

Wine

Sparkling

| | |
|---|----------|
| Brut Rosé/ Roederer Estate /Anderson Valley/NV | 22 / 110 |
| Prosecco Brut Rose/ Toressella /Veneto/NV | 12 / 60 |
| Lambrusco Dolce/ Quercioli /Medici Ermete/Italy/NV | 14 / 56 |

Still Rosé

| | |
|---|---------|
| Grenache Blend/ Minuty /Côtes de Provence/2023 | 15 / 60 |
|---|---------|

White

| | |
|--|----------|
| Arneis/ Angelo Negro /Unfiltered/NV | 14 / 56 |
| Pinot Grigio/ Pullus /Stajerska, Slovenia/2024 | 13 / 52 |
| Sancerre/ Comte de la Chevaliere /2023 | 25 / 100 |
| Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2024 | 17 / 68 |

Red

| | |
|---|---------|
| Pinot Noir/ Maison Noir /OPP/Willamette Valley/Oregon/2023 | 16 / 64 |
| Chateaneuf du Pape/ Maison la Berthaud /Viellles Vignes/2021 | 24 / 96 |
| Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/2023 | 17 / 68 |
| Nebbiolo/ Famiglia Rivetti /Langhe 2023 | 15 / 60 |
| Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/2021 | 20 / 80 |

Beer/Cider

| | |
|--|---|
| Lager/ Red Stripe / Jamaica | 7 |
| Lager/ Banks /Barbados | 7 |
| Lager/ Urban South /Paradise Park/New Orleans, LA | 7 |
| Extra Stout/ Guinness /Dublin, Ireland | 7 |
| Hazy IPA/ Gnarly Barley /Jucifer/Hammond, LA | 7 |
| Dry Cider/ Shacksbury /Vermont, USA | 7 |

Cocktails

| | |
|--|---------|
| Classy Mimosa | 15 / 40 |
| House Squeezed Orange juice/Sparkling Single/Carafe | |
| French 75 | 16 |
| Cognac/Sparkling/lemon | |
| CL Sangria | 15 |
| Seasonal Sangria/Single and Carafe available | |
| Creole Cafe | 17 |
| Chairman's Reserve Rum/Don Q Coconut Rum/Espresso/Chocolate | |
| Lucian Gold | 16 |
| Chairman's Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine | |
| Sky Juice (Frozen) | 17 |
| Gin/Coconut Water/Sweetened Condensed Milk/Nutmeg | |
| Hurricane Buster (Frozen) | 18 |
| Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime | |

Spirit Free

| | |
|--|----|
| The Remedy Shot | 7 |
| Ginger/Turmeric/Lemongrass/Lemon | |
| Sorrel Tea | 8 |
| House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime | |
| <i>*make it boozy with Bounty Rum* +8</i> | |
| Garden Party | 10 |
| Seedlip Garden/Cucumber/Lemongrass/Basil/Lemon/Soda | |
| <i>*make it boozy with Botanist Gin +8</i> | |

February 15, 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/Lavash/Pickled Jalapenos (gf*)

Entrée

- 21 Catfish Sandwich/Cabbage Slaw
- 21 Crawfish Pot Pie
- 19 Semolina Dumplings/Goat Bolognese/Whipped Ricotta
- 18 Hot Fire Chicken/Biscuits/Pickles
- 21 Gulf Shrimp & Coconut Grits/Sauce Creole (gf)
- 19 Spicy Black Beans/Pork Belly/Crispy Rice/Sunny Egg (gf*)

*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.*

Dessert

- 12 Tres Leches
- 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

(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