

THE ALPINE

A Louisiana Cajun Cafe



EYE OPENERS

- RAJUN CAJUN BLOODY MARY**.....7.50
MADE WITH A GENEROUS PORTION OF ABSOLUTE PEPPAR.
- SCREWDRIVER**.....7.00
STOLICHNAYA AND ORANGE JUICE. A REAL EYE OPENER!
- MIMOSA**.....6.50
A BLEND OF ORANGE JUICE AND CHAMPAGNE.
- COSMOPOLITAN**.....7.99
GREY GOOSE, CRANBERRY JUICE, & LIME
- GLASS OF CHAMPAGNE**.....6.50
- BRANDY MILK PUNCH**.....6.00
- MINT JULEP**.....7.99
- KIR ROYALE**.....6.50
CHAMPAGNE WITH A TOUCH OF CÈME DE CASSIS
- RED SCREWDRIVER**.....7.00
VODKA, ORANGE JUICE & CRANBERRY
- CHELSEA'S FAVORITE**.....6.50
CHAMPAGNE, CRANBERRY JUICE, & PEACH SCHNAPPS
- SAZERAC**.....7.99
A NEW ORLEANS CLASSIC CHAMPAGNE, CRANBERRY JUICE & PEACH SCHNAPPS.
- BAILEY'S COFFEE**.....7.00
- IRISH COFFEE**.....7.00

CHAMPAGNE

MAKE A TOAST TO BRUNCH WITH A GLASS OF CRISP, SPARKLING CHAMPAGNE.

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| | BOTTLE |
| COOKS | GLASS 618 |
| CHANDON | 36 |
| CHANDON BRUT CALIFORNIA | 36 |
| VEUVE CLICQUOT FRANCE | 68 |
| WHITE STAR FRANCE | 65 |

WINE LIST AVAILABLE.

BEER

- ABITA "SEASONAL"**.....5
- ABITA AMBER THE VERY BEST! LOUISIANA**.....4.5
- ABITA TURBO DOG DARK ALE LOUISIANA**.....4.5
- BUDWEISER, BUD LIGHT**.....4
- COORS LIGHT, MILLER LITE**.....4
- HEINEKEN, CORONA**.....4.5

DRAFT BEER

- | | | |
|------------------------------|------|---------|
| | PINT | PITCHER |
| ABITA AMBER | 3 | 13 |
| BLUE MOON | 4 | 14.5 |
| NOLA BLONDE ALE | 4 | 14.5 |

JUICES

- ORANGE JUICE**TALL 3.00GRANDE 4.00
- PINEAPPLE, APPLE, GRAPEFRUIT , CRANBERRY , TOMATO**.....3.00

BEVERAGES

- FRESHLY BREWED COFFEE OR DECAFFEINATED...2.25
- CAFE AU LAIT**.....2.99
- ICED TEA, LEMONADE OR MILK**2.25
- HOT TEA (HERBAL FLAVORS)**.....2.50
- SPRING OR MINERAL WATER**.....2.00
- COKE, DIET, SPRITE, ROOT BEER, DR. PEPPER**..2.25
- HOT CHOCOLATE (SEASONAL)**.....2.50

BOTTLED WATER

- SPRING WATER**.....2.00
- PERRIER WATER**.....2.25
- S.PALEGRINO (1 LTR.)**.....6.00

OUR CHEF'S SPECIALS

- EGGS BENEDICT "CLASSIQUE"**.....11.99
THE TRADITIONAL FAVORITE, TWO POACHED EGGS ON TOP OF ENGLISH MUFFIN & CANADIAN BACON, COVERED W/ HOLLANDAISE SAUCE.
- CRAB CAKE BENEDICT**.....12.99
CRAB CAKE & MUFFINS TOPPED W/ POACHED EGGS & HOLLANDAISE SAUCE.
- LOUISIANA FRIED OYSTERS BENEDICT**.....11.99
THE GRAND, OLD FASHIONED SUNDAY BREAKFAST.
- SAUTÉED CHICKEN-HASH BENEDICT STYLE** 10.99
SERVED ON A HOT MUFFIN W/POACHED EGGS TOPPED WITH HOLLANDAISE SAUCE
- PROVENCAL BENEDICT**.....9.99
CRISPY EGG PLANT, SERVED W/CREOLE SAUCE, TOPPED W/POACHED EGGS & HOLLANDAISE SAUCE
- PECAN FRENCH TOAST "PAIN PERDU"**.....8.99
NEW ORLEANS STYLE FRENCH BREAD, BATTERED W/ GRAND MARNIER, TOPPED W/PECANS, SERVED W/MAPLE SYRUP & FRESH FRUIT.
ADD FRESH STRAWBERRIES W/WHIPPED CREAM... 1.00

OUR FAMOUS OMELETTE CORNER

ALL OMELETS SERVED W/HASH BROWNS & A BISCUIT.

