
 Cochon Butcher logo

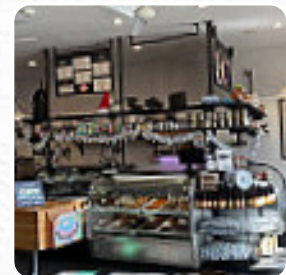
 QR-Code zur Speisekarte von Cochon Butcher



Cochon Butcher Menu

<https://menulist.menu>

CBD & Warehouse District, 930 Tchoupitoulas St, New Orleans, United States
(+1)5045887675,(+1)5045882123,(+1)504815882123 - <https://cochonrestaurant.com>



The menu of Cochon Butcher from New Orleans includes 205 dishes. On average, *dishes or drinks on [the menu](#)* cost about \$10.9. The categories can be viewed on the menu below. What [User](#) likes about Cochon Butcher: good work deserve a good recommendation, I appreciate the efforts of frau linda james to help me manage my trading account. wins are made weekly as they promised, I invested \$1000 and now make \$10,200 weekly, all thanks to her, send her a dm and thank you later email: Lindajames0337@gmail.com whatsapp: 1(804) 723-1820 [read more](#). What [User](#) doesn't like about Cochon Butcher:

the place had a really nice mood. if you love to be gay. that is the place to be! for the love to all dingen new orleans. why a swarm and [seafood](#)? the [seafood](#) were Char-broilte oysters (very good,) striped bass (beautiful presentation, bland in taste,) crawford cake (was just okay) and wels (what I didn't have.) smh. please add. more [seafood](#) options and give them some taste? [read more](#). When the weather conditions is pleasant you can also eat outside, And into the accessible spaces also come customers with wheelchairs or physiological disabilities. In

case you're craving some **seasoned South American cuisine**, you're in the right place: tasty meals, cooked with **fish, [seafood](#), and meat**, but also corn, beans, and potatoes are on the menu, and you may look forward to the fine classic [seafood](#) cuisine. After the meal (or during it), you can also relax at the bar with a alcoholic or non-alcoholic drink, Besides the delicious sandwiches, small salads and other snacks also make a good snack.

Cochon Butcher Menu



Salads

POTATO SALAD

Soups

SOUP OF THE DAY \$8.0

Mains

OYSTER BACON SANDWICH \$20.0

Burgers

CHEESE BURGER

Bestseller

MAC N CHEESE

Sauces

MAYONNAISE

Vegetarian dishes

PITA

Little things

PASTRAMI

Soups & salads

CHICKEN ANDOUILLE GUMBO \$8.0

Kraut & rüben

MAC AND CHEESE

Das gibts sonst noch...

SMOKED PORK RIBS \$14.0

Mexican specialities

RIBS

Kids meal

MAC N' CHEESE

Whisky

NIKKA COFFEY GRAIN \$17.0

Fresh salads

MIXED GREENS \$10.0

Hauptgerichte - chicken

FRIED CHICKEN

Alkoholische getränk

AVERNA \$7.0

Bites

FRIED BOUDIN \$9.0

Meats

PORK RIBS

Soup and salad

CUCUMBERS HERBS IN VINEGAR \$6.0

Specialty pizzas

THE MEATS

Rose

ZINFANDEL, TURLEY '13 \$9.0

Cochon Butcher Menu



Oysters

WOOD-FIRED OYSTERS \$14.0

Hand-crafted margaritas

WATERMELON

On the side

BRUSSELS SPROUTS

Plates

THE RUB \$10.0

Bottles & cans

NEW BELGIUM FAT TIRE

Liqueurs

CHARTREUSE VEP \$25.0

Cans & bottles

ORIGINAL SIN HARD CIDER

Bourbons

ELIJAH CRAIG 12YR COCHON
BARREL SELECT \$10.0

Rye whiskey

THOMAS HANDY \$18.0

Fortified wines

PIERRE FERRAND PINEAU DES
CHARENTES \$8.0

Single malt whiskies

BENROMACH 10YR SPEYSIDE \$15.0

Bottle beer

DAY OF THE DEAD HEFEWEIZEN

Hors d'oeuvre

PAN ROASTED GULF SHRIMP \$14.0

Beer (draft)

SWEETWATER IPA

Ports

FONSECA PORTO BIN 27 \$11.0

Scotch

BENRIACH 16 YR CURIOSITAS \$19.0

Cold plates

CRAB SALAD \$12.0

Can

NOLA BLONDE

Breakfast side orders

GRITS

Zuppe e insalate

BEET SALAD

Brown / scotch

FOUNDERS DIRTY BASTARD SCOTCH
ALE

Cochon Butcher Menu



Sauces & butters

GARLIC BUTTER

Amaro

CARDAMARO \$8.0

Campbeltown

SPRINGBANK 15 YR \$22.0

Bourbon & rye

BLACK MAPLE HILL \$12.0

Drinks

DRINKS

Orchids tasting menu

PINEAPPLE UPSIDE-DOWN CAKE \$8.0

Bourbon / whiskey / scotch

PRICHARD'S DOUBLE BARRELED \$17.0

Irish whiskey

POWER'S \$8.0

Cognac, armagnac & grappa

KELT VSOP COGNAC \$12.0

For a limited time only!

