

Insider's Guide to

Welcome to New Orleans... Few cities celebrate food, fun and French architecture quite like New Orleans. And what else would you expect from the city that gave us jazz, Creole cooking, Poker and the world-famous Bourbon Street? New Orleans is a dense melting pot of so many different cultures, languages and influences from around the world, which makes it a culinary and nightlife experience like no other. While you don't have to go far for a good bite to eat or drink, we've created this handy "Insider's Guide" to help you find the best beignet, jambalaya and po' boy while strolling through the French Quarter. So, enjoy your time experiencing the most historical, haunted and hell-raising city this side of the Mississippi!

Downtown/French Quarter

Antoine's Restaurant

French-Creole
(504) 581-4422
<https://antoines.com>
World-renowned French-Creole cuisine since 1840. Known as the birthplace of such culinary classics as Oysters Rockefeller, Eggs Sardou (poached eggs over artichoke bottoms with anchovies, topped with hollandaise sauce) and Pommes de Terre Souffles.

Arnaud's Restaurant

Creole
(504) 523-5433
www.arnaudsrestaurant.com
Arnaud's Restaurant has been serving classic Creole cuisine in the French Quarter since 1918. A number of menu items have been served since the restaurant opened, including Shrimp Arnaud, Trout Meuniere Amandine, Clemenceau, Fried Soft Shell Crabs and Turtle Soup. Don't leave without having a cup of their "Cafe Brulot," which they prepare tableside.

Besame

Latin
(504) 308-0880
www.besame-nola.com/
A Latin-style tapas restaurant that combines fresh seafood from the Gulf of Mexico with Latin and Caribbean flavors from Mexico and South America.

Brennan's

Creole
(504) 525-9711
www.brennansneworleans.com
Fine-dining landmark famed for Creole cuisine, posh breakfasts and bananas Foster for dessert. The menus are rooted in Creole traditions and are bolstered with contemporary New Orleans influences, marrying classic and modern techniques enhancing the local, seasonal offerings.

Broussard's

Creole
(504) 581-3866
<https://broussards.com>
Broussard's has been around since 1920, offering tasty executions of Creole standbys such as veal and crawfish in a béchamel sauce, and redfish stuffed with shrimp, crabmeat and oysters, as well as bottomless mimosas. The on-site Empire Bar does for classic cocktails what the restaurant does for old-line Creole cuisine.

Café Du Monde

Café
(507) 587-0833
www.cafedumonde.com
Iconic New Orleans cafe known for café au laits, chicory coffee and beignets since 1862. This legendary French Quarter cafe is one of "the best ways to start your day in the Big Easy" – or end it (it's open 24 hours).

Cane & Table

Latin-Caribbean
504-581-1112;
www.caneandtablenola.com
Rum-based cocktails & eclectic small & large plates in environs that evoke Old Havana. Seasonally-driven menus are coastally inspired and marry Caribbean flavors with Cuban influences.

Coop's Place

Cajun
(504) 525-9053
www.coopsplace.net
Coop's is the real deal since 1893. Staples like shrimp Creole, Cajun-fried chicken, fried oysters and rabbit and sausage jambalaya are always good bets for lunch, or order the tasting plate, which features the items above along with scrumptious portions of seafood gumbo and red beans and rice with sausage.

Deanie's Seafood in the French Quarter

Seafood
(504) 581-1316
www.deanies.com
For more than 50 years, Deanie's has been serving giant seafood platters, so bring your appetite (or a few people with you) when dining on the best boiled, broiled and fried seafood of deep-fried oysters, shrimp, catfish, soft-shell crabs and crawfish croquettes.

Downtown/French Quarter (cont.)

Dian Xin

Dim Sum
(504) 266-2828
www.dianxinnola.com

Its expansive menu runs the gamut of small plates like Xiaolongbao and complete entrees, plus an expansive salt-and-pepper menu, the squid being a particular standout. Not a single dish on the menu misses, be it breakfast favorites like jianbing or American Chinese comfort staples like General Tso's chicken.

Dickie Brennan's Steakhouse

Steak House
(504) 522-2467

www.dickiebrennanssteakhouse.com
Serving up reliable, full-flavored Cajun and Creole fare for nearly 60 years. New Orleans, a city of seafood and swamp ingredients, isn't known as a steak town. Yet this steakhouse is considered one of the greatest in the South. Meats such as a 24-ounce ribeye and a roasted prime rib get rubbed with Creole seasoning.

