces, roasted red pepper, spinach, Monterey Jack with grape tomatoes and avocado 12.99

CRESCENT CITY CREOLE

4 eggs, Andouille sausage, chicken, peppers, grillade sauce and green onion 12.99

CRAWFISH VELVET

4 eggs, crawfish tails, tasso cream sauce, Colby Jack, parmesan and chives 13.99

FLORENTINE

4 eggs, Artichoke and Spinach Dip, fried artichoke hearts, Monterey Jack, parmesan 11.99

HANDHELDS

Includes Rosemary
Breakfast Potatoes

BREAKFAST BURGER MELT

2 ground beef patties, caramelized onions, fried egg, cheese, dijonaise. Served on brioche bun 9.99

BARNYARD

Country pork sausage, fried egg, cheese, homemade tomato jam served on a biscuit 7.99

BENEDICTS

Includes choice of side

JAZZ

Crawfish toast topped with two poached eggs, fried crawfish tails, hollandaise and parmesan 14.99

CRABCAKE PONTCHARTRAIN

Copeland's Signature Biscuit over spicy creole sauce, crabcakes, two poached eggs and hollandaise sauce 15.99

SARDOU

Croissant topped with sauteed spinach, tasso, mushroom & artichokes. Topped with two poached eggs & hollandaise 12.99

COPELAND'S BENEDICT

Copeland's Signature Biscuit topped with grilled Chisesi ham, two poached eggs & Andouille hollandaise gravy 12.99

SWEET & SAVORY WAFFLES

FRIED CHICKEN & WAFFLES

Buttermilk vanilla waffles topped with fried chicken, maple syrup, garlic butter and powdered sugar 12.99

CLASSIC HONEY BUTTER WAFFLES

Served with bacon 8.99

BANANAS FOSTER 11.99

STRAWBERRIES & CREAM 11.99

APPETIZERS

ARTICHOKE AND SPINACH DIP*

Fried bow tie pasta with Monterey Jack Cheese. 11.49

SOUTHWEST EGG ROLLS **NEW**

Spinach, roasted peppers, corn, black beans, monterey jack, colby cheese. Served with southwest ranch, chimichurri sauce, avocado and cotija cheese. 9.99

BUFFALO SPRING ROLLS

Chicken, hot sauce, Mozzarella, ranch dressing, wing butter sauce. 11.49

FIRECRACKER RANGOONS

Blended lump crab, ginger shrimp & cream cheese. Served with Firecracker sauce, marinated cucumber and sweet chili sauce. 9.99

BAYOU BROCCOLI**

Broccoli, crispy bacon, melted cheese mix, and our original Tiger sauce. 10.49

CRAB AND CRAWFISH BAKE

Lump crabmeat, crawfish tails, artichoke hearts, in a Parmesan cheese sauce, served with crispy garlic croutons. 12.99

BUFFALO WINGS

Breaded, tossed in wing butter sauce. Served with homemade Bleu cheese or Ranch dressing. 12.49

JAZZY TENDERS

Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade bleu cheese or ranch dressing 10.99

SPICY CRAWFISH CHEESE FRIES **NEW**

Twice fried tavern fries, pimento cheese sauce, crawfish gravy, Mozzarella-fontina mix. 11.99

CRAWFISH BREAD

Artichoke and spinach, crawfish, alfredo sauce, monterey jack cheese 12.99

HOT CRAB CLAWS*

Fresh Louisiana Blue Crab claws (seasonal) sautéed in an olive oil vinaigrette, garlic, crispy crouton toast 13.99

BALSAMIC HERBED NEW BRUSCHETTA

Marinated tomatoes, basil, feta cheese with toasted pita. 6.99

SALADS

SHRIMP, CRAB & AVOCADO SALAD

Boiled Gulf shrimp, tomatoes, red onions, Kalamata olives,egg, Spicy Louis dressing, avocado, golden fried or fresh lump crabmeat. Large 15.99 | Small 9.79

COBB SALAD

Avocado, diced eggs, tomatoes, shaved onions, spicy bacon, croutons, Bleu cheese. 10.99

BISTRO HOUSE Large 8.99 | Small 3.99

CAESAR SALAD Large 9.99 | Small 3.99

Add To ANY Salad: Cup of Soup 2.99
Chicken (grilled/panéed) 3.99 | Grilled Shrimp 4.99
Salmon (grilled/blackened) 9.99

PASTAS

CHICKEN PARMESAN*

Fried chicken breast, angel hair,alfredo, marinara, Mozzarella, Fontina and Parmesan. 13.99

CRAWFISH RAVIOLI

Fried ravioli, stuffed with Ricotta, topped with crawfish tails, green onions in a spicy crawfish cream sauce. 17.99

