

THE SPORTSBOOK

AT

L'auberge®
CASINO HOTEL
BATON ROUGE



ENTRÉES

HERB CRUSTED CHICKEN TENDERS 19.50
house slaw, sidewinder fries, bourbon mayoque

16OZ GRILLED T-BONE 36.75
garlic aioli, chimichurri, french fries

BLACKENED MISSISSIPPI CATFISH 21.25
meunière sauce, stone ground grits, collard greens

SHRIMP & SAUSAGE BAKED RIGATONI 17.75
roma tomatoes, baby spinach, fresh basil, mozzarella, parmesan

CAST IRON GRILLED SALMON 26.25
sautéed vegetables, caramelized onion, potato & bacon hash, shrimp creole sauce

BARSTOOL BURGER SHOP

choice of french fries or tater tots

BYOB 16.75
two ½lb fresh ground angus patties or marinated chicken breast
served with lettuce, tomato, pickle, onion
elevate it: +1 each

- cheddar
- swiss
- provolone
- american
- pepper jack
- bleu cheese
- sautéed mushrooms
- fried egg
- grilled onions
- bacon
- avocado

HANDHELDS

choice of french fries or tater tots

SOUTHERN BIRD 17.75
old hickory fried chicken, house slaw, Mike's hot honey, pickle chips, brioche bun

LONG DOG 17.75
12-inch all beef hot dog, house chili, sharp cheddar, fresh jalapeño, sweet onion relish

REUBEN CLUB 16.25
warm shaved corned beef, sauerkraut, russian dressing, spicy grain mustard, swiss, bacon, seeded rye bread

BLACKENED YELLOW FIN TUNA FOCACCIA 19.75
lettuce, tomato, avocado, sprouts, garlic aioli

NOLA ITALIAN LOAF 14.75
capicola, salami, ham, mortadella, provolone, swiss, olive salad, toasted focaccia

FISH TACOS 17.25
fried catfish, house slaw, fire roasted corn, pico de gallo, white corn tortilla chips & salsa

WING BAR

BONE IN				BONELESS			
06	12	12	23.50	06	11.25	12	20.75

tossed in choice of sauce:

- sweet golden south carolina
- mild buffalo
- mango habanero
- kickin' bourbon bbq
- hot honey
- pepper jelly
- korean bbq

choice of bleu cheese or ranch dressing



LOUISIANA SEAFOOD PO-BOYS

local seafood corn fried, roasted jalapeño tartar sauce, lettuce, tomato, pickle, onion, Leidenheimer french bread

CATFISH 19.25

OYSTER 21.25

SHRIMP 18.25

PERSONAL FLATBREADS 16.50

OLD WORLD SPICY PEPPERONI
caramelized onions, aged mozzarella

CRUMBLIED BOUDIN
fresh jalapeño, gruyère, bacon lardons, caramelized sweet onion

SMOKEHOUSE MESQUITE BBQ
chopped beef, sweet red onion, gouda, fresno peppers, bourbon bbq sauce

PHILLY CHEESESTEAK
caramelized onion, thin-sliced ribeye, garlic, provolone

SWEET DREAMS 8.25

BROWN BUTTER CARAMEL BANANA SPLIT
crushed peanuts, pineapple, dark chocolate hot fudge

CINNAMON ROLL WAFFLES
brown sugar, maple cream cheese syrup

CUP O' DONUT HOLES
seasonal icing, Louisiana candied pecans

GERMAN CHOCOLATE DRAUGHT BROWNIES
raspberries, crushed pretzels

*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.