Doris Metropolitan

Steak House
(504) 267-3500

www.dorismetropolitan.com/en/new-orleans
Expertly prepared menus using flavors and techniques that play on Middle Eastern heritage to shine a spotlight on dry-aged beef and the highest quality meats, which are offered alongside vegetable-forward appetizers, exotic and local seafood, a thoughtfully sourced caviar menu and seasonal sides.

Felix's

Seafood
(504) 522-2440
www.felixs.com

The place is loud, lively and has been dishing fresh seafood for more than 70 years. Besides freshly shucked bi-valves, you can feast on char-grilled, Bienville and Rockefeller, along with fried everything, all kinds of po-boys and delicious crab claws.

GW Fins

Seafood
(504) 581-3467
www.gwfins.com

Chef Tenney Flynn changes the entrées daily, depending on what maritime delights his dockside sources have for him. The most sought-after dish, though, is the Scalibut, a halibut and scallop combination that's a true original. Appetizers include glorious lobster dumplings and a seafood gumbo.

Galatoire's

French/Creole
(504) 525-2021
www.galatoires.com

Shrimp remoulade and pompano with crab meat are must-orders at this jacksack-required Bourbon Street grand dame dating back to 1905. High-end Creole food has been beautifully executed here for more than a hundred years, including the best of traditional French-Creole dishes like escargot, soufflé potatoes, crabmeat Yvonne, shrimp étouffée, Gulf fish a la meunière amandine and seafood okra gumbo.

Irene's

Italian
(504) 529-8811
www.irenesnola.com

Upscale Italian classics draw crowds to this homey yet elegant dining room with a piano bar. Cannelloni to die for, irresistible duck, lamb chops both delicate in flavor and hearty enough for any appetite. Roasted eggplant soup and extraordinary, complimentary bruschetta everyone is served when they are seated!

Justine

Seafood
(504) 218-8533
www.justinenola.com

Decadent starters like bone marrow bordelaise and foie gras torchon anchor an impressive offering of steaks and brasserie classics like poisson amandine and moules frites.

Katie's

Creole/Italian
(504) 488-6582
www.katiesinmidcity.com

Katie's Restaurant is known for serving top-notch local cuisine, including a seafood sandwich so large it's known as The Barge. When Guy Fieri swung by on Diners, Drive-Ins and Dives, he couldn't help but praise the handmade pizza topped with Cajun pork.

Killer Poboy's

Sandwich Shop
(504) 252-6745
www.killerpoboy.com

The po' boy—a baguette-like loaf of French bread stuffed with meat or fried seafood—is as New Orleans as it gets. But with hundreds of places serving up countless variations, standing out is no easy feat. Killer Poboy's has miraculously managed it, though, with inventive fillings like "Black Beer Beef" and chicken confit. High-quality ingredients elevate the classics like the shrimp spiked with coriander and lime and ham gussied up with caramelized onions and Creole mustard.

Luke

Creole
(504) 378-2840
www.lukeneworleans.com

A lively atmosphere surrounds the raw bar offering the freshest seafood and oysters procured daily from the Gulf of Mexico. Chef Erick Loos is at the helm of the kitchen featuring dishes that highlight local purveyors and farmers' market ingredients.

MaMou

French
504-381-4557
www.mamounola.com

MaMou is a modern French brasserie from Executive Chef Tom Branighan and Sommelier Molly Wismeier. The European continental cuisine draws on creole influences of Tom's childhood in Southern Louisiana as well as shows his appreciation for French technique.

Mother's Restaurant

Southern
(504) 523-9656
www.mothersrestaurant.net/

Popular cafeteria-style joint drawing crowds with po' boys & down-home Southern fare since 1938.

Mr. B's Bistro

Creole
(504) 523-2078
www.mrbsbistro.com

BBQ shrimp worth getting sauce up to your elbows (bibbs are provided) and gumbo Ya Ya pure joy rave fans. The bistro has a lively vibe that many consider it a go-to for family entertaining as well as a gold standard for business dining. This bistro's atmosphere is a mix of casual and chic.

