

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 REUBEN 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 | \$18

DOUBLE | \$27

TRIPLE | \$35

OUR BUTTER BRICKLE ICE CREAM

THE STORY

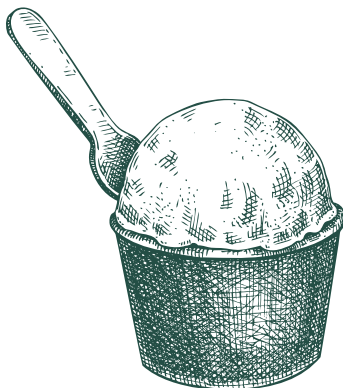
Butter Brickle ice cream, a beloved flavor known for its rich toffee bits and smooth vanilla base, has its roots in Omaha, Nebraska, at the Blackstone Hotel. In the 1920s, the hotel's chef, Luther Warren, created the buttery toffee candy known as "Butter Brickle," which became so popular that it was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

SWEETS

BLOOD ORANGE TARTE | \$11
cardamom and white chocolate mousse

**CHOCOLATE
ESPRESSO MOUSSE | \$12**
espresso beans, chocolate crumble, powdered sugar

BUTTER BRICKLE | \$8
a Blackstone Original ice cream



BARTENDER'S CHOICE

LAVENDER 75 | \$16
empress gin, lemon juice, simple syrup, lavender syrup, carletto prosecco, garnished with a lemon twist

SPICY PASSION MEZCALITA | \$15
mi campo tequila, illegal mezcal, lime juice, passoa passionfruit liqueur, agave, garnished with lime wedge

PLUSH HORSE SPRITZ | \$15
elderflower liqueur, simple syrup, lime juice, cherry juice, plush horse, garnished with mint sprig & lime

PEACHES & CREAM | \$15
grey goose peach & rosemary vodka, rumchata, dekyper peachtree, garnished with peach ring

BREWED AWAKENING | \$16
vanilla absolut, cold brew, copa de oro, demerara, kahlua, garnished with 3 espresso beans

LEMONBERRY BLISS | \$14
mulberry gin, ginger syrup, cointreau, lemon juice, garnished with rosemary and lemon

RASMARETTO | \$13
dekyper amaretto, raspberry syrup, lemon juice, garnished with lemon slice and luxardo cherry

ORLEAN'S ROOM SIGNATURES

OPUNTIA | \$14
mi campo tequila, st. elder blood orange liquor, prickly pear syrup, lime, garnished with an orchid

ORLEAN'S FASHIONED | \$14
makers 46 french oaked, vanilla demerara, bitters, garnished with luxardo cherry and an orange peel

ORLEAN'S WHISPER | \$15
mi campo tequila, grapefruit, agave, lime, prosecco, garnished with a lime twist

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