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k i t c h e n & b a r

**This hotel only accepts credit cards, debit cards
and where applicable, other contact less forms of payment.**

It is a cash-free environment.

Cocktails

Sazerac	14.00
A timeless New Orleans classic, the Sazerac is a sip of Crescent City history. Sazerac Rye Whiskey, Herbsaint, and Peychaud’s bitters come together in a glass to create a potent reminder that tradition in this town means a touch of the wild side. Bold, unapologetic, and a damn good way to start your night.	
Uptown Swing	14.00
Dance into the night with this refreshing charmer. Tito’s Vodka meets Pama Pomegranate Liqueur, lemon juice, simple syrup, and a muddled cucumber that keeps it fresh and flirty. It’s like taking a stroll down Magazine Street—vibrant, a bit unexpected, and always a party.	
Bayou Sapphire	15.00
Dive deep into the bayou with this blue-hued temptress. Hendrick’s Gin, Blue Curaçao, lime juice, mint, and simple syrup swirl together like a jazz riff on a humid night. One sip, and you’ll swear you can hear a trumpet in the distance.	
St. Charles Stroll	14.00
A light, effervescent wander down one of New Orleans’ grandest avenues. Prosecco, Peach Schnapps, and strawberry purée make this cocktail as easygoing and charming as a streetcar ride on a sunny day.	
Esplanade Martini	14.00
A boozy stroll through the Garden District, Buffalo Trace Bourbon and Praline Liqueur collide with a splash of cranberry juice—like sweet pralines at a Sunday market, but with a hell of a kick.	
NOLA Hurricane	14.00
A storm in a glass. Bacardi Rum, Myer’s Dark Rum, passion fruit purée, orange juice, lime juice, simple syrup, and grenadine come together in a riot of flavors that’ll blow you away faster than a summer squall. It’s the French Quarter in liquid form.	
On the Rye	14.00
Sweet peaches meet the dry bite of High West Double Rye, with Peachtree schnapps, peach purée, lemon juice, and ginger ale. Like a Southern sunset, this drink is equal parts sweet and spicy—a perfect pour for when the jazz band’s playing and the night’s just getting good.	
Garden District Punch	14.00
Sip on sophistication with Ketel One Vodka, St. Germaine, lime, and a bubbly hit of sparkling wine. Fresh, floral, and effervescent, it’s like a Southern garden party—no dress code, but guaranteed style.	
Voodoo Crush	16.00
A bewitching potion of Patrón Silver Tequila, Chambord, Triple Sec, lemon juice, and a salted rim. Sweet, sour, and a touch of dark magic—like a moonlit voodoo ceremony in the heart of the Quarter.	

8 Block Mint Julep	16.00
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A timeless Southern refresher—Woodford Reserve Bourbon, simple syrup, and fresh mint. Cool, crisp, and as essential to New Orleans as jazz on a Sunday morning.

Classic Negroni	16.00
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Monkey 47 Gin, Campari, and sweet vermouth—bold, bittersweet, and sophisticated as a night at the Saenger. This one’s for the serious drinker, the one who knows good taste from a mile away.

Big Easy Paloma	15.00
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Maker’s Mark Bourbon, Fever Tree Sparkling Pink Grapefruit, orange liqueur, lemon juice, lime twist, and a sprig of rosemary. A Southern spin on a Mexican classic that’ll transport you from Bourbon Street to the breezy banks of the Mississippi.

The Golden Goose	14.00
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Grey Goose, Fever Tree Club Soda, lemonade, and strawberry purée—refreshing and playful as a street performer on Royal Street. Light, bright, and ready to make any day a celebration.

High Roller	14.00
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High West Double Rye, grapefruit juice, and strawberry purée, garnished with a juicy strawberry. A sweet, tangy libation for the gambler in all of us—bet on this one, and you’ll always come out a winner.

No-Booze Mocktails with Fever-Tree

Crescent City Cooler	10.00
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Fever-Tree Ginger Beer, fresh lime juice, honey syrup, splash of soda water, garnished with lime wedge and a sprig of mint. Zesty, spicy, and refreshing — like a jazz riff that never ends.

