

BEERS

DRAFT BEER

Bud Light , Light, crisp lager	7.60
Miller Lite , Smooth, easy light lager	7.60
Michelob Ultra , Clean, low-carb light beer	7.60
Goose Island IPA , Citrus-forward IPA	7.60
Urban South Paradise Park , Refreshing light lager	7.60
Big Wave Golden Ale , Smooth, tropical golden ale	7.60
Shiner Bock , Malty dark lager	7.60
Korova Peanut Butter Milk Porter , Baltic oatmeal milk porter	7.60
Yuengling Lager , Balanced amber lager	8.50
Abita Purple Haze , Raspberry wheat beer	8.50
Abita Jockamo Juicy IPA , Juicy, tropical IPA	8.50
Abita Amber , Smooth caramel-malt lager	8.50
Modelo Especial , Crisp Mexican lager	8.50
Blue Moon , Citrus-spiced wheat ale	8.50
Golden Road Mango Cart , Sweet mango wheat ale	8.50
Elysian Space Dust IPA , Bold, hoppy IPA	8.50
Stella Artois , Smooth Belgian-style lager	8.50
Sierra Nevada Pilsner , Bright, clean pilsner-style lager	8.50
Second Line Saison Named Desire , Fruity, spicy saison	9.50
Urban South Who Dat , Hazy, tropical IPA	9.50
Urban South Holy Roller , Citrus-heavy hazy IPA	9.50
Bartender’s Choice of Beer	8.50

CAN BEER

Bud Light , Light, crisp lager	6.50
Michelob Ultra , Clean, low-carb light beer	6.50
Coors Light , Smooth, refreshing light lager	6.50
Lagunitas IPA , Hoppy, citrus-driven IPA	7.35
Heineken , Classic European pale lager	7.35
Heineken 0.0 , Non-alcoholic, crisp malt flavor	7.35
Athletic Brewing Co. Hazy IPA , Non-alcoholic, juicy hazy IPA	7.35
Stella Artois , Smooth Belgian-style lager	7.35
Parish Canebrake , Wheat ale with subtle cane sugar	7.85
Sierra Nevada Pale Ale , Balanced, pine-citrus pale ale	7.85
Karbach Love Street Blonde , Light, easy blonde ale	7.85
Corona Extra , Crisp Mexican lager with mild malt	7.85

HARD SELTZER

White Claw	7.35
NÜTRL Vodka Seltzer	7.50
High Noon Vodka Seltzer	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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WINES

Glass / Bottle

RED

Canvas , Pinot Noir, California	12.00 / 54.00
Canvas , Cabernet Sauvignon, 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 Collection , Red Blend, Central Coast	16.00 / 65.00
Belle Glos , Pinot Noir, Las Alturas, Willamette Valley Oregon	22.00 / 90.00

WHITE

Chateau Ste. Michelle , Riesling, Columbia Valley	13.00 / 57.00
Canvas , Pinot Grigio, Italy	12.00 / 54.00
Canvas , Chardonnay, California	12.00 / 54.00
Rongopai , Sauvignon Blanc, Marlborough	14.00 / 60.00
Kendall Jackson , Chardonnay, California	14.00 / 60.00
Mer Soleil "Reserve" , Chardonnay, Monterey	14.00 / 60.00
McBride Sisters Collection , 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

Canvas , Brut, California	13.00 / 57.00
Avissi , Prosecco, Italy	14.00 / 60.00
Charles Roux Rosé , Sparkling Wine, France	14.00 / 60.00
Beau Joie , Brut Champagne, France	140.00
Veuve Clicquot Yellow Label , Champagne, France	195.00

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

The hotel operates as a cash-free environment, accepting only credit cards, debit cards, and other applicable contactless payment methods.

*An 18% large party service charge will automatically be applied for parties of six or more.

Revised 1.22.26

VITASCOPE
HALL

HISTORICALLY MODERN

The Inspiration Behind Vitascope Hall

The name "Vitascope Hall" draws its inspiration from the world's very first commercial movie theater, which opened its doors in New Orleans in 1896. Embracing this vintage charm, our philosophy is rooted in the concept of ‘old-made-new’—we offer classic cocktails infused with modern trends.

