

# Orléans Room

THE COTTONWOOD HOTEL



## HAPPY HOUR

4 PM - 6 PM DAILY

### WINES | \$6

Red | Piedra Negra Cabernet  
White | Benziger Running Wild Chardonnay  
Sparkling | Carletto Prosecco

### DOMESTIC BEER | \$5

Bud light, Busch Light, Coors Light,  
Miller Light, Michelob Ultra

### HOUSE SPIRITS | \$7

Brickway Vodka, Brickway Gin, Jim Beam Black, Cruzan  
Rum, Mi Campo Tequila, Old Overholdt Rye, Dewar's  
Scotch White Label

## THE RUEBEN SANDWICH

### THE STORY

*The Reuben sandwich, a savory combination of corned beef, Swiss cheese, sauerkraut, and Russian dressing, grilled between slices of rye bread, has a rich history. It's origin story traces it back to Omaha in the 1920s, where it was created by Reuben Kulakofsky, a local grocer. Kulakofsky is said to have crafted the sandwich for his poker "Committee", that included The Blackstone Hotel owner Charles Schimmel, and it quickly gained popularity. By the 1930s, it appeared on the Blackstone's menu and soon became a beloved American classic, with variations appearing nationwide. The Blackstone's chef, Bernard Schimmel (Charles' son), later put the sandwich on the hotel's lunch menu, and it gained national fame after winning a national sandwich competition in 1956, sponsored by the National Restaurant Association. This contest helped solidify the Reuben's place in American culinary history.*

### ORIGINAL BLACKSTONE REUBEN

corned beef, sauerkraut, thousand island,  
gruyère, rye

SINGLE | \$17

DOUBLE | \$26

TRIPLE | \$34

# OUR BUTTER BRICKLE ICE CREAM

## THE STORY

*Butter Brickle ice cream, a beloved flavor known for its rich toffee bits and smooth vanilla base, has its roots in Omaha, Nebraska, at the Blackstone Hotel. In the 1920s, the hotel's chef, Luther Warren, created the buttery toffee candy known as "Butter Brickle," which became so popular that it was eventually incorporated into ice cream. Enjoy a taste of Omaha when you order this dessert!*

## SWEETS

### LEMON BAR | \$11

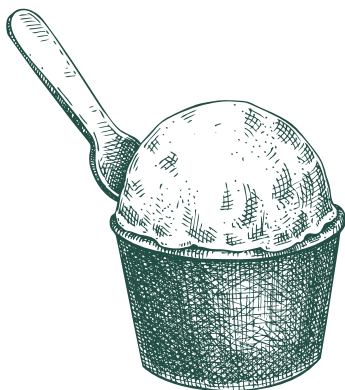
*blueberry thyme ice cream, lavender whipped cream*

### 11-LAYER CRÈPE CAKE | \$12

*hot fudge, chocolate buttercream, chocolate espresso beans*

### ICE CREAM SANDWICH | \$8

*cottonwood butterbrickle*



# BARTENDER'S CHOICE

**ALLSPICE ENCHANTMENT | \$18**  
*empress gin, lemon st. elizabeth allspice dram, house ginger allspice syrup, grenadine, angostura bitters*

**CHAITINI | \$15**  
*brickway vodka, five farms Irish cream liquor, chai and ginger syrup*

**CRISP APPLE COOLER | \$12**  
*house apple infused havana club silver, vanilla bean syrup, lime juice, ginger beer*

**HARVEST SUNSET SPRITZ | \$17**  
*aperol, prosecco, apple cider, soda*

**ROSE 75 | \$15**  
*revelton mulberry gin, lemon, simple syrup, ruffino rosé*

## ORLEAN'S ROOM SIGNATURES

**BLACKSTONE GOLDRUSH | \$14**  
*maker's mark, lemon, honey syrup*

**CAFETINI | \$16**  
*wheatley vodka, cope de oro, espresso, simple syrup*

**OPUNTIA | \$14**  
*mi campo tequila, st. elder blood orange liquor, prickly pear syrup, lime*

**OLD FASHIONED | \$14**  
*knob creek, demerara sugar, bitters*

**ORLEAN'S WHISPER | \$15**  
*mi campo tequila, grapefruit, agave, lime, prosecco*

# ZERO PROOF & LOW ABV

## LAVENDER BEE'S KNEES | \$7

*lemon juice, honey simple, lavender syrup and soda*

## MOCKTAIL MULE | \$10

*choice of cranberry, choke cherry, elderberry, ginger  
lemon or sage with Lime juice, ginger beer*

## CITRUS GROVE FIZZ | \$7

*seasonal house made shrub with citrus juice and soda*

## SANDHILL'S SPRITZ | \$10

*choice of cranberry, choke cherry, elderberry, ginger  
lemon or sage with lime, simple syrup and soda  
Low ABV option: prosecco instead of soda - +\$4.00*

## FREIXENET LEGERO | \$11/\$39

*white sparkling NA wine*

## HEINEKEN 0.0 | \$7

## ATHLETIC BREWING FREE WAVE NA HAZY IPA | \$8

# BEER

## DRAUGHT

*scriptown yotus IPA | \$7  
scriptown pilsner | \$7  
seasonal draught | \$8*

## DOMESTIC

*bud light, busch light, coors light, miller light,  
michelob ultra | \$7*

## IMPORT

*corona, guinness, heineken | \$9*

## OTHER

*high noon | \$8.50  
angry orchard | \$7*

# WINES BY THE GLASS

## WHITE

*drylands sauvignon blanc \$14/\$49  
benziger running wild chardonnay \$16/\$57  
ruffino pinot grigio \$14/\$49  
seven daughters moscato \$14/\$49*

## RED

*piedra negra cabernet \$14/\$49  
benziger pinot noir \$16/\$57  
piedra negra malbec \$15/\$53  
chronicle red blend \$15/\$53*

## ROSÉ

*cotes de roses \$15/\$28*

## BUBBLES

*carletto prosecco \$14  
ruffino rosé prosecco \$15/\$53*

# WINES BY THE BOTTLE

## WHITE

*raeburn chardonnay \$60.00  
forefathers sauvignon blanc \$60.00*

## RED

*scattered peaks cabernet \$65.00  
davis bynum pinot noir \$61.00*

## BUBBLES

*la marca prosecco \$45.00*