CRABCAKE AND SHRIMP ALFREDO*

Fried crabcake, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. 17.99

JAMBALAYA PASTA

Gulf shrimp, chicken, Andouille, peppers, mushroom, bowtie pasta. 16.99

CHICKEN PASTA COPELAND **NEW**

Panéed chicken over crawfish tails in a spicy parmesan cream sauce with bow tie pasta.16.99

PIZZA PASTA BOWLS

BBQ SHRIMP LINGUINE

Jumbo Gulf shrimp, Creole seasoning, garlic, Worcestershire butter sauce over linguine. 17.99

BLACKENED SHRIMP ALFREDO

Gulf shrimp, alfredo, linguine pasta. 17.99

BLACKENED CHICKEN ALFREDO

Alfredo, linguine pasta. 16.99

MEATBALL MARINARA **NEW**

Beef, pork & veal blended meatballs, marinara, garlic butter, angel hair pasta, parmesan herb mix. 17.99

STEAK LABOUCHERIE **NEW**

Filet tips, roasted red peppers, angel hair pasta, alfredo sauce, Labouchere sauce. 19.99

MEATBALL MARSALA **NEW**

Beef, pork & veal blended meatballs, marsala, mushrooms, demi glace, garlic butter, angel hair pasta, Mozzarella-fontina mix. 17.99

SOUPS

FRENCH ONION

Rich beef broth of stewed onions, melted Swiss and Mozzarella cheese, croutons. 5.99

GUMBO Cup 5.99 | Bowl 8.49

Chicken, Andouille, okra.

SIDES \$3⁹⁹

FRIED ONION STRINGS

BROCCOLI FLORETS

RED BEANS & RICE

FRENCH FRIES

ROSEMARY RED MASH

SQUASH NOODLES

PLATES

GARDEN CHICKEN

Seared chicken, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce 13.99

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours and fried. Served with French fries 14.99

BISTRO TROUT WITH NEW CRAWFISH GRAVY

Lightly fried trout, rosemary red mashed potatoes, crawfish gravy. 24.99

ISLAND GRILLED SALMON & SHRIMP **NEW**

Tropical seasonings, poke marinade, jasmine rice, island glaze, grilled pineapple & avocado salsa 25.99

STEAK DIJON

Filet medallions seared, rosemary red mashed potatoes, asparagus, creamy dijon & mushroom demi gloss. 25.99

HERB CRUSTED SALMON

Seared with herbs and seasoning, topped with lump crab meat garlic bordelaise with rosemary roasted potatoes. 25.99

FRIED SEAFOOD PLATTER

Gulf shrimp, oysters (seasonal), catfish,beer-battered French fries, French bread, tartar sauce and spicy cocktail sauce, hand-battered fried onion string. 23.99

FRIED SHRIMP OR CATFISH PLATTER 19.99

HANDHELDS

Served with your choice of Beer
Battered French Fries or
Hand-Battered Fried Onion Strings

SPICY FRIED CATFISH STACK

Fried catfish strips on a brioche bun, Colby cheese, spicy mayo, pickled cabbage. 11.49

FRIED CHICKEN STACK

Fried chicken strips on a brioche bun with goat cheese spread, Nonis Pepper Jelly & roasted peppers. 10.49

SWEET HEAT FRIED SHRIMP STACK

Asian glazed fried shrimp, cilantro, island glaze, avocado, lettuce, red onion and firecracker sauce 10.99

MEATBALL MOZZARELLA STACK

Deep fried meatballs, alfredo sauce, marinara, Mozzarella-fontina mix. 10.99

AMERICAN CLASSIC CHEESEBURGER

Ground chuck, Colby cheese, lettuce, tomatoes, red onions, pickles, garlic aioli, mustard, ketchup. 12.99

CHICKEN AND AVOCADO CLUB

Grilled chicken, avocado, bacon, lettuce, tomato, garlic aioli, Swiss cheese on toasted brioche bread 11.99

FRIED SHRIMP OR CATFISH PO-BOY

Tomatoes, tartar sauce, lettuce, pickles. 11.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE & SPECIALTY COCKTAILS

WINE

WHITE	6 oz.	9 oz.	Bottle
Riesling, Chateau Ste Michelle, Columbia Valley, Washington	9	13	27
Sauvignon Blanc, Kendall-Jackson Vintner's Reserve, California	9	13	27
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	11	16	33
Pinot Grigio, Ruffino Lumina Delle Venezie IGT, Italy	7	11	23
Chardonnay, Trinity Oaks, California	7	11	23
Chardonnay, Kendall-Jackson Vintner's Reserve, California	11	16	33
Chardonnay, Sonoma-Cutrer Russian River, California	14	20	42
Moscato, Mezzacorona, Northern Italy	7	11	23
White Zinfandel, Beringer, California	7	10	22
RED			
Pinot Noir, Three Thieves, California	8	12	26
Pinot Noir, Meiomi, Coastal California	13	19	38
Merlot, Blackstone, California	8	12	26
Malbec, Terrazas de los Andes, Mendoza, Argentina	9	14	29
Cabernet Sauvignon, 14 Hands. Columbia Valley, Washington	8	12	26
Cabernet Sauvignon, Bonanza California	10	14	29
Cabernet Sauvignon, Josh 815 California	12	18	36
Red Blend, 7 Moons, California	8	12	26
ROSÉ AND SPARKLING			
Rosé, Meiomi, Coastal California	10	15	32
Champagne, Opéra Prima, Castilla-La Mancha, Spain	7	11	23
Prosecco, La Marca, Italy (187mL)	12		