TO SHARE

CAJUN COUNTRY BOUDIN ROLL-UPS 10.25
pepper jelly, tiger sauce

CHIPS & QUESO 11.25
spicy guacamole, rustic salsa

WARM PRETZEL STICKS 8.75
beer cheese

FRIED PEPPER JACK CHEESE 10.75
basil marinara sauce

LOADED PRIME BEEF FRIES 14.25
bleu cheese, smoked au jus

SPINACH & ARTICHOKE DIP 11.25
four cheese blend, crispy tortilla chips

CRISP CHILI STEAK FRIES 9.75
jack cheddar, sour cream, cilantro, lime

MEATY BITES 11.25
bbq sweet & spicy meatballs, sausages

SOUTHERN FRIED PICKLES, JALAPEÑOS & GREEN BEANS 9.25
buttermilk ranch dressing

RED BEAN HUMMUS 9.00
crispy pita chips, feta, grilled andouille



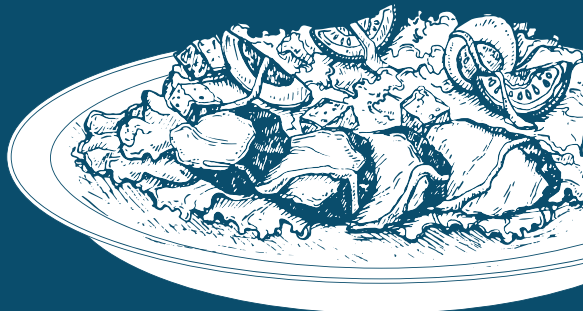
GREEN SPACE

ICEBERG SLAB 11.25
buttermilk ranch, bleu cheese, cherry tomatoes, shaved red onion, radish

HOUSE CHOPPED SALAD 15.75
smoked chicken, cherry tomatoes, chickpeas, bibb and iceberg lettuces, red onion, cucumber, parmesan, red wine feta vinaigrette

FRIED CHICKEN CAESAR SALAD 15.25
rustic caesar dressing, paprika croutons, shaved parmesan

GULF SHRIMP COBB 16.50
hard-boiled egg, avocado, bacon, roasted peppers, chopped romaine, remoulade dressing



BOWLS

GAME DAY CHILI 8.75
red beans, sweet white onion, ranch sour cream, fresh jalapeño, sharp cheddar

LOADED BAKED POTATO SOUP 8.25

ELEVATE IT

roasted chicken, blackened shrimp, yellow fin tuna, salmon, 5oz strip steak +10

BOTTLE & CAN BEERS

LOCAL CRAFT

ABITA PURPLE HAZE	5.50
GNARLY BARLEY CATAHOULA COMMON	5.25
NOLA HOPPYRIGHT INFRINGEMENT	6.00
ABITA ANDYGATOR	8.00



DOMESTIC

BUD LIGHT	4.25
BUDWEISER	4.25
COORS LIGHT	4.25
MICHELOB ULTRA	4.25
MILLER LITE	4.25
O'DOUL'S	4.25
YUENGLING LAGER	4.25
SHINER BOCK	5.25
NEW BELGIUM FAT TIRE	5.25
LAGUNITAS IPA	5.25
SIERRA NEVADA PALE ALE	5.50

IMPORT

DOS EQUIS AMBAR	5.00
AMSTEL LIGHT	5.50
CORONA EXTRA	5.50
CORONA LIGHT	5.50
HEINEKEN	5.50
MODELO ESPECIAL	5.50
STELLA ARTOIS	5.50
GUINNESS	6.25

COCKTAILS

POP FLY	9.25
Tito's Handmade, strawberries, cane sugar, soda	
CALL HER WHITNEY	11.00
New Amsterdam Pink Whitney, lemon juice, simple syrup	
VIVA LA STOOL	11.00
Cîroc Red Berry, blackberry, açai, lime juice, lemonade	
MVP	12.50
Patrón Silver, Grand Marnier, lemon and lime juice	
SANGRIA	10.25
New Amsterdam Red Berry, New Amsterdam Lemon, mango, orange juice, lemon, red blend wine	
OVERS CLUB	11.50
Stoli Cucumber, simple syrup, lime juice, cucumber, ginger beer	
HOME STRETCH	10.75
Bombay Sapphire, St-Germain, strawberry purée, lemonade, prosecco	

