



Open Daily from 4pm to 2am

@JULEPHOU f/JULEPHOU JULEPHOU  
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# THE JULEPS

*The Bourbon and the mint are lovers. In the same land they live, on the same food they are fostered. The mint dips infant leaf into the same stream that makes The Bourbon what it is.*

– Joshua Soule Smith

## MINT JULEP 9

Four Roses and Old Grand  
Dad 100 Bourbons, Turbinado  
and Mint



## SPICED JULEP 11

Bonded Apple Brandy, Jamaican Rum,  
Burnt Spices of Clove, Allspice and  
Cinnamon, Angostura Bitters, Lemon Zest,  
Turbinado and Mint

## SPARKLING JULEP 12

FRV100 Sparkling Gamay Wine, Pierre  
Ferrand 1840 Cognac, Mint and Turbinado

### WANT TO BUY YOUR JULEP CUP TODAY?

You can for \$20 each...just ask your server!



## WHISKEY STAFF PICK

☆☆☆

Julep-Selected Four Roses Single  
Barrel OBSV Barrel Strength

125 Proof. Aged 11 Years 4 Months. Rickhouse #5.

\$9 (3/4 oz) \$15 (1.5 oz)

# SOUTHERN CLASSICS

HAPPY HOUR DAILY 4:00-6:30.

1/2 PRICE SOUTHERN CLASSICS

- HURRICANE *Demerara & Jamaican Rum, Lemon, Passion Fruit* 9  
SAZERAC *Bonded Rye, Turbinado, Absinthe, Peychaud's Bitters* 10  
GINNED FRENCH 75 *Dry Gin, Lemon, Sparkling Wine* 10  
BRANDIED FRENCH 75 *Cognac, Lemon, Sparkling Wine* 12  
PIMM'S CUIP *Pimm's No.1, Dry Gin, Lemon, Cucumber, Soda* 9  
MADEIRA COBBLER *Rainwater Madeira, Satsuma, Lime & Orange Zest* 9  
VIEUX CARRE *Bonded Rye, Cognac, Sweet Vermouth, Benedictine, Peychaud's & Angostura Bitters* 12  
CRESCENT CITY *Sweet Vermouth, Jamaican Rum, Lime, Angostura Bitters* 9  
MILK PUNCH *Bonded Bourbon, Cognac, Milk, Vanilla* 10  
MISSISSIPPI PUNCH *Rhum Agricole, Cognac, Rye, Lemon, Angostura Bitters* 9  
KENTUCKY CLUB MARGARITA *Blanco Tequila, Lime, Curacao, Agave Nectar,* 10  
THE IMMORTAL ZAZERAC COCKTAIL *Bonded Bourbon, Sweet Vermouth, Absinthe, Peychaud's Bitters, Soda* 9  
TENNESSEE SOUR *Tennessee Whiskey, Lemon, Egg White, Angostura Bitters* 10  
RAMOS GIN FIZZ *Gin, Lime, Lemon, Cream, Egg White, Orange Flower Water, Soda Water* 20  
ST. CHARLES PUNCH *Ruby Port, Cognac, Lemon* 10  
OLD-FASHIONED *Bourbon, Turbinado, Angostura Bitters* 9  
SWEET BRANDY OLD-FASHIONED *Cognac, Bourbon, Turbinado, Peychaud's Bitters* 12  
PENDENNIS CLUB *Old Tom Gin, Apricot Liqueur, Lime, Peychaud's Bitters* 10  
OLD PEPPER *Bourbon, Lemon, Louisiana Hot Sauce, Worcestershire Sauce* 10  
MINT JULEP *Two Bourbons, Turbinado, Mint* 9

## WINE POURS

- HENRI BOURGEOIS *Petit Bourgeois Rosé 2013* 10  
BARTH RENE *Cremant d'Alsace Brut NV* 12  
JEAN-MARC BROCARD *St. Bris Sauvignon Blanc 2012* 10  
LECHUZA *Garnacha 2009* 12

## DRAFT BEERS

- BAVIK *Pilsner* 6  
LIVE OAK *Hefeweizen* 6  
BUAFFLO BAYOU *More Cowbell Double IPA* 7  
KARBACH *Barn Burner Saison* 7  
SAINT ARNOLD *Seasonal* 6

# Cocktails of the Rural South

## SNAKE-BIT SPROUT 9

Chamomile-Infused Dry Gin, Pineapple, Lime, Apple Cider

## FARMHOUSE GIBSON 10

Dry Gin, Blanc Vermouth, Sherry Vinagrette, Orange Bitters, Mustard Seed & Vinagrette Pickled Onion

## CAJUN FIG SODA 8

Demerara Rum, Kumquat Cream Soda, Winter Citrus Bitters

## FRENCH CAMP POST 12

Overproof Bourbon, Pineau de Charantes, Kina, Vanilla

## TWO DRINKS COMING 10

"Cuff & Buttons" Bonded Bourbon, Sundried Lime Cordial, & Lime Served Two Ways

## AMETHYST FLIP 12

Cognac, Sloe Gin, Purple Sweet Potato, Whole Egg, Champagne, Nutmeg

## LANDED GENTRY 10

Blanco Tequila, Suze, Blanc Vermouth, Maraschino, Swiss Absinthe, Agave

## BURNT SUGAR 9

Demerara Rum, Reposado Tequila, Coffee Liqueur, Burnt Sugar, Vanilla Bitters

## ATTIC CELLAR KALIMOCHO 11

Mezcal, Bual Madeira, Ancho Reyes, Agave

## ROSE BOULEVARD 8

Rose Quina, Apothecary Rose-Infused Bourbon, Aperol

## CHERRY BOUNCE SOUR 10

Classic Sour with House Cherry Bounce, Bonded Bourbon, Lemon, Turbinado, Angostura Bitters & Egg White

## BOTTLED IN BOND 60



A sultry Manhattan-style cocktail served in a whiskey decanter. Made with Bonded Bourbon, Bonded Rye, Vermouth from Torino and Aged Bitters.

*Served for parties of 4 or more, and accompanied with cherries, almonds & dark chocolate.*

### COCKTAILS INSPIRED BY FLAVORS OF THE RURAL SOUTH.

The connotation of the word "Southern" is rooted in a rural culture that precedes America's evolution into a modern, urban society. This is the first in a year-long series of quarterly menus that explores our Southern heritage through a liquid perspective that, in this menu, utilizes ingredients native to the South's rural regions in order to tell a story of perseverance, resourcefulness, and Southern identity.