



# NAPOLEON HOUSE

*Since 1914*

## The Facts

<b>Owner</b>	Ralph Brennan Restaurant Group
<b>Location</b>	500 Chartres Street, New Orleans, Louisiana 70130
<b>Telephone</b>	504.524.9752
<b>Website</b>	<a href="http://www.napoleonhouse.com">www.napoleonhouse.com</a>
<b>Social Media</b>	Instagram & Facebook: @napoleonhouseNOLA Twitter: @NapoleonHouseNO
<b>Executive Chef</b>	Chris Montero
<b>Event Manager</b>	Beth Sigur
<b>Media Relations</b>	Simone Rathlé   <a href="mailto:simone@simoneink.com">simone@simoneink.com</a>
<b>Opening</b>	Napoleon House is a landmark with over 200 years of history, it originally opened its doors in the French Quarter in 1914 while owned and operated by the Impasto family. Ralph Brennan, whose family is a longstanding institution of New Orleans hospitality, accepted stewardship of Napoleon House from the Impasto family in 2015.
<b>Hours</b>	Monday/Tuesday 11AM-4PM Wednesday/Thursday/Sunday 11AM-9PM Friday/Saturday 11AM-10PM
<b>Venue</b>	The property is rated among the highest historically significant locations in New Orleans, and is on the National Register of historic buildings. Although the city's optimistic plot to provide refuge for the exiled Napoleon Bonaparte never quite came to pass, the bar and restaurant that occupy the premises intended for him have carried on, extending a constant welcome to generations of locals and visitors, artists and musicians, and film makers and philosophers, in his stead. Remaining true to itself, the deeply patinated walls, uneven tile floors, and old wooden bar, hollowed by countless signature Pimm's Cups, speak to its many decades of service.
<b>Menu</b>	The traditional taste of Napoleon House is safe in the hands of chef Chris Montero, a veteran of the Ralph Brennan Restaurant Group, whose own Creole roots in New Orleans reach back about as far as Napoleon House, itself. The "Italian grocery" favorites have long dominated the Napoleon House menu – including the Muffuletta, the quintessential New Orleans sandwich and a Napoleon House



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signature that pays homage to the Italian immigrants who first opened grocery and deli stores along the riverfront of the French Market in New Orleans. It is a hearty sandwich of cured meats and cheese, slathered with a tangy olive salad dressing piled onto a sesame-crusting Italian loaf. The muffuletta is heated to intensify the flavors of the ingredients. Pimm's Cup has New Orleans lore the popular drink made its mark at the Napoleon House bar in the late 1940s amongst the bon viveur set. Unique to its maker, it is a gin-based aperitif mixed with fresh lemonade, 7-Up, and a sliver of cucumber that would be a refreshing cocktail that cools you off during heated summer days in New Orleans.

**Dress Code**

Casual attire.

**Reservations**

Napoleon House does not take reservations.

**Private Parties**

The suite of rooms (L'Apartment de l'Empereur) on the 2nd floor would have been Napoleon's apartment had he made it to the new world. Comprised of 2300 square feet, the rooms can accommodate seated dinners, cocktail parties, receptions, and weddings. **Rosa Room** - 30 Seated / 40 Reception **Style Pietro Room** - 70 seated / 135 reception style **Courtyard** – 70 **Reception Style Emperor Room** – 45 seated / 40 reception style

**Payment**

Accepts all credit cards.