Napoleon House

Creole
(504) 524-9752
www.napoleonhouse.com

Renowned for its iconic Warm Muffuletta (most serve theirs cold), a symphony of cured meats, tangy olive salad, and sesame-studded bread, all made in house, the establishment pays homage to the city's vibrant flavors. Beyond this signature delight, the menu features a delectable array of Creole and Cajun-inspired dishes, from Seafood Gumbo to flavorful Red Beans and Rice and Jambalaya.

Port of Call

Burger/Steak House
(504) 523-0120
www.portofcallnola.com

Port of Call is famous for its burger. Port of Call still serves steaks and chops, as well as beer and strong cocktails, but everyone is there for the burger.

Downtown/French Quarter (cont.)

Queen Trini Lisa

Trinbagonian
504-345-2058
www.queentrinilisa.com
Queen Trini Lisa brings her Trinbagonian Island Soul Food to the Northernmost Caribbean City of New Orleans. Heavily influenced by African, East Indian, and Asian cultures, her cuisine aims to deliciously blend their spices and natural ingredients.

Restaurant R'evolution

Cajun
(504) 553-2277
www.revolutionnola.com
Swanky hotel restaurant with an extensive menu of Creole fare, plus a 10,000-bottle wine cellar. Offering modern, imaginative reinterpretations of classic Cajun and Creole cuisine.

Stanley

American
(504) 587-0093
www.stanleyrestaurant.com
Delicious sandwiches, Italian sodas, house-made ice creams, milkshakes and Louisiana favorites are on the menu. Stanley's all about the breakfast. There is something guaranteed to please anyone's tastes in this fun casual spot.

Tableau by Dickie Brennan & Co.

Creole
(504) 934-3463
www.tableaufrenchquarter.com/
Classic French-Creole cooking served in an elegant 3-story townhouse with an open kitchen & balcony. Tableau's dishes highlight local ingredients, and reflect a wide variety of flavors and European influences combined with a modern approach.

Tujague's Restaurant

Cajun
(504) 525-8676
www.tujaguesrestaurant.com
Grande dame of New Orleans dining founded in 1856, serving a traditional Creole menu. Tujague's is the second oldest restaurant in New Orleans. Lore states that brunch originated here, as did the Grasshopper cocktail. Their famous five course menu is still served nightly.

Vacherie Restaurant

Cajun
(504) 207-4532
www.vacherierestaurant.com/
Vacherie has some great breakfast items, such as fried green tomatoes, crawfish frittata, andouille hash and johnnycakes. Popular items on the dinner menu include hot and sweet pecans, sausage sliders with pickled onions or fried oysters on spinach salad.

Uptown/Garden District

Brigtsen's

Cajun, Creole
(504) 861-7610
www.brigtsens.com
Modern Creole fare by acclaimed chef Frank Brigtsen served in a cozy Victorian-cottage setting. Brigtsen's continues to be one of the very best in the city.

Charlie's Steak House

Steakhouse
(504) 895-9323
www.charliessteakhouse.com
Old-fashioned, casual steakhouse open since 1932 serves thick cuts & classic sides. The oldest steakhouse in New Orleans. "There's nothing fancy at Charlie's, just a great steak, a cold drink, and a good time. You don't ask for a menu at Charlie's unless it's your first time, and that's when everybody laughs at you."

Clancy's

French-Creole
(504) 895-1111
www.clancysneworleans.com
Elegant Creole classics, martinis & a long wine list offered in a bustling, homey space.

Commander's Palace

Modern Creole
(504) 899-8221
www.commanderspalace.com
A New Orleans landmark since 1893. Known for the award-winning quality of its food and its convivial atmosphere, the history of this famous restaurant offers a glimpse into New Orleans' storied past and has been the go-to destination for Haute Creole cuisine and whimsical Louisiana charm. The winner of seven James Beard Foundation Awards, it has evolved into a culinary legend.

The Commissary Market + Kitchen

American
(504) 274-1850
www.thecommissarynola.com/
A delicious dine-in and to-go menu as well as a full market menu of ready-to-heat family meal kits, soups, sides, and other fridge and pantry staples.

Dakar NOLA

Senegalese, Creole
(504) 493-9396
www.dakarnola.com
DAKAR NOLA offers Senegalese food with a modern twist. Our pescatarian menu tells the story of the deep cultural connection between Senegambia and New Orleans through food.

Hungry Eyes

Gastro Pub
(504) 766-0054
hungryeyesnola.com
Zippy wine, sultry cocktails, lipstick smeared martinis, and luxury drinking food in a dreamy, unpretentious 80s inspired space.