Voodoo Lemonade Spritz	10.00
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Fever-Tree Sicilian Lemonade, fresh lemon juice, rosemary syrup, topped with soda water, rosemary sprig, and lemon wheel. Herbal, citrusy, and a little bit mysterious.

Big Easy Berry Smash	10.00
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Fever-Tree Club Soda, fresh lime juice, muddled berries, honey syrup, garnished with berry skewer and a sprig of mint. Sweet, tart, and just a little bit sassy.

Frenchmen Fizz	10.00
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Fever-Tree Elderflower Tonic, white grape juice, fresh lime juice with cucumber ribbon and edible flower. Light, floral, and refreshing—like the first notes of a trumpet solo.

**You must be 21 years or older to consume alcohol
Proper ID required to purchase alcohol**

Red Wine		
	Glass	Bottle
Canvas Cabernet Sauvignon, California	12.00	54.00
Canvas Pinot Noir, California	12.00	54.00
Catena Vista Flores Malbec, Mendoza	13.00	57.00
Elouan Pinot Noir, Oregon	14.00	60.00
Paso D’ Oro Cabernet Sauvignon, Paso Robles	18.00	68.00
Cline Seven Ranchlands Cabernet Sauvignon, California	16.00	65.00
Decoy by Duckhorn Red Blend, California	14.00	60.00
McBride Sisters Red Blend, Central Coast	16.00	65.00
Belle Glos Las Alturas Pinot Noir, Monterey County	22.00	90.00
White Wine		
Canvas Pinot Grigio, Italy	12.00	54.00
Chateau Ste. Michelle Riesling, Columbia Valley	13.00	57.00
Rongopai Sauvignon Blanc, Marlborough	14.00	60.00
Canvas Chardonnay, California	12.00	54.00
Kendall Jackson Chardonnay, California	14.00	60.00
Mer Soleil “Reserve” Chardonnay, Monterey County	14.00	60.00
McBride Sisters Sauvignon Blanc, Marlborough	16.00	65.00
Rosé		
La Vieille Ferme Rosé, France	13.00	57.00
Studio by Miraval Rosé, Côtes de Provence	14.00	60.00

Sparkling

	Glass	Bottle
Canvas Brut, California	13.00	57.00
Avisi Prosecco, Italy	13.00	57.00
Charles Roux Rosé Sparkling Wine, France	14.00	60.00
Baeu Joie Brut Champagne, France		140.00
Veuve Clicquot Yellow Label Champagne, France		190.00

Can Beers

Bud Light, Coors Light, Michelob Ultra	6.50
Stella Artois, Lagunitas IPA, Heineken, Heineken 0.0 (non-alcoholic), Athletic Brewing Co. Hazy IPA (non-alcoholic)	7.35
Sierra Nevada Pale Ale, Parish Canebrake, Corona Extra, Karch Love Street Blonde, Golden Road Mango Cart	7.85

Draft Beers

Bud Light, Miller Lite, Goose Island IPA	7.60
Modelo Especial, Bells Two Hearted Ale, Abita Amber, Sam Adams, Stella Artois Elysian Space Dust IPA, Golden Road Mango Cart	8.50
Urban South Holy Roller, Urban South Who Dat, Parish Canebrake	9.50

Hard Seltzers

White Claw	7.35
NÜTRL Vodka Seltzer	7.50
Cutwater Canned Cocktails	7.50
High Noon Vodka Seltzer (Pineapple)	7.50
High Noon Vodka Seltzer (Watermelon)	7.50
High Noon Vodka Seltzer (Peach)	7.50
High Noon Tequila Seltzer	8.00

Red Bull Energy Drink

Red Bull Energy Drink, Red Bull Sugarfree, Red Bull Red Edition	5.25
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Starters

Chicken and Andouille Sausage Gumbo (NF) 14.00

Made with dark roux, tender chicken, and spicy sausage, served with Louisiana white rice and Leidenheimer bread.

Smoked Chicken Wings (GF) (NF)

with Ranch Dip or Bleu Cheese

Choice of flavors:

Louisiana Dry Rub

Buffalo-style

Garlic Parmesan

6 pieces - \$12.75 | 12 pieces - \$18.75

Soft Pretzel Bites (V) (NF) 10.75

Soft pretzels served with local IPA beer cheese and stone-ground mustard.

