Subject – Best Bar to Consider – New Orleans’ Polo Club Lounge at Windsor Court

Hi XX.

I hope this message finds you well. As you are gathering new bars to profile and reviewing options for the best hotel bars, I would like to share one of New Orleans’s finest - [Polo Club Lounge at Windsor Court](https://windsorcourthotel.com/dining/polo-club-lounge/).

An iconic New Orleans cocktail bar & lounge, admired for its esteemed English polo décor, fine art and live jazz, the Polo Club Lounge welcomes guests with its intimate, atmospheric bar and open lounge, original cocktail creations and reinvented classics, extensive wine collection and discerning spirits in company with exquisite cuisine and elevated bar snacks.

I have [linked images](https://www.dropbox.com/sh/h1v888ev8nlmz2a/AAAizoBi6XM5saKtZYPSX0OUa?dl=0) here to help paint a visual picture and then shared a sampling of beverages from the spring menu below with [images linked here](https://www.dropbox.com/sh/8rhs9dsht6ldda2/AADeKJJ86KRjpme1V-PD23TNa?dl=0). Please let me know if I may answer any questions to help introduce Polo Club Lounge.

Best,

Abigail

San Gris-Gria  
Red wine Sangria, topped with sparkling wine. Flavored with ginger and passion fruit as well as citrus. Straightforward, full-bodied, and fruity. Name is a play on Gris-Gris (voodoo term for and amulet, charm or spell).

The Queen's Flute  
Play on a champagne cocktail. Lavender and violet syrup affords the cocktail a lovely purple hue. The tiki bitters bring acidity while the sugar and syrup bring in some sweetness. Overall it is a light, refreshing, and balanced cocktail.

Cristal Cocoa-nut  
A very simple cocktail that lets the cristalino tequila shine. Cristalino tequila is aged and then filtered so it has the depth of an anejo but a much lighter, pleasant flavor. One large cube is made with sweetened coconut water so as it melts the drink gets sweeter while the cocoa bitters balance the drink out. Definitely a sipper.

Festivieux Carre  
This cocktail is essentially a barrel-aged Vieux Carre which is made with Rye Whiskey, Sweet Vermouth, and Cognac with a bar-spoon of benedictine. To give it a seasonal flair the benedictine is infused with blackberries, raspberries, and blue berries. It is a strong, spirit forward drink with a touch of sweetness best enjoyed neat or with one large rock.

Tea-quila Thyme  
This cocktail takes advantage of the very high quality teas we have in house. The jardin bleu tea is by Damann Freres and is a lovely black tea with garden fruit flavors and rhubarb and is infused into the tequila for 1 week. The tequila is then shaken with lillet (a light, fortified wine), lemon, and a honey-thyme syrup. The cocktail is full flavored, herbaceous, and delicate.

Gin & Blossom  
The Gin & Blossom cocktail uses a seasonal release of Hendricks gin called Neptunia. It is shaken with hibiscus syrup, elderflower syrup, and Feni Liqueur. This is a liqueur distilled from the red, fleshy fruit that cashews grow on and has a strong, astringent, bright flavor. The cocktail is strained into a Nick and Nora glass and has a deep reddish purple color from the hibiscus. It is floral, bright, sweet and unique.

Laviolet Spritz  
This is an NA cocktail using the lavender and violet syrup we make. It is mixed with lemon juice and soda water to make a bright, floral, sparkling beverage with no alcohol. It can be served sweeter or drier depending on preferences.