BISTRO CLASSICS

CRASH & BURN

Served with seven liquors including Bols Cordials, Dark Rum, Southern Comfort and Don Q Cristal Rum. Blended with tropical fruit juices and topped with Don Q 151 Rum 9.99 Punch Bowl 15.99

BISTRO MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice 9.99

HURRICANE

Pat O'brien's Hurricane mix, light rum, dark rum, orange slice 8.99

MAI TAI

Tropical juices mixed with dark rum, light rum, and Triple Sec for your enjoyment. 8.99

LONG ISLAND ICED TEA

A classic blend of several liquors together with the taste of Sweet and Sour. 9.99

NEW ORLEANS ICED TEA

Take a Long Island and add Grand Marnier. 9.99

APPLEWOOD SMOKED

BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 10.49
Non-alcoholic version 6.99

PATRÓN PERFECT MARGARITA

Patrón Silver, Patrón Citrónge, fresh lime juice. 12.99

CATEGORY 5

Blue Margarita featuring Sauza Gold Tequila, Blue Curacao, Sweet and Sour and a splash of lime. 14.99 Serves Two / 8.99 Serves One

BLENDED BEVERAGES

Piña Colada, Peach Bellini, Mango or Strawberry Daquiri 10.00

\$10 NEW FROZEN
CRASH & BURN, PEACH BELLINI OR STRAWBERRY LEMONADE

MARTINIS

APPLETINI

Apple Vodka, Apple Pucker, Midori, sweet and sour, and Grenadine 9.99

BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, lemon and lime juices and a splash of cranberry 9.99

TITO'S LEMON DROP

Tito's Vodka, triple sec, sweet and sour 9.99

SANDY ASS

Cruzan Pineapple Rum, Island Blue Pucker, pineapple juice. 9.99

SEX IN THE CITY

Vodka, Peach Schnapps, pineapple, cranberry juice. 8.99

WOO WOO

Absolut Peach Vodka, Peach Schnapps, white cranberry juice. 9.49

STRAWTINI

Strawberry Vodka, sweetened strawberry halves. 9.99

GARDEN DISTRICT

Pomegranate Vodka, Cointreau, Chambord, pineapple, white cranberry juice. 9.99

HAPPY HOUR

MONDAY - FRIDAY 4PM - 7PM
FRIDAY - SATURDAY 9PM - CLOSE

~ Half- Priced ~

WELL DRINKS

SELECT APPETIZERS

BALSAMIC HERBED BRUSCHETTA

BAYOU BROCCOLI

FIRECRACKER RANGOONS

ARTICHOKE & SPINACH DIP

\$2 OFF PREMIUM MARTINIS

\$3.00 DOMESTIC BEER

\$6.00

CRASH & BURN (SINGLE SERVE)

BLENDED BEVERAGES

FROZEN BEVERAGES

BAKERY

CHEESECAKES

ORIGINAL

Our original creamy cheesecake recipe with a buttery pecan crust 6.99

TOPPING ADD 2.00

Dulche de Leche & Praline

Bananas Foster

Fudge Brownie

White Chocolate Macadamia

Creme Caramel

White Chocolate Raspberry

Fresh Ripe Strawberry

White Chocolate Strawberry

CHEF CRAFTED CHEESECAKE 8.99

Red Velvet

Turtle

Killed By Chocolate

Cookies and Cream

STRAWBERRY STREUSEL CHEESECAKE 8.99

MARDI GRAS CHEESECAKE 8.99

HOMEMADE DESSERTS

FUDGE BROWNIE A LA MODE 8.99

WHITE CHOCOLATE BREAD PUDDING 7.99

ALEX'S CARROT CAKE 8.99

BIG AL'S CHOCOLATE FUDGE CAKE 8.99

COFFEE

~ Available Anytime ~

LOCAL NEW ORLEANS ROAST

Regular or Decaffeinated 2.99

CAPPUCCINO 3.79

DOUBLE ESPRESSO 3.49

CAFE AU LAIT 2.99

CAFE LATTE 3.99

CAFE MOCHA 3.99

ADD AN EXTRA SHOT OF ESPRESSO 1.99