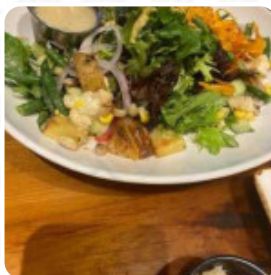




Trenasse Menu

<https://menulist.menu>

444 St. Charles Ave Suite 100 New Orleans, LA 70130, United States
(+1)5046807000,(+1)485046807000 - <http://www.trenasse.com/>



The Card of Trenasse from New Orleans includes about 321 different menus and drinks. On average, you pay for a dish / drink about \$32.9. What [Alyssa K](#) likes about Trenasse:

Fantastic place for happy hour! Oysters were 6 for \$7. The fried fish bites were delicious and great cocktails as well. We'll definitely be back. Note it's located inside the hotel. [read more](#). What [Dewitt Becker](#) doesn't like about Trenasse:

service and eating was very slow, although it was only half full. the waitress was inconspicuous and not friendly. it took a long time to get our drinks and eat. [read more](#). The restaurant is accessible and can therefore also be used with a wheelchair or physical limitations, Depending on the weather conditions, you can also sit outside and have something. If you're looking for more excitement than just eating and drinking, you'll find it in this **sports bar**. Enjoy large and small snacks and dishes and watch live football, tennis or Formula 1 games, and you can enjoy here fine American meals like *Burger or Barbecue*. In addition, they provide you flavorful seafood dishes, there are also **fine vegetarian dishes** on the menu.