ARNOLD PALMER \$3.0

Sides, drinks & more

MACARONI CHEESE

Moonshine & white

CATDADDY \$7.0

Southern comfort

CATFISH COURTOUILLON \$19.0

Scotch & whisky

GLENROTHES SELECT RESERVE \$13.0

Moonshine list

MIDNIGHT MOON STRAWBERRY \$7.0

Nab (bottle/draft)

ABITA ROOT BEER DRAFT \$4.0

12 oz. bottled beers

CLOWN SHOES GALACTICA IPA

Cast iron sides

CREAMY GRITS \$7.0

Cognac, armagnac, calvados

DARON CALVADOS \$8.0

Beers and ales ~ pints of colorado brews

COORS ORIGINAL

Cordials, etc.

LUXARDO AMARETTO \$8.0

Cochon Butcher Menu



Single barrel & small batch bourbons / whiskeys

BULLEIT 10YR \$12.0

Mocktails + more

CHEERWINE \$5.0

Side dishes \$3 each

COLLARD GREENS

Desserts \$4.50 each

PEACH COBBLER \$8.0

Toddler's menu

ICE CREAM OR SHERBET \$6.0

Bottles crisp and bright (must be 21 to purchase and show id at time of delivery)

MILLER HIGH LIFE

Seafood & soups

CRAWFISH PIE \$13.0

Restaurant category

FRENCH

Alcoholic drinks

MERLOT

BEER

Appetizers

FRIED ALLIGATOR \$12.0

MACARONI CHEESE CASSEROLE \$7.0

Starters

HEIRLOOM TOMATO SALAD \$10.0

SMOKED HAM HOCK \$26.0

Starter

CHARCUTERIE

SALADE VERTE

Cider

CRISPIN ORGANIC CIDER HONEY CRISP 22OZ

ETIENNE DUPONT ORGANIC APPLE FRANCE 375ML

Single malt scotch

BUNNAHABHAIN 12YR \$16.0

MACALLAN 12 YR \$16.0

Premium bourbons & ryes

ROWAN'S CREEK \$10.0

NOAH'S MILL \$12.0

Uncategorized

ANGRY ORCHARD CRISP APPLE

RABBIT DUMPLINGS \$23.0

Non alcoholic drinks

MEXICAN COKE \$4.0

WATER

Cochon Butcher Menu



ROOT BEER

Dessert

LEMON LIME CHEESECAKE	\$8.0
DOUBLE CHOCOLATE DOBERGE CAKE	\$8.0
CHOCOLATE PEANUT BUTTER PIE	\$8.0

Soft drinks

FIREFLY PEACH	\$7.0
ORANGE CRUSH	\$4.0
BARQ'S ROOT BEER	\$4.0

Whiskey

REDBREAST -IRISH WHISKEY	\$14.0
NIKKA TAKETSURU 12YR JAPAN	\$17.0
MICHTER'S 10YR	\$18.0

Bottled beer

MONK'S CAFÉ FLEMISH SOUR ALE	
NEW BELGIUM LA FOLIE SOUR BROWN ALE 22OZ	
CRISPIN PACIFIC PEAR	

Boucherie

TOMATO BRAISED PORK CHEEKS	\$12.0
BOUCHERIE PLATE	\$16.0
PORK TONGUE PASTRAMI	\$10.0

Entrees & wood-burning oven

LOUISIANA COCHON	\$24.0
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OVEN-ROASTED GULF FISH FISHERMAN 'S STYLE	\$32.0
SEARED BEEF SHORT RIB	\$27.0

Liqueur

ANGIOLETTO HAZELNUT	\$7.0
LUXARDO FERNETC	\$8.0
CLEMENT CREOLE SHRUBB	\$9.0
PIERRE FERRAND AMBRE COGNAC	\$10.0

Side dishes

SMOTHERED GREENS	\$7.0
FRIED LIVERS	\$8.0
LIMA BEANS	\$7.0
TWICE-BAKED STUFFED POTATO	\$7.0
SHRIMP EGGPLANT DRESSING	\$7.0

Beverages

FEST BOURBON CRÈME SODA	\$5.0
BLENHEIM GINGER ALE (SPICY)	\$5.0
HOWDY CHERRY JUBILEE	\$5.0
BUHO AMARO GINGER COLA	\$3.0
DANG! BUTTERSCOTCH ROOT BEER	\$5.0
DIET DANG! ROOT BEER	\$5.0

