**Cocktails**

**Classie Mimosa 15 / 40**

House Squeezed Orange juice/Sparkling Single/Carafe

**Island Mimosa Flight 60**

3 seasonal juices 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

**CL Sangria 15 / 25** Seasonal Sangria/Single and Carafe available

**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

 **Saka Fét? (Frozen) 15 / 20**

Rose/Pineau des Charentes/Grapefruit Aperitif/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**

**The Remedy Shot 7**

Ginger/Turmeric/Lemongrass/Lemon

**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 with Botanist Gin +8***

**Wine**

*Sparkling*

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

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

*Rosé*

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

Listan Negro/**Bermejo**/Listan Rosado/Lanzarote/Spain/2023 18 / 72

*White*

Blend/**Della Staffa**/Bianco/Umbria/2022 14 / 56

Melon de Bourgogne/**Domaine de L’Ecu**/Muscadet/France/2022 15 / 60

Blend/**Gramona**/Gessami/Pendes/Spain/2022 16 / 64

Chardonnay/**Sylvaine & Alain Normand**/Bourgogne/France/2023 17 / 68

*Red*

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

France/2021 20 / 80

Baga/Niepoort/**Nat Cool**/Bairrada/Portugal/2021 *Chilled* 16 / 64 (1L)

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

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

Pinot Noir/**Maison Noir**/OPP/Willamette Valley/Oregon/2023 17 / 68

**Beer/Cider**

Lager/**Gnarly Barley**/Catahoula Common/Hammond, LA 7

Jamaican Lager/**Red Stripe**/Jamaica 7

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

American Lager/**Paradise Park**/New Orleans, LA 7

Cucumber Lime Gose/**Urban South**/New Orleans, LA 7 5

Abita Amber/**Abita**/Abita Springs, LA 7

Juvie Juice/**Urban South**/Hard Tea/New Orleans, LA 7

Blonde Ale/**Southern Prohibition**/**Suzy B/**Hattiesburg,MS 7

Caribbean Lager**/Banks** 6

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



Purchase Chef Nina’s new book, KWEYOLE/CREOLE

**Dessert**

12 Bread Pudding/Apple Curd/Roasted Pineapple

11 Mango Crème Brûlée/Coconut/Berries

5 Daily Selection of Ice Cream & Sorbet

**Coffee & Tea**

 4 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

(n) Contains Tree Nuts (g) Gluten Contact

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

**First**

12 Buttermilk Biscuits/Ricotta/Hazelnut Honey (g)

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

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

10 Housemade Granola/Yogurt/Berries

14 Smoked Fish Dip/Tostones/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

21 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.

(n)Contains Tree Nuts (g)Contains Gluten

Consuming raw or undercooked food may increase

the risk of foodborne illness.

(n)Contains Tree Nuts (g)Contains Gluten

*Consuming raw or undercooked food may increase*

*the risk of foodborne illness.*