Trenasse Menu



Non alcoholic drinks

WATER

Alcoholic drinks

PERNOD \$9.0

Pasta

PASTA ALFREDO \$7.0

Pizza

MISTA

Vegetarian

CAULIFLOWER

Toast

FRENCH TOAST \$13.0

Pizza - medium á 30cm

CUBAN

Seafood

SHRIMP

Breakfast

GARDEN VEGETABLE OMELETTE \$14.0

Sauces

SALSA

Casseroles

GRATIN

Snacks & saucen

OLIVEN

Small dishes

GRILLED SHRIMP \$15.0

Al forno*

LASAGNE

Omelettes

GRILLED CHISESI HAM CHEESE OMELETTE \$14.0

Crepes

GRAND MARNIER \$10.0

Imbiss

CURLY FRIES

Main

DOZEN ON THE HALF SHELL \$20.0

French fries

FRENCH FRIES

Classics

PALOMA \$11.0

Wine

UPPERCUT CABERNET SAUVIGNON, NAPA, CA \$12.0

Trenasse Menu



Kids menu

CHICKEN FINGERS FRIES \$9.0

Warme getränke

CAFÉ AU LAIT \$5.0

Beers

DIXIE BLACKENED VODOO \$6.0

Digestivi - digestifs

AMARETTO DI SARONNO \$9.0

Whisky

HENNESSY VS \$12.0

Pizza individual

INTERCONTINENTAL

Beverages

FROZEN DAIQUIRIS \$5.0

Hot drinks

IRISH COFFEE \$10.0

Coffee

CAPPUCCINO \$6.0

House favorites

TWO EGGS TO ORDER \$5.0

Drink

HOUSE WINES \$6.0

Favorites

BOUDIN BITES \$7.0

Soup & salads

THE WEDGE WITH GREEN GODDESS \$12.0

Soups and starters

BUFFALO SHRIMP \$15.0

Soup & salad

CBD SALAD \$10.0

Modifiers

AGUA,

Bubbles

BUBBLY SUNRISE \$11.0

White

MATUA SAUVIGNON BLANC, NEW ZEALAND \$10.0

Hand-crafted cocktails

NOLA MULE \$11.0

Oysters

SHRIMP CRAB BIENVILLE

Champagne & sparkling

DOM PERIGNON '06 FRANCE \$33.0

Trenasse Menu



Specialty cocktails

PYRAT PUNCH \$10.0

Brunch entrees

SHRIMP GRITS \$22.0

Bubbly

MUMM BRUT, NAPA, CA \$45.0

Nibbles

HOT GARLIC BREAD \$4.0

Brunch plates

BOUDIN HASH EGGS \$14.0

Cabernet sauvignon

JORDAN '14 ALEXANDER VALLEY, CA \$129.0

Thursday

CERTIFIED ANGUS NY STRIP

Modern classics

MOCHA MARTINI \$14.0

Sunday brunch

BOUDIN HASH \$5.0

Tuesday

TACO TUESDAY SPECIAL A LA CARTE MENU

Modif burgers

CEBOLLA

Draft beers

YUENGLING \$5.0

Draft

NOLA IRISH CHANNEL STOUT \$8.0

After dinner drinks

B&B \$8.0

Enhancements

GRILLED OR BLACKENED SHRIMP \$16.0

Soup or salad

CBD SIDE SALAD

Tacos al carbon

TACO PLATES

Coffees

COMMUNITY CAFÉ BLEND COFFEE \$3.0

Sweet snacks

BREAD PUDDING \$10.0

Specialty omelettes

BLUE CRAB OMELETTE \$20.0

East coast oysters

HALF DOZEN ON THE HALF SHELL \$10.0

Trenasse Menu



Bianchi

PREMIUM WHITE \$15.0

Rossi

PREMIUM RED \$15.0

Breakfast favorites

BLUE CRAB CAKE BENEDICT \$22.0

Cocktail

MARGARITA

Baked

THE OYSTER LOG

Brunch specialties

BEEF GRILLADES GRITS \$18.0

Can

NOLA BLONDE \$6.0

Decadent desserts

SEASONAL CRÈME BRULÉE \$10.0

Breakfast side orders

GRITS

Accessories

BREAKFAST POTATOES \$5.0

Me-xtras

SPANISH RICE \$5.0

Draft premium

NOLA HOPITOULAS IPA \$6.0

Children's selections

BUTTERED NOODLES \$6.0

Sauces & butters

GARLIC BUTTER

After dinner

SANDEMAN PORT 20 YEAR \$18.0

Extra topping

MARINATED GRILLED CHICKEN THIGH \$14.0

Salad enhancements

GULF FISH

Bottomless mimosas

BOTTOMLESS MIMOSAS \$12.0

House margaritas

CRISP STREET TACOS \$13.0

Drinks

DRINKS

Our mocktails

ORANGE BLOSSOM \$11.0

Trenasse Menu



Crisp, refreshing whites

SAINT M RIESLING, PFALZ, GERMANY \$9.0

Digestif cocktails

SAZERAC \$10.0

Starters and sharing

MEXICAN GRILLED CORN \$5.0

Fresh shucked oysters

RAW ON THE HALF SHELL

Surf & sand-wiches

BLACKENED SHRIMP TACOS \$16.0

Ice cream dreams

ICE CREAM DREAMS

Hot and delicious

COFFEE NUDGE \$10.0

Names you know

THE LAST WORD \$12.0

Draft (\$6.- \$8.)

