

Taste of New Orleans

Must-have Signature Cocktails & Cuisine from WedgeHR

Signature Cocktails



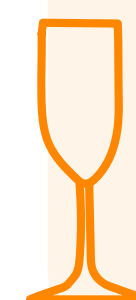
Sazerac

New Orleans' official cocktail: rye whiskey and Peychaud's bitters in an absinthe-rinsed glass, stirred and served neat.



Hurricane

A fruity rum punch born at Pat O'Brien's, blending light and dark rum with passion fruit and lime.



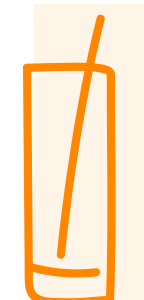
French 75

Gin, lemon, and simple syrup topped with Champagne - crisp, bright, and bubbly.



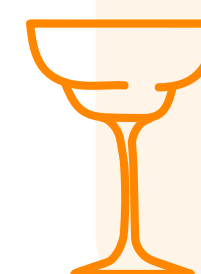
Vieux Carré

A Creole classic layering rye, cognac, sweet vermouth, Bénédictine, and two bitters.



Ramos Gin Fizz

A silky, hand-shaken blend of gin, cream, citrus, egg white, and orange flower water.



Frozen Daiquiri

NOLA's warm-weather staple: rum, lime, and sugar blended with ice into a frosty slush.

Signature Cuisine



Gumbo

A rich roux-based stew of okra, the Holy Trinity, and seafood, chicken, or andouille sausage over rice.



Po'boy

Crusty French bread piled with fried shrimp or oysters, roast beef, and debris gravy.



Red Beans & Rice

A Monday tradition: creamy red beans simmered with andouille, served over steamed rice.



Jambalaya

A one-pot Creole rice dish loaded with sausage, chicken, and the Holy Trinity of vegetables.



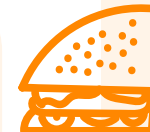
Shrimp Étouffée

Plump shrimp smothered in a savory, roux-based sauce and served over steamed white rice.



Shrimp Creole

Gulf shrimp simmered in a tomato-based Creole sauce with peppers, onion, and celery over rice.



Muffaletta

A round Italian sesame loaf layered with cured meats, cheese, and tangy olive salad.



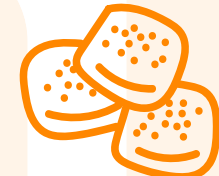
Pimento Cheese Grits

Creamy stone-ground grits enriched with sharp cheddar and pimento cheese for a Southern comfort side.



King Cake

A cinnamon-swirled brioche ring topped with purple, green, and gold sugar.



Beignets

Pillowly squares of fried dough buried in powdered sugar, the Café du Monde classic.



Bananas Foster

Bananas flambéed in butter, brown sugar, and rum over vanilla ice cream, invented at Brennan's.



Pralines

A sweet, pecan-studded candy made from brown sugar and cream (a French Quarter favorite).

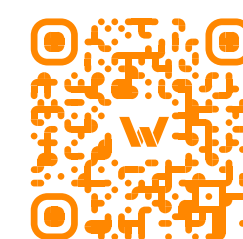
"Laissez les bons temps rouler!" (Let the good times roll)

wedgehr.com

Where to go

Recommended Restaurants & Cocktail Bars

See these spots
on a map!



Matt Baxter

CEO

Recommends the **Bananas Foster** at Brennan's



Ed Lightcap

Head of Customer Success

Recommends the **Ramos Gin Fizz** at Sazerac Bar



Scott VanderLeek

VP of Sales

Recommends the **Muffaletta** at Central Grocery

Must-Visit Restaurants

- 1 **Antoine's** *French Quarter · est. 1840*
America's oldest family-run restaurant, five generations birthplace of Oysters Rockefeller.
- 2 **Galatoire's** *French Quarter · est. 1905*
Michelin-recommended; famed no-reservations Friday lunch and Trout Meunière Amandine.
- 3 **Brennan's** *French Quarter · est. 1946* Matt's Pick
Birthplace of Bananas Foster, invented "tableside" in 1951 for owner Owen Brennan.
- 4 **Arnaud's** *French Quarter · est. 1918*
Home of the French 75 Bar and a Mardi Gras museum; try the Shrimp Arnaud.
- 5 **Central Grocery** *French Quarter · est. 1906* Scott's Pick
Birthplace of the Muffuletta - order one to split between two or three people.
- 6 **Commander's Palace** *Garden District · est. 1893*
America's oldest family-run restaurant, five generations birthplace of Oysters Rockefeller.
- 7 **Saint-Germain** *Bywater*
Tiny 12-seat tasting counter with one Michelin star; tencourse progressive tasting menu.
- 8 **Dooky Chase's** *Treme · est. 1941*
Civil Rights Trail landmark under "Queen of Creole Cuisine" Leah Chase. Go for the Gumbo.
- 9 **Willie Mae's Scotch House** *Treme · est. 1957*
James Beard America's Classic & Michelin Bib Gourmand; the best fried chicken in America.
- 10 **Emeril's** *Warehouse District · est. 1990*
Two Michelin stars - the South's highest 2025 rating. Modern Creole from E.J. Lagasse.
- 11 **Cochon** *Warehouse District · est. 2006*
Michelin Bib Gourmand; rustic Cajun pork cookery from James Beard winner Donald Link.
- 12 **Zasu** *Mid-City · est. 2019*
Michelin star; Chef Sue Zemanick's Gulf seafood filtered through her Slavic heritage.

Must-Visit Cocktail Bars

- 1 **Sazerac Bar** *Roosevelt Hotel · est. 1930s* Ed's Pick
Art-deco cocktail room and home turf of the Sazerac and the Ramos Gin Fizz.
- 2 **Carousel Bar & Lounge** *Hotel Monteleone · est. 1949*
Slowly rotating carousel bar; birthplace of the Vieux Carré cocktail in the 1930s.
- 3 **Old Absinthe House** *French Quarter · est. 1806/1815*
The city's oldest bar building, with a marble absinthe fountain. Order the Absinthe Frappé.
- 4 **French 75 Bar** *at Arnaud's · French Quarter*
Home of the French 75 Bar and a Mardi Gras museum; try the Shrimp Arnaud.
- 5 **Tujague's** *French Quarter · est. 1856*
Birthplace of the Muffuletta - order one to split between two or three people.
- 6 **Jewel of the South** *French Quarter*
No. 4 on North America's 50 Best Bars (2026); archive-sourced classic cocktails.
- 7 **Beachbum Berry's Latitude 29** *French Quarter*
A serious tiki bar built on vintage recipes. Go for the Mai Tai or Dr. Funk.
- 8 **Pat O'Brien's** *French Quarter · est. 1933*
Birthplace of the Hurricane; dueling pianos and a flaming fountain courtyard.
- 9 **Bar Tonique** *French Quarter / Rampart St*
Unpretentious locals' den doing serious classic cocktails, off the tourist strip.
- 10 **Napoleon House** *French Quarter · bldg. est. 1794*
National Historic Landmark with crumbling plaster and courtyard charm. Order the Pimm's Cup.
- 11 **Boondock Saint** *French Quarter · St. Peter St.*
A Boondock Saints-themed Irish pub in the French Quarter with all-day happy-hour pricing and a wall of regulars' memorabilia.
- 12 **Cure** *Uptown / Freret St*
Tiny 12-seat tasting counter with one Michelin star; tencourse progressive tasting menu.

Join us here for
a drink on Friday,
9/18, 6-8pm