

WINE

Sparkling

Prosecco/La Luca/Treviso, Italy	10 / 40
Brut Rosé/Alma Negra/Mendoza, Argentina	15 / 60
Champagne Brut/G.H. Mumm	22 / 88

White

Rosé/Rose Gold/Côtes de Provence, France	14 / 54
Pedro Ximenex/Mayu/Elqui Valley, Chile	11 / 44
Sauvignon Blanc/Joseph Mellot/Pouilly-Fumé, France	17 / 68
Pinot Grigio/St. Michael-Eppan/Alto Adige, Italy	15 / 60

Red

Criolla Chica/Durigutti/Argentina	16 / 64
Pinot Noir/Hilt/Santa Rita Hills, CA	16 / 64
Tempranillo Blend/Olivier Rivière/Rayos Uva/Rioja	14 / 56
Sangiovese/Banfi/Stil Novo/Tuscany	13 / 52
Cabernet Sauvignon/Daou/Paso Robles	15 / 60

BEER

OktoberFest/Ayinger/Aying, Germany	7
Kölsch/Port Orleans/Kennerbrau/NOLA	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Pilsner/Urban South/Paradise Park/NOLA	7
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6
Parish Brewing/Grand Reserve/Barleywine/750ml	30

Cocktails

I'm Not Dead Yet 16
Pinhook Bourbon/Moscatel Sherry/Amari Blend/Cocchi Bianco

CL Daiquiri 16
Plantation OFTD/Clairin Communal Blend/Three Roll Spiced Rum/Lime

Bowler Hat 15
Beefeater Gin/Cap Corse Blanc/Pineau des Charantes/Orange Bitters

Curiouser and Curiouser 16
Russell's Reserve Bourbon/PX Sherry/Campari/Pineapple/Lemon

Last Stag 15
El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime

Aye Macao 15
Gunpowder Irish Gin/Roku Gin/Pineapple/Almond/Gentian

Way Apio 15
Cimarron Tequila/Celery/Genepy/Salers Apéritif

House of Zanzibar 16
Appleton Estate Rum/Tempus Fugit Banane/Orgeat/Angostura/Citrus

Penny Bunny 22
Absolut Elyx Vodka/Chinola/Nicolas Feuillatte/Molé Bitters

Frequent Flying (Frozen) 14
El Buho Mezcal/Cimarron Tequila/Aperol/Aloe/Hibiscus/Citrus

Spirit Free

Empty Chamber 12
Seedlip/Lime/Grenadine/Molé

Tiger's Eye 12
Tamarind/Chai/Ginger

Small Bites

- 6 Scallion & Jalapeño Hushpuppies/Cilantro Crema (g)
- 6 Blackened Pig Ears/Smoked Aioli (g)
- 7 Buttermilk Biscuits/Honey & Bacon Butter (g)
(2 per order)
- 9 Smoked Fish Dip/Pickled Jalapeños/Lavash (g)

First

- 16 Marinated Crab Fingers/Chili Aioli
- 18 Tuna Ceviche/Leche de Tigre/Yucca (g)
- 14 Apple & Pear Salad/Mango-Herb Vinaigrette
- 17 Broiled Shrimp/Calabrian Butter
- 17 Hamachi Tartare/Jerk Pineapple/Fried Okra (g)
- 18 Pork Belly/Plantain Purée/Pickled Pepper Sauce (g)
- 16 Snapper Collar/Pickled Ginger/Brown Butter (g)

Second

- 28 Scialatielli/Chicken/Obe Ata (g)
- 36 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 26 Roasted Gulf Shrimp/Fall Vegetables/White Wine Reduction
- 35 Market Fish/Jamaican Brown Stew/Cilantro Rice
- 23 Blackened Squash/Pepita Gremolata

Dessert

- 10 Mango Crème Brûlée/Coconut/Berries
- 14 Bolivian Chocolate Cake/Passionfruit/Cashews (g) (n)
- 5 Daily Selection of Ice Cream & Sorbet

*Consuming raw or undercooked food may increase the risk of foodborne illness.
We are unable to provide individual checks for parties of 8 or more.*



(n)Contains Tree Nuts **Contains Egg (g) contains gluten

Please note a 4% kitchen appreciation charge will be included on all checks

Check us out at our sister
restaurant!
2900 Chartres St.

*Follow this QR code to our
full wine and sprints lists.*