URBAN SOUTH PARADISE PARK \$6.0

Insta-worthy

ULTIMATE BLOODY MARY \$11.0

Mr eion artisan roasted coffee

DOUBLE ESPRESSO \$5.0

Leaves and bowls

THE WEDGE

Ale beers

ABITA AMBER \$6.0

Mussels appetizer

ROCKEFELLER

Miscellaneous / flavorings

BRAULIO AMARO \$10.0

Seafood & soups

CRAWFISH PIE \$15.0

Andy's specialty sandwiches

THE JIMMY

Salads

SALAD

SIDE SALAD

Burgers

CHEESEBURGER \$13.0

HAMBURGER

Snacks

BREADSTICKS

BRUSCHETTA

Trenasse Menu



Tacos

REDFISH TACOS	\$16.0
CHICKEN TAQUITOS	\$10.0

Specialties

GULFTO TABLE FISH	
LOUISIANA CRAWFISH PIE	\$22.0

Happy hour

CRISPY OYSTERS	\$17.0
PREMIUM WELLS	\$6.0

Small plates

POPCOM GULF FISH	\$7.0
WARM SAUTÉED OLIVES	\$7.0

Taco salads

GRILLED MARINATED CHICKEN THIGH	\$16.0
GRILLED OR BLACKENED GULF FISH	

Po'boy half

SHOYSTER	
THE MUFFI	

Po'boys & burgers

THE SHOYSTER	\$16.0
FRIED BRIE BURGER	\$16.0

Rose & white

TAVERNELLO DELLE VENEZIE	
PINOT GRIGIO, VENETO, ITALY	\$9.0

MER SOLEIL CHARDONNAY, SANTA LUCIA HIGHLANDS, CA	\$12.0
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After dinner sippers - hot coffee drinks - imported liqueurs

DRAMBUIE	\$11.0
SAMBUCA ROMANO	\$11.0

Frozen daiquiris

STINK JUICE	\$6.0
FEATURED DAIQUIRI	\$6.0

Char-grilled oysters

SMOKED GRUYERE PANCETTA	
THE OYSTER PLATTER	

Restaurant category

ITALIAN	
DESSERT	

Dessert

FRENCH MARKET BEIGNETS	\$6.0
CHEESE BOARD	\$18.0
SALTED DARK CHOCOLATE TART	\$10.0

Spirits

REMY MARTIN VSOP	\$13.0
FRANGELICO	\$9.0
KAHLUA	\$8.0

Entrees

SHRIMP AND GRITS	\$15.0
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Trenasse Menu



CAULIFLOWER STEAK \$17.0

OUT OF THE BLUE \$12.0

Rose

DOMAINE DE FONTSAINTE GRIS
DE GRIS '18 CORBIERES, FRANCE \$36.0

MIRAVAL ROSÉ '18 PROVENCE,
FRANCE \$49.0

BIELER PÉRE FILS ROSÉ,
PROVENCE, FRANCE \$10.0

Merlot

L 'ECOLE '16 COLUMBIA VALLEY,
WA \$49.0

SWANSON '17 NAPA, CA \$68.0

TWOMEY '15 BY SILVER OAK,
NAPA, CA \$93.0

Benedicts

CHISESI HAM BENEDICT \$14.0

BEEF GRILLADES BENEDICT \$16.0

BENNY! BENNY! BENNY! \$24.0

Domestic

MILLER LITE \$5.0

MICHELOB ULTRA \$5.0

BUCKLER N/A \$5.0

Big bites

GRILLED 8OZ NY STRIP FRIES \$25.0

FRIED OR GRILLED SHRIMP FRIES \$14.0

SNOW CRAB LEGS FRIES \$20.0



Premium martinis

CATHEAD SOUTHERN COOLER

KETEL ONE APEROL SPRITZ

THE FLEURTY

Cocktails



OAXACAN OLD
FASHIONED \$13.0

FRENCH 75 \$10.0

ROYAL SAZERAC \$13.0

NEGRONI \$10.0

Red

LINCOURT PINOT NOIR, SANTA
BARBARA, CA \$12.0

H3 COLUMBIA CREST MERLOT,
COLUMBIA VALLEY, WA \$9.0

DONNA PAULA ESTATE MALBEC,
MENDOZA, ARGENTINA \$10.0

DOMAINE LES GRAND BOIS
CÔTES DU RHÔNE, FRANCE \$11.0

Liqueurs

BAILEY'S IRISH CREAM \$9.0

BÉNÉDICTINE \$11.0

GALLIANO \$9.0

PIMM'S CUP \$10.0

Martinis

CATHEAD CLASSIC

DIRTY CATHEAD

CATHEAD COSMOPOLITAN

A LITTLE COOYON \$12.0

Trenasse Menu



Signature entrees

STINKFS STEW	\$32.0
SMOKEY BRAISED SHORT RIBS	\$38.0
PAN FRIED REDFISH MEUNIÉRE	\$28.0
GULF TO TABLE FISH GRILLED OR BLACKENED	

