

NOEL'S ELIXIRS

House Favorites



BONITO

raspberry infused tahoe blue vodka, elderflower, pineapple, lemon, noel's fine water, skeleton leaf.

\$20



GUAVA CAIPIRINHA

noel's favorite - avuá brazilian cachaça plata, lime, guava shrub.

\$20



GOLDEN SAGE ROAD

buffalo trace bourbon, chamomile, meyer lemon, honey, cloves, nola barrel spice aromatics, sage.

\$20



ST. PASSION'S DAY

jameson irish whiskey, passion fruit shrub, lemon, cucumber, demerara, angostura bitters.

\$20



THE SMOOTH ART

montenegro & ramazzoti amari, caribbean orgeat, lemon, lime, orange, demerara.

\$20



PIRANHA'S COCKTAIL

flor de canā aged rum, cynar originale, laphroaig, grapefruit, lime, raw sugar, cinnamon.

\$20



JUNGLE CAT

hendrick's gin, el silencio mezcal, aperol, pineapple, cardamom, lime, maple syrup.

\$20



PEARS D'JOUR

pear & rosemary infused cagadores reposado tequila, lime, agave, sassafras & sorghum bitters, egg white.*

\$20

Coffee Things



43 REASONS

fennel bianca amaro, licor 43, cold brew, orange peel.

\$20



NOEL'S ESPRESSO MARTINI

tahoe blue vodka, grandma's secret espresso blend, mr. black coffee liqueur, demerara, salt water.

\$22



CAFÉ BAMBOO

akashi japanese whiskey, cold brew syrup, walnut & orange bitters, orange peel.

\$25



COFFEE NEGRONI

bombay sapphire gin, aperol, campari, house blend vermouth, pour-over coffee infusion.

\$25

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



SIPPERS

Old-Fashioned

THE CONNECTION

\$20

buffalo trace bourbon, china china amaro, house old-fashioned bitters.

BANANAS IN NOLA

\$22

templeton rye, hennessy cognac, averna amaro, giffard banana liqueur, peychauds & angostura bitters.

SCOTCHMEN'S "MOJITO"

\$25

not a mojito! - coconut washed highland park 12yr scotch whisky, toasted coconut, raw cane sugar, mint, cardamom & lime bitters.

Barrel Aged

VIEUX CARRÉ

\$22

hennessy cognac, templeton rye whisky, house blend vermouth, benedictine, peychauds & angostura bitters.

POMME BOULEVARDIER

\$22

woodford reserve bourbon, campari, punt & mes vermouth, honeycrunch apples, orange peel.

SPICED DRAM MANHATTAN

\$22

templeton rye whisky, st. elizabeth spiced dram, aged cherry house manhattan bitters.

ROOSTER'S TAIL

\$22

barrel aged cachaça, campari, house blend vermouth, orange peel.

BEER & WINE

TAHOE PILZ

\$12

fifty fifty brewing co - 5.3%

ALIBI IPA

\$12

alibi ale works - 6.2%

CHARDONNAY

\$25

2021 josh cellars - half bottle

SAUVIGNON BLANC

\$25

2022 kim crawford - half bottle

CABERNET

\$25

2019 joel gott - half bottle

PINOT NOIR

\$25

2021 josh cellars - half bottle

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 @NOELSCOFFEE

EATS

Small Bites

TRADITIONAL BRUSCHETTA

traditional tomato and basil with shaved parmesan.

\$16

PICANHA BRUSCHETTA

thin sliced picanha beef, french brie, asparagus escabeche.

\$18

AREPAS

seared corn cakes served with beef, pork, cheese and arugula & pepper crudito.

\$20

BRAZILIAN CEVICHE

swordfish, shrimp, coconut milk, crisp tortillas.

\$25

SWORDFISH BITES

prosciutto baked swordfish bites with chimichurri and asparagus escabeche.

\$25

NOEL'S MAC & CHEESE

macaroni, house specialty corn mac sauce topped with roasted picanha or grilled shrimp.

\$25

LAMB LOLLIPOPS

roasted rack of lamb, stinging nettles & pine nut pesto, smoked cachaça au jus.

\$30

PRIME BEEF STRIP LOIN

grass-feed natural raised prime beef strip loin, pão de queijo, garlic chimichurri butter, black pepper maple & bacon aioli.

\$45

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To my grandfather Noel,
I remember our laughs and the
passionate conversations we used
to have like it was yesterday.
The fresh morning coffee brewed
by grandma, the music flowing
non stop throughout the house
and the caipirinhas made out of
the most fresh and exquisite fruits
from Brazil.
Man, we had some fun, didn't we?
Well, I have good news for you.
Life has surrounded me with
friends that live just as you did:
living life as a great time and
having fun until it's done!
We promise to keep the music as
loud as our efforts to bring back
the flavors that kept the party
going for ninety seven years!
I miss you every day and I will see
you again... but not yet...
not just yet.

Love, Leo.

noel's coffee & apothecary