- CRAWFISH OMELETTE**.....11.50
LIGHTLY SAUTÉED WITH OUR BLEND OF SPICES, TOPPED WITH HOLLANDAISE SAUCE.
- CAJUN OMELETTE**.....11
MIXED WITH OUR SPICY HOUSE SEASONINGS, MUSHROOMS, TASSO AND SMOKED HAM.
- WESTERN OMELETTE**.....10.50
OMELETTE WITH HAM, PEPPERS, ONION AND MUSHROOMS.
- HAM AND CHEESE OMELETTE**.....9.50
- CHEDDAR OMELETTE**.....9.50
- VEGETARIAN OMELETTE**.....9.50

EGGS "ANY WAY"

- PONCHATOULA**.....8.5
TWO EGGS WITH HAM, HASH BROWNS, GRITS& BISCUIT.
- LAFAYETTE**.....8.00
TWO EGGS WITH HASH BROWNS, GRITS& BISCUIT.
- AMITE**.....9.5
TWO EGGS W/HASH BROWNS, BACON, SAUSAGE, GRITS & BISCUIT.
- OLD FASHIONED BUTTERMILK PANCAKES**.....7.5
SERVED WITH SAUSAGE.
- FRESH FRUITS OF THE DAY**.....6.5

SIDES

- BACON (4 STRIPS)**.....2.5
- HAM OR SAUSAGE**.....2.5
- ENGLISH MUFFIN**.....2
- HASH BROWNS**.....2
- FRENCH FRIES**.....2.5
- BISCUIT (2)**.....2
- TOAST**.....1.5
- GRITS**.....2
- SIDE EGG**.....2.5

DESSERTS

- FRESH STRAWBERRY CHEESE CAKE**.....6
- BREAD PUDDING W/RUM SAUCE**.....5
- KENTUCKY BOURBON PECAN PIE**.....6
- CHOCOLATE KAHLUA MOUSSE**.....6
- CRÈME BRULÉE**.....6



VISIT OUR SISTER RESTAURANTS STAR STEAK & LOBSTER @ 237 RUE DECATUR
MAGNOLIA GRILL @ 1122 RUE DECATUR

ASK ABOUT HAVING THE ALPINE HOST YOUR NEXT EVENT!
FIND US ON THE WEB AT WWW.THEALPINEBISTRO.COM



WHY “THE ALPINE”?

WELL, LET ME EXPLAIN. IN A CITY BELOW SEA LEVEL, WITH LOFTY PALMS AND MAGNOLIA TREES, WE HAVE DEVELOPED A DINING EXPERIENCE, WHICH APPEALS TO LOCAL FOLKS AND VISITORS ALIKE.

IN 1961, A GENTLEMAN BY THE NAME OF KONRAD KLEIN, A SWISS NATIVE, ARRIVED TO NEW ORLEANS. HE OPENED A LITTLE RESTAURANT NAMED “THE ALPINE,” AS A REMINDER OF THE MOUNTAINS, GLACIERS, AND THE MUCH COOLER CLIMATE OF HIS HOMELAND.

“THE ALPINE” WAS OFF THE BEATEN PATH, BUT CLOSE ENOUGH TO JACKSON SQUARE THAT THE LOCAL ARTISTS, MUSICIANS, AND POETS FOUND REFUGE WITHIN IT’S DARK, SOMEWHAT MOODY AND SECLUDED SMOKE FILLED WALLS. (IF THOSE WALLS COULD TALK!)

FOR \$1.50 PER PLATE OF “RED BEANS AND RICE” AND 25 CENTS FOR “MARTINIS” TO WARM THEIR BODIES, IT QUICKLY BECAME A FAVORITE SPOT FOR PONDERING ART, POETRY AND LIFE IN GENERAL. MR. KLEIN ADDED THE WORD “LA BOHEME” TO “THE ALPINE” NAME IN 1978. “LA BOHEME” STRESSED THE DISORGANIZED LIFESTYLE DEVOID OF THE WORRIES OF TOMORROW.

IN 1991, I ACQUIRED “THE ALPINE” AND RENOVATED THE LOCALE WITH THE INTENT TO PAY TRIBUTE TO NEW ORLEANS, A CITY OF QUAINTESS AND OLD WORLD ARCHITECTURE.

IT IS WITH GREAT PRIDE AND LOVE FOR TRADITION THAT I HAVE RETAINED THE ORIGINAL NAME CHOSEN BY MR. KLEIN.

LAISSEZ LES BON TEMPS ROULER! (LET THE GOOD TIMES ROLL!)

Amer Bader