Local

NOLA MUSES	\$6.0
PARISH ENVIE AMERICAN PALE ALE	\$6.0
PARISH GHOST IN THE MACHINE IPA	\$9.0
SECOND LINE A SAISON NAMED DESIRE	\$6.0

Sparkling

NICOLAS FEUILLATTE ROSE, EPERNAY, FRANCE	\$105.0
VEUVE CLICQUOT, REIMS, FRANCE	\$116.0
BILLECART-SALMON BRUT ROSE, FRANCE	\$175.0
VEUVE DU VERNAY BRUT SPARKLING, FRANCE	\$8.0
MISTINGUETT CAVA BRUT ROSÉ, SPAIN	\$8.0

Featured drinks

\$1 OFF ALL BEERS	
MARDI GRAS EUPHORIA	\$12.0
CAT NIP	\$11.0
KETEL ONE BOTANICAL FIZZ	\$11.0
ORBIUM BRAMBLE	\$12.0

Dessert wine

DOMAINE DE DURBAN MUSCAT BEAUMES-DE-VENISE '15, RHONE, FR	\$9.0
LA FLEUR D 'OR SAUTERNES '14, BORDEAUX, FR	\$12.0
SANDEMAN PORT 10 YEAR	\$12.0
GRAHAM'S LATE BOTTLED VINTAGE PORTO, 2011	\$10.0
DOW'S VINTAGE PORT 2000	\$25.0

Cognac

COURVOISIER VS	\$9.0
COURVOISIER VSOP	\$12.0
MARTELL VS	\$9.0
MARTELL VSOP	\$10.0
REMY MARTIN 1738	\$14.0

Bubble

DOPFF AND IRION BRUT ROSÉ NV CREMANT D'ALSACE, FR	\$45.0
LAURENT PERRIER CUVÉE ROSÉ, TOURS-SUR-MARNE, FR	\$69.0
DOM PERIGNON '06 ' EPERNAY, FRANCE	\$189.0
KRUG GRAND CUVÉE BRUT, REIMS, FRANCE	\$249.0
LA GRANDE DAME BRUT, REIMS, FRANCE	\$259.0

These types of dishes are being served

SALAD
BREAD
PASTA
OYSTERS

Trenasse Menu



STEAK

Side dishes

SCRATCH BISCUITS (2)	\$5.0
FRESH SEASONAL SIDE OF FRUIT	\$5.0
CRACKED PEPPER BACON	\$5.0
STONE GROUND PEPPER JACK CHEESE GRITS	\$4.0
REFRIED RED BEANS	\$5.0
SIDEWINDER FRIES	\$3.0

French reds

DOMAINE CHANTELEUSERIE BOURGUEIL '17 LOIRE, FRANCE	\$35.0
DOMAINE CHIGNARD FLEURIE LES MORIERS '17 BEAUJOLAIS, FRANCE	\$48.0
CHATEAU D 'ARCINS HAUT MEDOC '14 BORDEAUX, FRANCE	\$49.0
CHATEAU TRIGNON GIGONDAS '13 RHONE, FRANCE	\$76.0
DOMAINE FERRAND CHATEAUNEUF DU PAPE '16 RHONE, FRANCE	\$117.0
VIEUX TELEGRAPHE CHATEAUNEUF DU PAPE '13 RHONE, FRANCE	\$175.0

Appetizers

CRISPY BOUDIN BITES	\$12.0
UNCA DUKE'S BBQ SHRIMP	\$15.0
BUFFALO FROG LEGS	\$18.0
BLACKENED CHICKEN TORTILLA SOUP	\$9.0
GRILLED AVOCADO	\$10.0
QUESO CON CARNE	\$13.0
DEBRIS FRIES	\$7.0

