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Q&C Bar



By [David Lee Simmons, NOLA.com | The Times-Picayune](#)

The Q&C Bar, opened in November 2014 and tucked into a boutique hotel at Camp and Natchez streets, feels more like a haven than a typical hotel bar. The décor — brown leather chairs, oak tables and a bar all underneath golden lamps inside cut-out bottles and tiny cages — could suggest a masculine cigar bar. Nope.

That's partly because of the living-room-style space toward the entrance, just steps from a front desk manned by pleasant staffers, and also because some of those tables are communal-style in their length. The two long tables end just before an open kitchen, which add only a gentle buzz of activity to the room. (Off to the left of the kitchen, a few tables sit tucked away in a more private space.)

Meanwhile, friendly bartenders patiently guide patrons through the varied list of wines, cocktails and beers, the last of which feature a strong but not overwhelming representation of local breweries (Abita, NOLA, Parish).

The Q&C is a boutique hotel, and there's an air of sophistication about the clientele. The bar staff, however, doesn't put on airs. When a customer, for example, winced after sampling a slightly bitter Safety Meeting (Fernet Branca mixed with Old Grand-ad bourbon and chartreuse), the bartender happily offered up a Coladascotch as appeasement (with no charge on the first order). The Coladascotch is, as suspected, made with scotch along with coconut, pineapple and El Guapo "Mojo Cubano" bitters. No harm, no foul.

Bar manager PJ Hanne, formerly of Sylvain, Felipe's and Maurepas Foods, has developed a cocktail menu that's at once sophisticated but accessible; when in doubt, there's a Sazerac or an Old Fashioned or a nice tiki drink available.

Location: 344 Camp St., New Orleans, 504.587.9700