**Cocktails**

**Classie Mimosa 15 / 40**

House Squeezed Orange juice/Sparkling Single/Carafe

**Island Mimosa Flight 60**

2 Seasonal Juices and Orange Juice with a bottle of Sparkling

**Passionfruit Bellini 17 / 65**

Passionfruit Juice/ Peache Schnapps/Cava/Single/Carafe

**Bottomless Bunny Punch 35 per person**

Ask Se4rver for Details

**French 75 16**

Cognac/Sparkling/lemon

**Creole Cafe 17**

Chairman’s Reserve Rum/Don Q Coconut Rum/Espresso/Chocolate

**Yardman Pimms 17**

Gin/Pimms Liqueur/Tamarind Tea/Lemongrass/Cucumber/Ginger Beer

 **Love Me Now 16**

Cognac/Apple Brandy/Lemon/Honey/Mixed Berry Shrub/Orange Liqueur

 **Compere Lapin Seasonal Sangria (Frozen) 15 / 20**

Orange Wine/Apricot Liqueur/Grapefruit

**Nina Colada (Frozen) 17 / 25**

Don Q Rum/Medley of Sherry/Coconut/Pineapple/Lime

***\*spice it up with a float of Chairman’s Reserve Spiced Rum +6***

**Spirit Free**

**Sorrel Tea 8**

House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime

 ***\*make it boozy with Bounty Rum\* +8***

**Garden Party 10**

Seedlip Garden/Cucumber/Lemongrass/Basil/Lemon/Soda

 ***\*make it boozy try the Cool Like That***

**Even Greater Times 10**

Bare Zero Proof “Tequila”/Turmeric Coco Cream/Pineapple/Lemon/

Butterfly Pea Flower Tea

 ***\*make it boozy with Mijenta Reposado \* +12***

**Wine**

*Sparkling*

Champagne Brut/Delamotte Blanc des Blancs/France/NV 30 / 150

Prosecco Brut Rose, Toressella, Veneto, Italy/NV 12 / 60

Lambrusco Dolce/ **Quercioli** /Medici Ermete/Italy/NV 14 / 56

*Rosé*

Rosé/Côté Mas ‘Rosé Aurore’/Pays D’Oc, France/2022 13 / 60 (1L)

*White*

Arneis/**Angelo Negro** Unfiltered/Italy/2018 ⚘ 14 / 56

Chardonnay/**Sylvain et Alain Normand**/Bourgogne, France 2022 16 / 64

Gruner Veltliner/**Sonnhof Social Club/**Landwein/Austria/NV 13 / 78 (1L)

Riesling/**Pierre Sparr/**Alsace,France/2022 15 / 60

Muscadet/**Les Vins de Lavie**/’Le Vaurien’/France/2022 15 / 60

Sancerre/**Comte de la Chevaliere**/France/2023 25 /100

*Red*

Bordeaux/**Les Candrans de Lassegue**/Saint Emilion Grand Cru/

France/2021 20 / 80

Pinot Noir/**Maison Noir**/’OPP’/Willamette Valley/2022 16 / 62

Nebbiolo/**Famiglia Rivetti**/Langhe,Piedmont/Italy/2022 15 / 60

Grenache/**Belleruche**/M. Chapoutier/France/2023 16 / 64

Sangiovese Blend/**Borgonero**/Tuscany,Italy/2021 16 / 64

Mencia/Carlos Ventosa/Berzio, Spain/2022 16 / 64

**Beer****/Cider**

Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA 7

Non-Alcoholic IPA/Athletic Brewing/‘Run Wild’/San Diego, CA 6





 Check us out at our sister restaurant!

**2900 Chartres St.**

**Dessert**

12 Bread Pudding/Apple Curd/Roasted Pineapple

11 Mango Crème Brûlée/Coconut/Berries

5 Daily Selection of Ice Cream & Sorbet

**Coffee & Tea**

 3 Hot Tea 3 Espresso

4.25 Tea Latté 3.25 Americano

3.25 Coffee 3.75 Macchiato

3.75 Café au Lait 3.75 Cortado

4.25 Chai Latté 4.25 Cappuccino

4.25 Cold Brew 4.25 Latté

(n) Contains Tree Nuts (g) Gluten Contact

Consuming raw or undercooked food may increase the risk of foodborne illness.

**First**

12 Buttermilk Biscuits/Seasonal Jam/Whipped Ricotta (g)

16 Tater Tots/Crème Fraiche/Paddlefish Caviar (g)

16 Bagel/Tuna Tartar/Calabrian Cream Cheese/Soft Herbs (g)

10 Housemade Granola/Yogurt/Berries

14 Smoked Fish Dip/Seeded Lavash/Pickled Jalapenos

**Entrée**

18 Hot Fire Chicken/Biscuits/Pickles (g)

17 Banana & Chocolate French Toast/Rum Caramel (g)

20 Croque Madame/Pimento Cheese/Ham/Egg (g)

18 Gulf Shrimp & Coconut Grits/Sauce Creole

18 Ricotta Gnocchi/Spicy Carbonara (g)

*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.

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