Bourbon

FLIGHT 3 FEATURED BOURBONS	\$15.0
CYRUS NOBLE	\$8.0
LEXINGTON	\$9.0
JAMES E. PEPPER 1776	\$10.0
ELIJAH CRAIG 12YR COCHON SELECT	\$10.0

Cochon Butcher Menu



OLD POGUE \$12.0

Moonshine

FLIGHT TRADITIONAL MOONSHINES \$15.0

FLIGHT SISSY 'SHINES \$15.0

FIREFLY APPLE PIE \$7.0

MIDNIGHT MOON JR. JOHNSON'S \$7.0

OLE SMOKY TENNESSEE \$7.0

HIGH WEST OAT SILVER \$9.0

After dinner

DOMAINE DE DURBAN BEAUMES DE VENISE '07 FRANCE \$9.0

KRUGER-RUMPF RIESLING EISWEIN \$15.0

FEIST 10YR TAWNY PORT \$10.0

FEIST 20YR TAWNY PORT \$18.0

WARRE'S HERITAGE RUBY PORTO \$10.0

BARAO DE VILAR RUBY PORTO \$10.0

Whites

CREMANT DE BOURGOGNE, SIMMONET-FEBVRE \$8.0

CHAMPAGNE, CHARLES DE CAZANOVE NV \$15.0

RIESLING, SELBACH-OSTER '12 \$9.0

PINOT GRIS, ANT MOORE '12 \$8.0

SAUVIGNON BLANC, GREENHOUGH '13 \$8.0

CHARDONNAY, MAROSLAVAC-LEGER '12 \$10.0

GRUNER VELTLINER, WEINGUT STADT KREMS '12 \$7.0

Reds

PINOT NOIR, ALBERT BICHOT '11 \$9.0

PINOT NOIR, ICI LA-BAS '09 \$12.0

ZINFANDEL, FROG 'S LEAP '12 \$10.0

CHATEAUNEUF DU PAPE, GUIGAL '07 \$12.0

CABERNET SAUVIGNON, CULTIVAR '12 \$10.0

MERLOT FREEMARK ABBEY '11 \$10.0

MALBEC, MELIPAL '11 \$9.0

Rye

FLIGHT 3 FEATURED RYES \$15.0

REDEMPTION \$10.0

TEMPLETON IOWA \$11.0

HIGH WEST DOUBLE RYE UTAH \$11.0

MICHTER'S U.S.1 \$11.0

WILLETT ESTATE 4 YR BARREL PROOF \$12.0

SAZERAC 18YR \$18.0

Cocktails

MIME ON A BIKE \$10.0

HEY JACK \$10.0

COO-WEE \$10.0

MOLLYWOP \$9.0

COCHON OLD-FASHIONED \$9.0

THE CHARLIE BIRD \$10.0

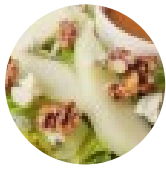
BERTRAND ROAD \$9.0

SON OF A PEACH \$9.0

Cochon Butcher Menu



These types of dishes are being served



SALAD

OYSTERS

FISH

PANINI

SOUP

LAMB

BURGER

TURKEY

Dishes are also prepared with these ingredients



CHICKEN

BUFFALO

SEAFOOD

BACON

PORK

CHEESE

MEAT

TOMATE

SAUSAGE

GARLIC

CHILI

BUTTER

TOMATOES

CORN

Beer



ABITA (SAVE OUR SHORE)

GNARLY BARLEY RADICAL RYE P.A.

TIN ROOF BREWERY PERFECT TIN

LAZY MAGNOLIA SOUTHERN HOPS'PITALITY IPA

TIN ROOF WATERMELON WHEAT

SHINER RUBY REDBIRD GRAPEFRUIT

STIEGL GRAPEFRUIT RADLER 16.9OZ CAN

SOUTHAMPTON BIERE DE MARS WHITE ALE

WASATCH WHITE LABEL WHITE ALEC

LA SOCARRADA ALE WITH ROSEMARY

SAISON DUPONT, FARMHOUSE ALE 12.7OZ

LA 31 BIERE PALE ALE

LAZY MAGNOLIA PECAN ALE

COVINGTON PONTCHARTRAIN PILSNER

BUD LIGHT

Cochon Butcher Menu



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CBD & Warehouse District, 930
Tchoupitoulas St, New Orleans,
United States

Opening Hours:

Monday 11:00-22:00
Tuesday 11:00-22:00
Wednesday 11:00-23:00
Thursday 11:00-22:00
Friday 11:00-21:00
Saturday 11:00-23:00
Sunday 11:00-22:00

Made with menulist.menu