Sauvignon blanc & blends

GROTH '18 NAPA, CA	\$38.0
CHATEAU GRAVILLE-LACOSTE GRAVES '18 BORDEAUX, FRANCE	\$39.0
REGIS MINET POUILLY-FUMÉ VIEILLES VIGNES '17 LOIRE, FRANCE	\$45.0
DOMAINE HIPPOLYTE REVERDY SANCERRE '18 LOIRE, FRANCE	\$52.0
CLOUDY BAY '18 MARLBOROUGH, NZ	\$54.0
MERRY EDWARDS '17 RUSSAIN RIVER, CA	\$79.0
PETER MICHAEL L ' APRES MIDI '16 KNIGHTS VALLEY, CA	\$85.0

Beer



BUD LIGHT	\$5.0
STELLA ARTOIS	\$6.0
MODELO	\$6.0
ABITA PURPLE HAZE	\$6.0
URBAN SOUTH HOLY ROLLER IPA	\$6.0
30A BEACH BLONDE ALE	\$6.0
BUDWEISER	\$5.0
COORS LIGHT	\$5.0

Cabernet sauvignon & blends

B SIDE '17 NORTH COAST, CA	\$52.0
JUSTIN '17 PASO ROBLES, CA	\$55.0
CHATEAU ST JEAN CINQ CÉPAGES '15 SONOMA COAST, CA	\$96.0
JUSTIN ISOSCELES '16 PASO ROBLES, CA	\$139.0
STAG 'S LEAP ARTEMIS BLEND '17 NAPA, CA	\$110.0
CAYMUS '18 NAPA, CA	\$140.0