SLAPSHOT	10.50
Avión Silver, St-Germain, Monin Habanero Lime, pineapple juice	
PINK LEMONTINI	12.00
Grey Goose, Cointreau, Monin Pomegranate, cranberry, lime	
TAKE A KNEE	10.75
Woodford Reserve, orange bitters, simple syrup, cherries, orange	
PENALTY PUNCH	10.25
Jameson, Ancho Reyes Chile, lemon juice, Monin Mango	



WINE

WHITE

	GLASS	BOTTLE
UPSHOT WHITE BLEND	10.00	30.00
LA MARCA PROSECCO	15.00	45.00
FERMINA ROSÉ	11.00	33.00
TERRA D'ORO PINOT GRIGIO	10.00	30.00
JOEL GOTT SAUVIGNON BLANC	11.00	33.00
WHITEHAVEN SAUVIGNON BLANC	16.00	48.00
TAKEN CHARDONNAY	14.00	42.00
J VINEYARDS "BLACK LABEL" CHARDONNAY	14.00	42.00

RED

	GLASS	BOTTLE
LOCATIONS CA RED BLEND	13.00	39.00
JOEL GOTT CABERNET SAUVIGNON	13.00	39.00
LOUIS M. MARTINI SONOMA CABERNET SAUVIGNON	17.00	51.00
KNOTTY VINES CABERNET SAUVIGNON	11.00	33.00
TALBOTT KALI HART PINOT NOIR	19.00	57.00
SEAGLASS PINOT NOIR	9.00	30.00

DRAFT BEERS

	16oz	23oz	80oz
BUD LIGHT	5.00	7.25	22.50
MILLER LITE	5.00	7.25	22.50
MICHELOB ULTRA	5.00	7.25	22.50
PABST BLUE RIBBON LAGER	4.00	6.00	17.75
YUENGLING LAGER	5.00	7.25	22.50
STONE BUENAVEZA SALT & LIME LAGER	5.25	7.75	23.50
MODELO ESPECIAL	5.50	8.00	24.50
ABITA AMBER	5.75	8.50	25.75
SIERRA NEVADA PALE ALE	5.50	8.00	24.50
DOS EQUIS LAGER	5.00	7.25	22.50
NOLA BLONDE ALE	6.25	9.25	27.75
SAMUEL ADAMS BOSTON LAGER	5.50	8.00	24.50
COORS LIGHT	5.75	8.50	25.75
BLUE MOON BELGIAN WHITE	5.75	8.50	25.75
NEW BELGIUM FAT TIRE AMBER	6.00	8.75	26.75
GNARLY BARLEY SKATER AID PILSNER	7.00	10.25	31.25
URBAN SOUTH PARADISE PARK LAGER	5.25	7.75	23.50
LAGUNITAS IPA	6.00	8.75	26.75
ANGRY ORCHARD CRISP APPLE HARD CIDER	6.25	9.25	27.75
NEW BELGIUM VODOO RANGER IPA	7.25	10.25	32.50
GUINNESS STOUT	6.25	9.25	27.75
RALLY CAP FIRST PITCH PALE ALE	7.75	11.25	34.75
PARISH GHOST IN THE MACHINE IPA	9.75	14.00	43.75
GNARLY BARLEY JUCIFER IPA	7.50	11.00	33.50
ABITA ANDYGATOR	6.75	9.75	30.25
PARISH CANEBREAK WHEAT ALE	6.25	9.25	27.75
GNARLY BARLEY KOROVA MILK PORTER	6.75	9.75	30.25
TIN ROOF VODOO APA	6.25	9.25	27.75
RALLY CAP ROTATING IPA TAP	7.25	10.25	32.50
STONE ROTATING TAP	7.25	10.25	32.50
PARISH ROTATING TAP	7.25	10.25	32.50
RALLY CAP ROTATING SOUR TAP	7.25	10.25	32.50

HARD SELTZERS

HIGH NOON HARD SELTZERS	5.00
Black Cherry, Mango, Pineapple, Watermelon	