Pepper Jack Cheese Boudin Balls (NF) 13.00

Crispy Cajun boudin balls with pepper jack cheese, served with Tabasco pepper jelly, house-made pickles and jalapeño rouille.

Cajun Fish or Chicken & Chips (GF) (NF) 18.95

A tasty choice between Cajun-breaded seasonal fish or corn-breaded chicken tenders, paired with zesty Cajun aioli. Choose your side: Chipperry chips, classic French fries, or sweet potato fries.

Salads

Caesar Salad (V) (NF) 11.85

Romaine hearts, shaved Parmesan, focaccia croutons, crispy chickpeas served with Creole Caesar dressing.

**Creole Caesar dressing contains anchovies.*

Mixed Greens Salad (VG) (NF) 11.85

Local mixed greens, kale, corn, hearts of palm, sunflower seeds, cucumbers, cherry tomatoes, green onions, focaccia croutons, served with herb vinaigrette.

Add to your salad:

Grilled Chicken (GF) (NF): \$8

Grilled Tofu (VG) (GF) (NF): \$8

Grilled Shrimp (SF) (GF) (NF): \$9

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Please alert your server of food allergies.

Thoughtfully Sourced. Carefully Served.

Hyatt's industry-leading effort to provide food and beverages that are good for our people, our planet and our communities.

Flatbreads

Tre Formaggio (V) (NF)	14.00
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A delicious combination of mozzarella, Parmesan, ricotta, fresh garlic, and aromatic basil.

Chicken Tostada (NF)	14.00
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Grilled chicken, rich avocado crema, fresh pico de gallo, cilantro and crumbled cotija cheese.

Sandwiches & Burgers

All sandwiches & burgers are served with your choice of French fries, sweet potato fries, side salad, or house made Chippery chips.

Vitascope Burger (NF)	19.95
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8 oz house-made patty, smoked Gouda cheese, garlic aioli, bibb lettuce, heirloom tomatoes, pickles, crushed Chippery chips served on a brioche bun.

Falafel Burger (VG) (NF)	19.85
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6 oz house-Made Falafel with arugula, avocado, lemon hummus, olive oil, pickled cucumbers, on sesame bun.

Smoked Turkey BLT (NF)	19.95
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Sliced in-house smoked turkey breast, heirloom tomatoes, butter lettuce, hickory-smoked thick bacon on toast bread.

Fried Shrimp Po'boy (SF) (NF)	19.95
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Classic Louisiana sandwich featuring fried Louisiana wild shrimp on a soft Leidenheimer French roll, topped with lettuce, tomatoes, and tangy remoulade sauce.

Desserts

All desserts are produced in kitchen that also processes products containing milk, peanuts, and tree nuts.

Locally-sourced Sorbet (VG) (GF) / Gelato	9.00
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Ask your server about our flavor of the day.

Molten Cake (V) (NF)	11.00
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Decadent dark chocolate cake with lava center. Paired with locally sourced vanilla bean gelato from Crème Fraiche Patisserie.

Add an additional \$2 for a scoop of salted caramel gelato.

Salted Caramel Skillet Cookie (V) (NF)	11.00
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This brown sugar cookie dough loaded with gooey caramel all baked in a cast iron skillet to order and topped with locally sourced vanilla bean gelato from Crème Fraiche Patisserie.

Add an additional \$2 for a scoop of salted caramel gelato.

Mardi Gras Bread Pudding (V) (NF)	11.00
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This bread pudding gives you a taste of New Orleans culture. This old-fashioned style bread pudding gives you flavors of vanilla, cinnamon king cake and loads of buttery croissants then finished with icing and colorful sugars.

V—VEGETARIAN | VG—VEGAN | GF—GLUTEN FREE
NF—NUT FREE | DF—DAIRY FREE
SF—CONTAINS SHELLFISH

Your culinary adventure starts here.

8 Block Kitchen and Bar | Level 3



Vitascope Hall | Level 3



Starbucks Coffee | Level 2



Lagniappe Exchange | Level 2



Rizzuto's Prime | Level 1



Bywater Pool Bar | Level 5



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601 Delivery - Available 24/7

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