Saba

Israeli
(504) 324-7770
www.eatwithsaba.com
A journey through food and beverage which pays homage to the culinary landscape of Israel. With influences that stem from the Middle East, Europe and North Africa, Saba reflects a collection of moments where food and culture have crossed paths.

Saffron Nola

Indian
(504) 323-2626
www.saffronnola.com
Sophisticated eatery serving elevated Indian fare with local influences, plus craft cocktails. Saffron uses fresh local ingredients like gulf fish, gulf shrimp, oysters, gumbo, charcuterie, and more; all while using Indian techniques and spices to spotlight the bounties of their local farm partners.

Shaya

Israeli
(504) 891-4213
www.shayarestaurant.com/
Shaya restaurant combines Israeli staples with Southern flavors and modern techniques, striking a balance between innovation and tradition.



Warehouse District

Adof's

Italian
(504) 948-3800

www.adolfosneworleans.com

This hidden treasure lures those in the know with delicious Creole-influenced Italian fare that doubles as aromatherapy. Order garlic bread to start, make that a double order, then you absolutely must get the crab meat and corn cannelloni, a house specialty. Prepare to be wowed by the chicken parmesan, ravioli or veal with ocean sauce.

Annunciation Restaurant

Creole
504-568-0245

www.annunciationrestaurant.com

Renovated historic space is now an upscale, white-tablecloth restaurant for modern Creole fare. Neighborhood fine dining in the heart of the Warehouse District, is the ideal spot for celebrating a special occasion, entertaining a group of important clients, or unwinding after a hectic day at work with skillfully crafted cocktails, fine wines and an assortment of classic and contemporary Cajun and Creole dishes.

August

French
(504) 299-9777

www.restaurantaugust.com

August is a Contemporary Creole restaurant creating unique dishes with a focus on Louisiana ingredients. The French-Creole cuisine is peppered with Asian influences, and the spicy crab and cheese grits hint at some of the elevated rustic themes, while the Crisp Pompano and Scallops Almondine are New Orleans through and through.

The Bakery & Dessert Bar

Dessert/American
(412) 489-6382

www.bakery.bar/

Originally envisioned as the home base for Debbie Does Doberge's spins on the classic New Orleans birthday cake, Bakery Bar has grown into a full service restaurant, with a nostalgic, comforting and creative menu of snacks and shareables, entrees and desserts.

Cochon

Cajun/Southern
(504) 588-2123

<https://cochonrestaurant.com>

Meat-lovers-going-hog-wild is the overriding sentiment here, with a mostly casual but enthusiastic crowd. It's a place to pig out, pun intended, but behind the bacchanal is a commitment to high-quality, in-house food production.

Compere Lapin

Caribbean
(504) 599-2119

www.comperelapin.com/

Classic New Orleans cuisine with Caribbean-infused flavors of the island, St. Lucia. Spiced pig ears and conch croquettes kick off the starters, with jerk drum fish and a superbly rendered goat curry spiced with cinnamon and served with sweet plantain gnocchi heading up the mains.

Emeril's New Orleans

Fine Dining
(504) 528-9393

www.emerilsrestaurant.com/

Emeril's is an elegant dining experience where you can enjoy one of our two distinct tasting menus. The Classics menu features Chef Emeril's classic dishes throughout the years, reimagined by Chef EJ and his culinary team.

Gianna Restaurant

Italian
(504) 399-0816

www.giannarestaurant.com

The menu which draws from across Italy, includes campanelle pasta with squash and pureed kale, spaghetti with clams, roasted Gulf fish with chili and lemon and a steak Florentine; Polenta with lamb sausage gravy, tummala of rice, chicken and sausage, rigatoni with grilled swordfish; roasted pork shoulder with fennel and orange; veal saltimbocca to list a few of the dishes.

Herbsaint

French
(504) 524-4114

<https://herbsaint.com>

It's a little French, a little Italian and very South Louisianian. Duck confit with dirty rice, planks of beef with anchovies, shrimp callaloo, chicken, tasso and andouille gumbo remain as popular as ever. There's no wrong dish at Herbsaint and no wrong time to eat here.