Trenasse Menu



ROBERT CRAIG AFFINITY '14
NAPA, CA \$145.0

SILVER OAK '15 ALEXANDER
VALLEY, CA \$149.0

Interesting white imports

MARTINSANCHO VERDEJO '16
RUEDA, SPAIN \$39.0

ALIOS LAGEDER '17 DOLOMITI,
ITALY \$40.0

SPY VALLEY RIESLING '15
MARLBOROUGH, NZ \$43.0

ANTINORI VERMENTINO '17
BOLOGHERI, ITALY \$42.0

CHAMPALOU VOUVRAY '17 LORIE,
FRANCE \$44.0

ALBERT MANN PINOT BLANC '17
ALSACE, FRANCE \$45.0

MORGADIO ALBARIÑO '17 RIAS
BAIXAS, SPAIN \$46.0

GUNDERLOCH RIESLING
SPATLESE '15 RHEINHESSEN,
GERMANY \$48.0

TRIMBACH PINOT GRIS '15
ALSACE, FRANCE \$49.0

Dishes are also prepared with these ingredients



SEAFOOD

ACEITUNAS

MEAT

CHEESE

VEGETABLES

SAUSAGE

ONION

BUTTER

STRAWBERRY

Uncategorized

DUCK CONFIT LETTUCE WRAP \$14.0

FOWL GUMBO

CBD LUNCH SALAD \$12.0

30A SPECIAL

GULF TO TABLE FISH

GRILLED CHISESI HAM \$4.0

STINKY'S ICED COFFEE \$6.0

ABITA ANDYGATOR \$6.0

ABITA WROUGHT IRON IPA \$6.0

Pinot noir

ACACIA '16 CARNEROS, NAPA, CA \$41.0

PLANET OREGON '17
WILLAMETTE VALLEY, OR \$42.0

LA FOLLETTE NORTH COAST '16
SONOMA, CA \$44.0

ELK COVE '15 WILLAMETTE
VALLEY, OR \$49.0

CLENDENEN VINEYARDS PIP 16
SANTA BARBARA, CA \$59.0

BELLE GLOS LAS ALTURAS '18
SANTA LUCIA HIGHLANDS, CA \$62.0

WILLAMETTE VALLEY VINEYARDS
ESTATE '17 WILLAMETTE VALLEY,
OR \$67.0

SHEA CELLARS ESTATE '15
WILLAMETTE VALLEY, OR \$73.0

FLOWERS '17 SONOMA COAST,
CA \$89.0

MARTINELLI BELLA VIGNA '16
RUSSAIN RIVER, CA \$89.0

MERRY EDWARDS '17 SONOMA
COAST, CA \$109.0

Trenasse Menu



Other reds

BODEGAS ATTECA GARNACHA '15 CALATAYUD, SPAIN	\$37.0
FELINO MALBEC BY PAUL HOBBS '17 MENDOZA, ARGENTINA	\$45.0
SEGHECIO ZINFANDEL '17 SONOMA, CA	\$52.0
CATENA ESTATE MALBEC '17 MENDOZA, ARGENTINA	\$49.0
MONSANTO CHIANTI CLASSICO RISERVA '14 TUSCANY, ITALY	\$49.0
BRUNELLO DI MONTALCINO CAPARZO '14 TUSCANY, ITALY	\$89.0
NUMANTHIA TERMES '15 TORO, SPAIN	\$62.0
MOLLY DOOKER SHIRAZ, BLUE EYED BOY '17 MCLAREN VALE, AUSTRALIA	\$63.0
MARIETTA ANGELI CUVÉE '15 SONOMA, CA	\$65.0
PRODUTTORI BARBARESCO '15 PIEDMONT, ITALY	\$79.0
BODEGAS MUGA TINTO RIOJA RESERVA '15 RIOJA, SPAIN	\$56.0

Chardonnay

BUTTERNUT '17 CALIFORNIA	\$39.0
HENRI PERRUSSET MÂCON- VILLAGES '17 BURGUNDY, FRANCE	\$41.0
CHATEAU DE LA GREFFIERE MÂCON LA ROCHE '17 BURGUNDY, FRANCE	\$42.0
SONOMA CUTRER '17 RUSSIAN RIVER, CA	\$42.0
AU BON CLIMAT '17 SANTA BARBARA, CA	\$54.0
RAMEY '17 RUSSIAN RIVER, CA	\$58.0
DOMAINE J.A. FERRET POUILLY- FUISSÉ '16 MÂCON, FRANCE	\$64.0

NEYERS '15 CARNEROS NAPA, CA	\$72.0
MARTINELLI BELLA VIGNA '14 SONOMA COAST, CA	\$85.0
CAKEBREAD '17 NAPA, CA	\$89.0
SHAHER RED SHOULDER RANCH '16 NAPA, CA	\$96.0
FLOWERS '16 SONOMA COAST, CA	\$98.0
NEWTON UNFILTERED '15 NAPA, CA	\$99.0
ALAIN CHAVY PULIGNY- MONTRACHET '14 BURGUNDY, FRANCE	\$100.0
THIERRY ET PASCAL MATTROT, LES CHEVALIERS, MEURSAULT 15 BURGUNDY, FRANCE	\$118.0

Trenasse Menu



DUCKHORN '16 NAPA, CA \$139.0

Trenasse Menu



Trenasse

444 St. Charles Ave
Suite 100 New Orleans,
LA 70130, United States

Opening Hours:

Sunday 09:00-16:00 11:00-16:00 15:00-18:00 17:00-22:00

Monday 11:00-16:00 15:00-18:00 17:00-22:00

Tuesday 11:00-16:00 15:00-18:00 17:00-22:00

Wednesday 11:00-16:00 15:00-18:00 17:00-22:00

Thursday 11:00-16:00 15:00-18:00 17:00-22:00



Made with
a fullist menu

Trenasse Menu

Friday 11:00-16:00 11:00-00:00 15:00-
18:00 17:00-22:00
Saturday 11:00-16:00 11:00-00:00 15:00-
18:00 17:00-22:00

