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## TO SHARE

### **Bar Nuts**

warm roasted mixed nuts, creole spice \$6.5

### **BBQ Jumbo Shrimp**

herb & red wine butter, foccacia toast \$16

### **Black Skillet Cornbread**

burrata, pepper jelly, green onion \$10

### **Boudin Balls**

seasoned fried pork and rice, creole honey mustard, pickles \$9

### **Hand Cut Fries**

homemade creole spice, spicy mayo \$8

### **Q&C Cheese Board**

Chef's selection, season fruit, fixins \$22

### **Provoleta**

warm provolone, garlic, herbs, focaccia toast \$9

### **Truffle Fries**

white truffle oil, black pepper, rosemary and parmesean \$11.5

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## SOUP & SALAD

### **Arugula**

marinated beets, strawberries, goat cheese, toasted pecans, curry vinaigrette \$11

### **Caesar**

homemade dressing, parmesean, focaccia toast \$9

– *add lump crabcake \$14 / jumbo shrimp \$8*

### **Caprese Salad**

cherry tomato, burrata, basil pesto, balsamic \$12

### **Chicken & Andouille Gumbo**

crawfish boil potato salad \$6 cup / \$10 bowl

### **Louisiana Court Bouillon**

Gulf fish & jumbo shrimp poached in a tomato broth, Jazzmen rice \$18

– *add lump crab \$10*

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## PLATES & SANDWICHES

### **Cochon de Lait Sliders**

12 hour pork, Philly style, pistolette \$12

### **Crabcake Sammy**

lump crab, remoulade, citrus arugula slaw, brioche \$19.5

### **Fish Sammy**

blackened Gulf fish, remoulade, citrus arugula slaw, brioche \$16.5

### **Gulf Fish n' Chips**

beer battered, hand cut fries, malt vinegar \$16.5

### **Q&C Burger**

8oz USA Wagyu, smoked pimento, sweet onion jam, arugula, brioche \$16.5

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## PIZZA PIES

### **Americano**

pepperoni, tomato, mozzarella \$15.5

### **Carnivore**

cochon de lait, pepperoni, salami, andouille \$19

### **Margherita Pizza**

tomato, basil pesto, roasted garlic, parmesan, sriracha \$14.5

### **Muffuletta Pizza**

cured meats, olive salad, provolone, extra virgin olive oil \$16.5

### **Q&C Supreme Pizza**

andouille, pepperoni, shrooms, peppers, onions, goat cheese \$19

### **'Shroom Pizza**

mixed roasted mushrooms, burrata, arugula, truffle vinaigrette \$17.5

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## SWEETS

### **Beignets**

New Orleans style, powdered sugar \$6

### **Espresso & Dark Chocolate Brownies**

a la mode \$10

#qchotelbar  
New Orleans, LA  
504-587-9700

**\*\*Consuming raw or undercooked meat, poultry & seafood may increase your risk of foodborne illness\*\***

**\*\*24% gratuity may be added to parties of 6 or more\*\***

**\*\*Due to restrictions, checks can only be split 2 ways\*\***