Josephine Estelle

Italian
(504) 930-3070

<http://josephineestelle.com/>

Whisper light dishes include a much raved-about snapper crudo that lives up to the hype with flavors of hazelnut and Meyer lemon curd. There's also pillowy gnocchi, golf ball sized Arancini and brussels sprouts that surprise with a tart zing. Diners get a taste of Italy with Southern touches for breakfast, lunch, dinner and weekend brunch.

Meril

New American
(504) 526-3745

www.emerilsrestaurants.com/meril/

Meril is Chef Emeril Lagasse's latest concept and fourth restaurant in New Orleans. Meril's casual restaurant interior is marked by a signature open style kitchen and a large bar area, featuring a varied wine selection and craft cocktails.

Otra Vez

Mexican
(504) 354-8194

www.otraveznola.com

Mexican food all the way to the Big Easy. The menu includes delicious classics such as queso fundido with plantain chips, crispy shrimp tacos with chipotle celery root remoulade, crawfish chili relleno and a spicy Margarita made with juiced poblano peppers and lots more.

Peche Seafood Grill

Seafood
(504) 522-1744

www.pecherestaurant.com

Order raw oysters, yes. But also order shrimp toast, wood-oven grilled whole fish with salsa verde and all the side dishes, but especially the white beans with bacon and Brabant potatoes. The smothered catfish is a dish that tastes deep and true, like the homey flatlands of Cajun Louisiana.

Seaworthy

Seafood
(504) 930-3071

www.seaworthynola.com

Try the gulf fish rillettes, the decadent fritto misto with shrimp and squid, or the fresh red snapper with gochujang marinated squash. There are non-pescatarian options as well.

Sofia

Italian
(504) 322-3216

www.sofianola.com

Authentic Italian and winner of 2019 Best New Restaurant in New Orleans! The tagliarini squid ink pasta—tender homemades served with Calabrian chile, mussels and squid on a bed for spicy greens. The lemony chicken is sous vide tender and swabbed with a citrus butter sauce. Herb-spiked carrots are frilled and roasted to sweet perfection on a bed of farro and wood-fired pizza is topped with curly clams, chile oil and lots of garlic.

Marigny

Bywater American Bistro

American
(504) 605-3827

<http://bywateramericanbistro.com/>

This modern American restaurant in a former rice mill uses local ingredients and impeccable technique to compose inventive, flavorful dishes. Many, like the spiced rabbit curry, draw inspiration from the Caribbean, but the menu is a melting pot of influences. Try the bresaola-style tuna toast or pickled shrimp (a variation on ceviche).

The Country Club

Contemporary
(504) 945-0742

www.thecountryclubneworleans.com

The Country Club offers an elegant escape from everyday living. Their beautiful renovated restaurant and bar deliver exquisite food and drink in sophisticated surroundings. The separate pool area is a bohemian retreat complete with a poolside bar and outdoor kitchen.

Elizabeth's

Southern (Breakfast/Lunch)
(504) 944-9272

www.elizabethsrestaurantnola.com

Famous for its huge breakfast and brunch dishes, like eggs Florentine topped with fried oysters and sweet potato duck hash over a cornbread waffle, along with their praline bacon. You'll feel better afterward and if not, they also serve really solid morning cocktails for when desperation sets in.

Marigny Brasserie

Cajun
(504) 945-4472

www.marignybrasserie.com

If you like small plates, you'll find such treats as boudin balls with spicy aioli, crawfish fritters and a nice presentation of a local favorite, oyster shooters. Entrées emphasize regional flavors such as crawfish pasta, fried shrimp and red beans and rice. A nice assortment of po' boys and other sandwiches are available, with the standout being a cochon de lait po' boy.

Paladar 511

Italian
(504) 509-6782

www.paladar511.com

Italian neighborhood restaurant featuring elevated pies, house-made pastas, gulf seafood and salads among other seasonal dishes.

Red Dog Diner

American
(504) 934-3333

www.reddogdiner.com

The homey vibe extends to the menu, with its extensive list of eclectic and creative comfort food. While most dishes have an Americana feel, there are international touches here and there, as seen in a bowl of seafood and chorizo stew topped with saffron-colored ancho pepper rice and in duck diablo soup topped with poblano-spiced polenta croutons.

Saint-Germain

Tasting Menu, French
504-218-8729;

saintgermainnola.com

Saint-Germain is a Bywater-based bistro and wine bar serving Parisian fare and specialties. Their menu changes daily with new creations and dishes. Browse their extensive list of wine and spirits to pair perfectly with their savory small plates.