SIGNATURE COCKTAILS

Street Car Named Loyola A Southern twist: Cathead Honeysuckle Vodka and St. Germaine meet ginger syrup, lemon juice, and Peychaud’s Bitters. Finished with a fragrant sprig of rosemary.	15.00
Uptown Swing A lively and refreshing blend of Tito’s Vodka, Pama Pomegranate Liqueur, lemon juice, simple syrup, and muddled cucumber. This cocktail is as vibrant as a stroll down Magazine Street.	14.00
Bayou Sapphire Hendrick’s Gin, Blue Curaçao, lime juice, mint, and simple syrup come together in this striking, blue-hued cocktail. It’s a flavorful tribute to the rhythm and mystique of the bayou.	15.00
St. Charles Stroll Effervescent and fruity. Prosecco sparkles alongside Peach Schnapps and strawberry purée — perfect for a leisurely afternoon along New Orleans’ most iconic avenue.	14.00
Esplanade Martini Buffalo Trace Bourbon and Praline Liqueur meet a splash of cranberry juice. A nod to the Garden District’s charm.	14.00
Vita Berry Blast Berry-forward and smoky. Grey Goose and Pimms shaken with lemon juice and strawberry purée, infused with a dramatic berry smoke.	14.00
Garden District Punch Light and floral. Ketel One Vodka and St. Germaine lifted by lime and sparkling wine — a Southern garden party in a glass.	14.00
Voodoo Crush An enchanting mix of Patrón Silver Tequila, Chambord, Triple Sec, lemon juice, and a salted rim.	16.00
Big Easy Paloma A Southern twist on a Mexican favorite—Maker’s Mark Bourbon, Fever Tree Sparkling Pink Grapefruit, orange liqueur, lemon juice, and a rosemary sprig. Bright, citrusy, and effortlessly refreshing.	15.00
High Roller High West Double Rye, grapefruit juice, and strawberry purée, garnished with a fresh strawberry. A fruit-forward cocktail with a spirited edge—crafted for those who like to raise the stakes.	16.00

COCKTAILS

CLASSIC COCKTAILS	
Sazerac A revered New Orleans original, the Sazerac blends Sazerac Rye Whiskey, Herbsaint, and Peychaud’s Bitters into a bold, aromatic cocktail that captures the city’s storied past.	14.00
NOLA Hurricane A vibrant fusion of Bacardi Rum, Myer’s Dark Rum, passion fruit purée, orange juice, lime juice, simple syrup, and grenadine. This bold, tropical concoction channels the energy and flair of the French Quarter.	14.00
Classic Negroni Monkey 47 Gin, Campari, and sweet vermouht—bold, bittersweet, and sophisticated as a night at the Saenger.	16.00
Smokey Old Fashioned A modern take on a classic. Woodford Reserve Bourbon stirred with ginger syrup, Angostura bitters, and luxardo cherries, garnished with orange peel.	15.00
NO-BOOZE MOCKTAILS WITH FEVER-TREE	
Crescent City Cooler 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.	10.00
Voodoo Lemonade Spritz 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.	10.00
Big Easy Berry Smash 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.	10.00
Frenchmen Fizz 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.	10.00

SPIRITS

TEQUILA		RYE	
Casa Noble Blanco	13.50	Sazerac Rye	11.50
Don Julio Blanco	15.50	Bulleit Rye	11.50
Casamigos Blanco	16.50	High West Double Rye	13.50
Casa Dragon Blanco	21.00	Whistle Pig 10yr Rye	25.00
		BOURBON	
Corazón Reposado	11.50	Jim Beam	9.50
Don Julio Reposado	16.50	Buffalo Trace Bourbon	11.50
Patrón Reposado	15.50	Elijah Craig Bourbon	11.50
Casamigos Reposado	19.00	Maker’s Mark	11.50
Casa Azul Reposado	50.00	Knob Creek	11.50
		Basil Hayden	13.50
Maestro Dobel Añejo	22.00	Four Roses Single Barrel	13.50
Casa Dragones Añejo	42.00	1792 Small Batch	13.50
		Uncle Nearest	15.50
Montelobos Mezcal	13.50	Woodford Reserve	15.50
Del Maguey Vida Mezcal	13.50	Angel’s Envy	15.50
Dos Hombres Mezcal	13.50	Bib & Tucker 6 yr	18.00
		Código 1530 Rosa	20.00
		Eagle Rare Single Barrel	21.00
Casa Dragones Joven	75.00	Jefferson’s Reserve	21.00
		Blanton’s Bourbon	65.00
		Blanton’s Gold Reserve	110.00
COGNAC/BRANDY		WHISKEY	
Korbel Brandy	7.50	Fireball Cinnamon Whiskey	9.50
Martell VS	13.50	Southern Comfort	9.50
Courvoisier VS	16.00	Gentleman Jack	11.50
Hennessy VS	16.50	Jameson	11.50
Courvoisier VSOP	17.00	Suntory Toki Whisky	11.50
Remy Martin VSOP	20.00	Crown Royal	11.50
Sazerac De Forge	25.00	Jack Daniel’s	13.50
Hennessy VSOP Privilege	26.00	Teeling	15.50
Remy Martin XO	35.00	Crown Royal Reserve	17.00
		Uncle Nearest 1884	21.00
		Highland Park 12 Year	22.00
		Crown Royal XR	35.00