

Wine			Cocktails		
Sparkling			Classy Mimosa 15 / 40		
Champagne Brut/Henriot/NV	30	/ 150	House Squeezed Orange juice/Sparkling Single/Carafe		
Prosecco Brut Rose/Toressella/Veneto/NV	12	/ 60	French 75 16		
Lambrusco Dolce/Quercioli/Medici Ermete/NV	14	/ 56	Cognac/Sparkling/lemon		
Rosé/Orange*			CL Sangria 15		
Blend/Côté Mas/Rosé Aurore/Pays D’Oc/2022	13	/ 60 (1L)	Seasonal Sangria/Single and Carafe available		
White			Creole Cafe 17		
Arneis/Angelo Negro Unfiltered/NV	14	/ 56	Chairman’s Reserve Rum/Don Q Coconut Rum/Espresso/Chocolate		
Pinot Grigio/Pullus/Stajerska,Slovenia/2024	13	/ 52	Lucian Gold 16		
Sancerre/Comte de la Chevaliere/2023	25	/ 100	Chairman’s Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine		
Chardonnay/Sylvaine & Alain Normand/Bourgogne/France/2024	17	/ 68	Sky Juice (Frozen) 17		
Red			Gin/Coconut Water/Sweetened Condensed Milk/Nutmeg		
Pinot Noir/Maison Noir/Other People’s Pinot/Willamette Valley	16	/ 64	Hurricane Buster (Frozen) 18		
Grenache/Château Pégau/Maclura/Cotes-du-Rhone/2023	17	/ 68	Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime		
Chateaufneuf du Pape/Maison la Berthaud/Vielles Vignes/2021	25	/ 100			
Bordeaux/Les Candrans de Lassegue/St. Emilion Grand Cru/2022	20	/ 80			
Nebbiolo/Famiglia Rivetti/Langhe 2023	15	/ 60			
Beer/Cider			Spirit Free		
Lager/Gnarly Barley/Catahoula Common/Hammond, LA	7		The Remedy Shot 7		
Lager/Red Stripe/Jamaica	7		Ginger/Turmeric/Lemongrass/Lemon		
Lager/Banks Caribbean/Barbados	7		Sorrel Tea 8		
Lager/Urban South/Paradise Park/New Orleans, LA	7		House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime		
Extra Stout/Guinness/Dublin, Ireland	7		*make it boozy with Bounty Rum* +8		
Dry Cider/Shacksbury/Vermont,USA	7		Garden Party 10		
IPA/Gnarly Barley/Jucifer/Hammond, LA	7		Seedlip Garden/Cucumber/Lemongrass/Basil/Lemon/Soda		
Run Wild NA IPA/Athletic Brewing	7		*make it boozy with Botanist Gin +8		

January 25, 2026

First

- 12
- Buttermilk Biscuits/Whipped Ricotta/Berry Jam
- 16
- Tater Tots/Crème Fraiche/Paddlefish Roe
- 10
- Housemade Granola/Yogurt/Berries (gf)
- 14
- Smoked Fish Dip/Tostones/Pickled Jalapenos (gf*)
- 16
- Tuna Bagel/Calabrian Cream Cheese/Avocado

Entrée

- 19
- Semolina Dumplings/Goat Bolognese/Whipped Ricotta
- 18
- Hot Fire Chicken/Biscuits/Pickles
- 16
- Banana & Chocolate French Toast/Rum Caramel (n)
- 21
- Gulf Shrimp & Coconut Grits/Sauce Creole (gf)
- 19
- Spicy Black Beans/Pork Belly/Crispy Rice/Sunny Egg (gf*)

Dessert

- 11
- Mango Crème Brûlée/Coconut/Berries
- 12
- Banana Bread Pudding/Rum Caramel/Apple Curd
- 5
- Daily Selection of Ice Cream & Sorbet

Coffee & Tea

- 4.00

Hot Tea

3.25

Espresso
- 4.50

Tea Latté

3.50

Americano
- 4.25

Coffee

4.00

Macchiato
- 4.00

Café au Lait

4.00

Cortado
- 4.50

Chai Latté

4.50

Cappuccino
- 4.75

Cold Brew

4.50

Latté

Purchase Chef Nina’s cookbook, KWEYOLE/CREOLE

We are unable to provide individual checks for groups of 6 or more.
Please note, a 4% kitchen appreciation charge will be included on all checks.
20% Gratuity will be added to large parties.

(gf*) Can be Gluten Free(n) Contains Nuts (gf) Gluten Free
Consuming raw or undercooked food may increase the risk of foodborne illness.
Go Saints, beat falcons