Silk Road Restaurant & Wine Bar

Asian Fusion
(504) 934-3333

www.silkroadnola.com

Modern cuisine of India and Asia which incorporates those flavors with contemporary flare offering red curries, along with spicy vindaloos popular in the west and tikka masala creamy with ghee. There's a super veggie platter (tamarind chick peas, lentils, curried seasonal veggies) and also a slew of local favorites like blackened drum and jambalaya. Be sure to order the lemongrass crab bisque, a silky rich soup that is simply outstanding.

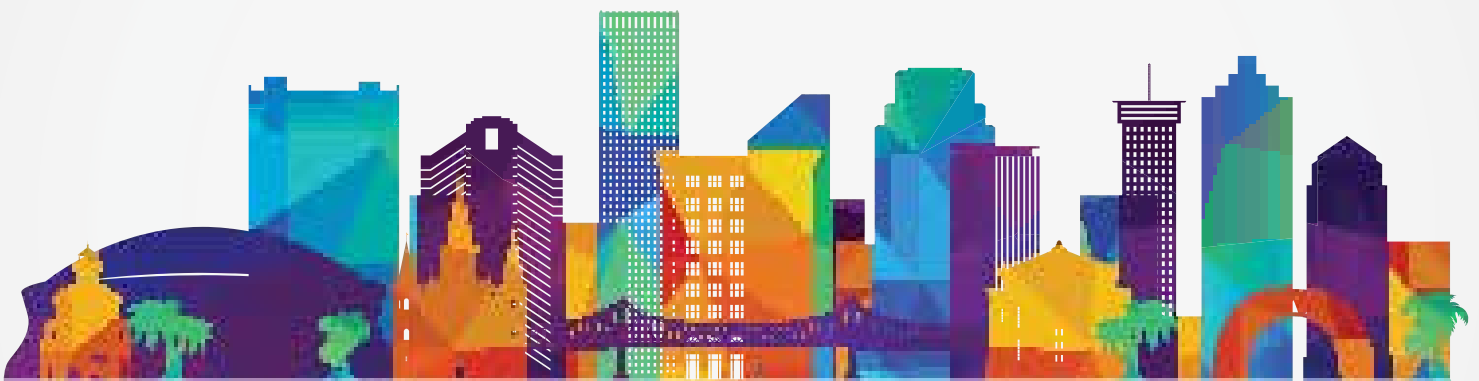
Sukho Thai

Thai
(504) 948-9309

<https://sukhothai-nola.com>

Flavorful, vegetarian-friendly Thai cuisine in a small space with Asian beers and sidewalk seats. Thai hot is only for the very brave at Suko Thai, a Thai eatery with some of the best Thai cuisine in town with an emphasis on fresh ingredients in a setting that will soothe and delight. Everything is good, from the pad Thai to curries as fiery as you like and stir fries perfumed with Thai basil. They have an inventive menu of tropical cocktails and imported beers.

NEW ORLEANS



Tulane-Gravier

Cleo's

Mediterranean/Middle Eastern
(504) 522-4504
<https://cleos-mediterranean-cuisine.business.site/>
Mediterranean grocery and contemporary eatery serving kebabs, shawarma and other classic dishes. Hummus with za'atar shrimp; stew of lamb and okra; mixed grill with lemon thyme chicken; seafood tagine with tamarind sauce; hawawshi (pita sandwiches stuffed with beef) and more. The restaurant also has an attached convenience store with many organic products and a range of unusual sodas.

Drago's

Seafood
(504) 584-3911
www.dragosrestaurant.com
Get the charbroiled oysters, then sop up the buttery sauce with your French bread for a sinful and heavenly delight—leave room to try the entrees, which include ample lobsters, gumbo and fried seafood platters or the Shuckee Duckee – a duck breast topped with oysters and cream.

Willie Mae's Scotch House

Soul Food
(504) 822-9503
www.williemaesnola.com
Willie Mae's has been dubbed the best fried chicken in the world by the James Beard Foundation, the Food Network and other media, and in this case, the hype isn't far off—this is superlative fried bird. The white beans are also amazing. The drawback is everyone knows about it, so expect long lines, sometimes around the block. It's worth the wait.

