

FRENCH QUARTER COCKTAILS

MEET THE MEN AND WOMEN
WHO KEEP THE QUARTER BUZZING

Oral History interviews by Rien Fertel
Photos by Denny Culbert

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TROPICAL ISLE

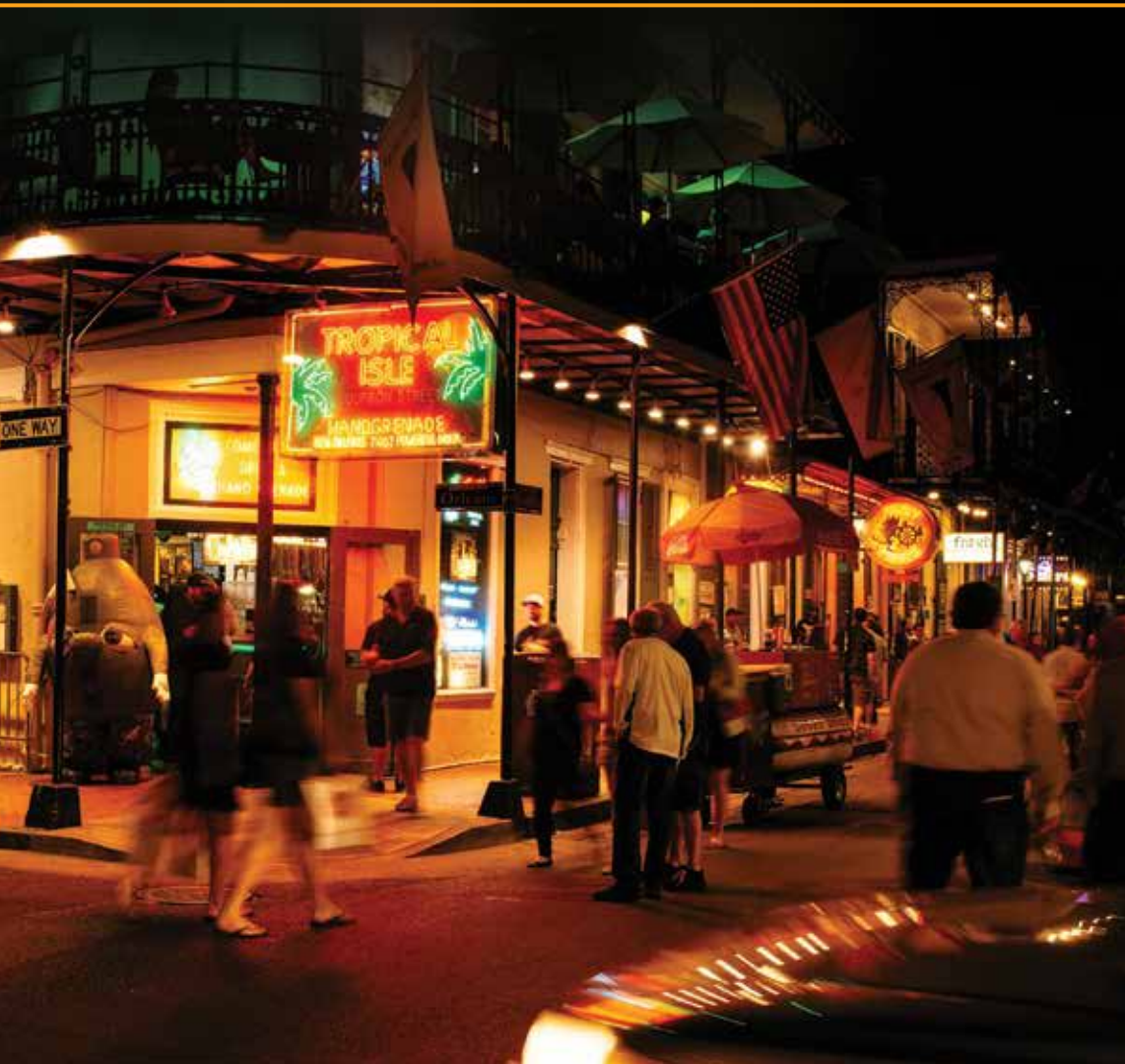
Bourbon St.

YEARS BEHIND THE BAR: 30

SIGNATURE DRINK: Hand Grenade



"We went to buy back-scratchers for the Tropical Itch drink, and there were these toy hand grenades in the Mardi Gras store where the beads were sold. So we said, 'Oh wow, we ought to make up a drink to go with that.' We thought it should be strong and green."





Shelly Oechsner Waguespack

PAT O'BRIEN'S

St. Peter St. at Bourbon St.

YEARS BEHIND THE BAR: 25

SIGNATURE DRINK: Hurricane



"In the late 1940s, when they were trying to promote the Hurricane, what they would do is ask pretty ladies to walk around the patio drinking a Hurricane, or asking gentlemen if they would like to taste a Hurricane. Now you kind of go, 'oh my gosh! I can't believe they used to do that!'"





Marvin Allen

THE CAROUSEL BAR

Hotel Monteleone, 214 Royal St.

YEARS BEHIND THE BAR: 13

SIGNATURE DRINK: Vieux Carré



"At shift change, we're coming and going and people are applauding us. We go over the bar. We do not go under. There is no 'under' — there's no door, there's no nothing. We have to basically hop up, put our rear ends on the bar, spin around, and hop out. There's been times when they gave us —like in the Olympics — points from 8, 9, 10. We have fun with it."

Trey Monaghan

MOLLY'S AT THE MARKET

1107 Decatur St.

YEARS BEHIND THE BAR: 10

SIGNATURE DRINK: Frozen Irish Coffee



"If you can get the inside seat facing the jukebox in the front door, it is the best seat in Molly's because you can see the whole length of the bar. You can see everyone walking back and forth on Decatur Street and you're not losing anything with your back to a wall. So you literally have no fear of missing anything."



Chris Hannah

ARNAUD'S FRENCH 75

813 Bienville St.

YEARS BEHIND THE BAR: 11

SIGNATURE DRINKS: French 75, Sazerac

"I think the reason why I haven't left — I mean, I've never lived anywhere eleven years. I'd never lived anywhere more than four years. But I realized how much fun it is to actually be a part of something. You could be a character in New Orleans. Everyone knows each other, and we all play a part in being what New Orleans is."



THE WALKER PERCY

Recipe by Chris Hannah

"The Walker Percy is a drink I came up with that I'm really happy about. Inspired by the late novelist's love of bourbon, I wanted to come up with a sipping-style, bourbon-based cocktail. It's a whole half-ounce of Angostura and a half-ounce of a pomegranate syrup and two ounces of bourbon and then a little lemon syrup, shaken. And I'm proud of it because it's hard to make a drink with a half-ounce of Angostura without it being overbearing and overpowering."

2 oz. bourbon

1/2 oz. Angostura bitters

1/2 oz. pomegranate syrup

1/4 oz. lemon syrup

Shake ingredients and strain over ice. Garnish with a lemon peel. 🍸

