

SPRINGS ORLEANS

THE MINING EXCHANGE HOTEL

SHAREABLES

CREOLE TUNA TARTARE house chips	15
FRIED CALAMARI GF banana peppers, remoulade	14
CHICKEN AND WAFFLES hot honey	10
LOUISIANA SHRIMP DIP voodoo chips	12
FRIED CATFISH citrus aioli, carrot straws	16
JAMBALAYA GF * chicken, andouille, shrimp, holy trinity	14
GATOR BITES GF cornmeal fried alligator, remoulade	17

SOUPS AND SALADS

APPLE MATCHSTICK GF blue cheese, walnuts, dried cranberries, lardons, apple ranch dressing	15
CREOLE CAESAR cherry tomato, herb croutons, parmesan crisp	12
NIÇOISE GF smoked salmon, potato, green beans, olive relish red onion, herbed vinaigrette	16
CUP OF GUMBO *	12

PO' BOYS & OTHER SANDWICHES

served with house fries or creole chips

SHRIMP OR CATFISH PO' BOY remoulade, lettuce, tomato, pickle	20 22
GATOR PO' BOY remoulade, lettuce, tomato, pickle	22
S.O. BURGER colorado raised beef pattie, lettuce, tomato, pickle, red onion, brioche bun	20
MUFFALETTA salami, mortadella, capicola, provolone, olive tapenade	20

THE CLASSICS

ÉTOUFFÉE * shrimp or crawfish or both, holy trinity, creole spice, white rice	22 28
RED BEANS & RICE * buttermilk fried chicken, holy trinity, ham hocks, andouille sausage, voodoo rice, jalapeño cornbread	27
SHRIMP & GRITS GF * andouille sausage, bell peppers, creole spice, garlic cheesy grits	25
GUMBO * chicken, andouille sausage, holy trinity, dark roux, creole spice, white rice	22
THE TRIO SAMPLER * étouffée, gumbo, red beans and rice, jalapeño cornbread	18

FLAVORS OF S.O.

ACORN SQUASH GF fall succotash, caper balsamic dressing	18
BLACKENED GROUPER * braised green beans, cheddar grits	28
8 OZ GRILLED FLAT IRON GF poblano sweet potato hash, collard greens, herbed butter	32
NOLA BBQ CHICKEN GF voodoo rice, crispy brussel sprouts	26
12 OZ DOUBLE CUT PORK CHOP pecan streusel, brussels sprouts, sweet potato	28

SIDES

VOODOO RICE	8
JALAPENO CORNBREAD	8
COLLARD GREENS	9
FRENCH FRIES	8
CRISPY GARLIC BRUSSELS	9
SWEET POTATO HASH	9

* NOTATES DISHES THAT ARE SPICY GF - GLUTEN FREE

If you have any concern regarding food allergies please alert your server prior to ordering. Some items may contain raw or undercooked meats, poultry, shellfish or eggs. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase or risk foodborne illnesses.





BOURBON STREET INSPIRED COCKTAILS

SAZERAC rye whiskey, peychaud's bitters, demerera, cognac	11
HURRICANE spiced rum, dark rum & silver rum, passion fruit puree, orange juice, grenadine	12
FRENCH 75 gin, fresh squeezed sweet & sour, champagne	11
PARADISE gin, elderflower, campari, bitters, tonic	14
VIEUX CARRE cognac, rye whiskey, sweet vermouth, bitters	13
OLD FASHIONED HOUSE FAVORITE colorado bourbon, demerara, bitters, bordeaux, cherries, orange twist, smoke bubble topper	16

SPRING ORLEANS COCKTAILS

CRANBERRY GINGER MARTINI vodka, vermouth, ginger, cranberry syrup	14
SPRINGS SOUR bourbon, sweet & sour, simple syrup, cabernet wine, egg whites	15
CHERRY BOURBON colorado bourbon, lemon squeeze, cherry juice	10
BLACKBERRY MOJITO fresh blackberries, silver rum, mint, soda	13
NOLA WALTZ rye, amaro, bitters	12

MOCKTAILS

SPARKLING TROPICAL pineapple juice, passion fruit, lime juice, ginger beer	10
HONEY ORANGEADE orange juice, honey, lemon juice, ginger ale, mint	8
RASPBERRY LEMONADE FIZZ raspberry juice, lemonade, ginger ale	9

CANNED BEER

IMPORTS 7	CRAFT 7	GLUTEN FREE 6
CORONA	BRISTOL BEEHIVE	VIZZY SELTZERS
DOS EQUIS	FAT TIRE	AO HARD CIDER
HEINEKEN	LAUGHING LAB	KOMBUCHA
GUINNESS	LEINENKUGELS SS	TWISTED TEA

THANK YOU FOR DINING AT SPRINGS ORLEANS

Parties of six or more people will be subject
to an automatic 20% service charge

WINE BY THE GLASS / BOTTLE

BUBBLY & REFRESHING

LUNETTA prosecco Veneto, ITA	10 40
GEMMA DI LUNA sparkling moscato Piedmont, ITA	13 46
LA JOLIE FLUER rosé Rhone Valley, FRA	11 42

WHITE WINE

PROPHCEY pinot grigio Veneto, ITA	10 40
WHITEHAVEN sauvignon blanc Malborough, CA	13 46
FRISK riesling Australia, AUS	11 42

THE STAG chardonnay Central Coast, CA	11 42
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MEIOMI chardonnay Central Coast, CA	13 46
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RED WINE

THE STAG cabernet sauvignon Central Coast, CA	14 50
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JOSH cabernet sauvignon Central Coast, CA	11 42
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BREAD & BUTTER merlot central coast, CA	10 40
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FINCA LA LINDA malbec Mendoza, ARG	14 48
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THE CALLING pinot noir Central Coast, CA	15 60
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THE ARSONIST red blend Central Coast, CA	14 48
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CRAFT DRAFT BEER

ABITA STRAWBERRY 6.0 ABV	8.50
LEFT HAND ROTATING TAP	7.50
COORS LIGHT LAGER 4.5 ABV	6.50
GOAT PATCH HAZY IPA 6.4 ABV	7.50
GOAT PATCH SCOTTISH RED ALE 5.6 ABV	7.50
ABITA PURPLE HAZE IPA 6.4	8.50
RED LEG BREWING ROTATING TAP	7.50
ABITA AMBER 4.5 ABV	8.50
NEW BELGIUM JUICY HAZE IPA 7.0 ABV	7.50