Treme

Dooky Chase Restaurant

Créole
(504) 821-0600
www.dookychaserestaurants.com
The menu is a display of Creole standards, starting with the basics—such as their meaty red beans and rice—and climbing to more complex dishes like the juicy shrimp Clemenceau, a dish that couldn't be much more local. The vast majority of the diners are here to sample their world-famous fried chicken, a crispy, light creation that is arguably the city's best and finished off by the to-die-for pecan pie!

Gabrielle Restaurant

Cajun
(504) 603-2344
www.gabriellerestaurant.com
Neighborhood family-run bistro for casually refined Cajun cuisine in a warm, unpretentious setting.



Nightlife and Bars

The Alibi Bar – www.alibineworleans.com
Bacchanal Wine – www.bacchanalwine.com
Blue Nile – www.bluenilelive.com
Chickie Wah Wah – www.chickiewahwah.com
Cure – www.curenola.com
DBA – www.dbaneworleans.com
Dovetail Bar: Coffee & Cocktails – www.dovetail-bar.com
Henry's Uptown Bar – www.facebook.com/Henrys.Uptown.Bar/
Jewel Of The South – www.jewelnola.com
Lafitte's Blacksmith Shop Bar – www.lafittesblacksmithshop.com
Maple Leaf Bar – www.mapleleafbar.com
Monteleone Hotel Carousel Bar – www.hotelmonteleone.com/entertainment/carousel-bar/

Old Absinthe House – www.ruebourbon.com/old-absinthe-house
One Eyed Jacks – www.oneeyedjacks.net
Pat O'Brien's Bar – www.patobriens.com
Preservation Hall – www.preservationhall.com
Snug Harbor Jazz Bistro – www.snugjazz.com
The Maison – www.maisonfrenchmen.com
The Spotted Cat Music Club – www.spottedcatmusicclub.com
The Tell Me Bar – www.thetellmebar.com
Tipitina's – www.tipitinas.com
Three Muses – www.3musesnola.com
Tropical Isle – www.tropicalisle.com



New Orleans Sightseeing

1850 House – www.louisianastatemuseum.org/museum/1850-house
Audubon Aquarium of the Americas – www.audubonnatureinstitute.org/aquarium
Audubon Butterfly Garden and Insectarium – www.audubonnatureinstitute.org/insectarium
Backstreet Cultural Museum – www.backstreetmuseum.org
Bourbon Street – www.neworleans.com/plan/streets/bourbon-street
City Sightseeing Hop-On Hop-Off Bus Tour – www.citysightseeingneworleans.com
Degas House – www.degashouse.com/
French Quarter – www.frenchquarter.com
Hermann-Grima & Gallier Houses – www.hgghh.org
Jackson Square – www.neworleans.com/listing/jackson-square/32150
Louis Armstrong Park – www.experienceneworleans.com/louis-armstrong-park.html
Mardi Gras World – www.mardigrasworld.com

National WWII Museum – www.nationalww2museum.org
New Orleans City Park – www.neworleanscitypark.com/
New Orleans Historic Voodoo Museum – www.voodoo-museum.com
New Orleans Jazz Museum – www.nolajazzmuseum.org
New Orleans Museum of Art – <https://noma.org>
New Orleans Musical Legends Park – www.neworleansmusicallegends.com/
Our Sacred Stories – www.our-sacred-stories.business.site
Preservation Hall – www.preservationhall.com/hall/
Smoothie King Center – www.smoothiekingcenter.com/
St. Louis Cathedral – www.stlouiscathedral.org
Steamboat Natchez – www.steamboatnatchez.com
Sydney and Walda Besthoff Sculpture Garden – www.noma.org/besthoff-sculpture-garden/
Woldenberg Riverfront Park – <https://audubonnatureinstitute.org/woldenberg-park>

Taxis and Ground Transportation

American Taxi – (504) 299-0386 or www.americantaxi2728conti.business.site/
Lyft – www.lyft.com

Share a Taxi 504 – (504) 812-1922 or www.shareataxi504.com
Uber – www.uber.com/

Limousine and Car Services

Burton Transit – (504) 232-3167 or www.burtontransit.com
Prime Transit, LLC – (504) 569-5512 or www.primetransitnola.com
Riverbend Limousine and Tours – (504) 252-0152 or www.riverbendcharters.com



FOR INSIDER'S GUIDES TO OTHER CITIES:

sonnhalter.com/insiders-guides

