

**WINE***Sparkling*

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

*Rosé/Orange*

Rosé/Chateau Musar/Bekaa Valley, Lebanon	16 / 64
Rosé/Rose Gold/Côtes de Provence, France	14 / 54
Orange/Fallen Grape Wine Co./Santa Ynez Valley, CA	16 / 64

*White*

Sauvignon Blanc/Auntsfield/Marlborough, NZ	17 / 68
Riesling/Dr. G/Mosel, Germany	11 / 44
Chardonnay/Domaine Gaillard/Mâcon-Charnay, France	15 / 60
Pinot Gris/Boucaner/Columbia Valley, WA	13 / 52

*Red*

País/Gillmore/Mariposa/Maule Valley, Chile	12 / 48
Pinot Noir/Au Bon Climat/Santa Barbara	17 / 68
Syrah/François Villard/Rhône, France	12 / 48
Nero d'Avola/Vino Lauria/Zio Paolo/Sicily	16 / 64
Cabernet Sauvignon/Daou/Paso Robles< CA	15 / 60

**BEER/CIDER**

Pale Ale/Envie/Parish South Coast/Broussard, LA	6
Kölsch/Port Orleans/Kennerbrau/NOLA	7
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Amber/Parish South Coast/Broussard, LA	7
Lager/Urban South/Paradise Park/NOLA	7
Cider/Aval/Gold/Bretagne, France	10
Athletic Brewing/Non-Alcoholic IPA/US	6

**Cocktails**

<b>I'm Not Dead Yet</b>	<b>16</b>
Pinhook Bourbon/Amari Blend/Sherry/Cocchi Bianco	
<b>CL Daiquiri</b>	<b>16</b>
Plantation OFTD/Clairin Communal Blend/Three Roll Spiced Rum/Lime	
<b>House of Zanzibar</b>	<b>16</b>
Appleton Estate Rum/Tempus Fugit Banane/Orgeat/Angostura/Citrus	
<b>Bowler Hat</b>	<b>15</b>
Plymouth Gin/Cap Corse Blanc/Pineau des Charantes/Orange Bitters	
<b>Way Apio</b>	<b>15</b>
Cimarron Tequila/Celery/Genepy/Salers Apéritif	
<b>Pearl Jammer</b>	<b>16</b>
Brown Butter Washed Rye/Sherry/Amaro/Honey/Allspice/Citrus	
<b>Aye Macao</b>	<b>15</b>
Gray Whale Gin/Roku Gin/Pineapple/Almond/Gentian	
<b>Last Stag</b>	<b>15</b>
El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime	
<b>Penny Bunny</b>	<b>22</b>
Absolut Elyx Vodka/Chinola/G. H. Mumm Champagne/Molé Bitters	
<b>Frequent Flying</b> (Frozen)	<b>14</b>
El Buho Mezcal/Tequila/Cointreau/Aperol/Aloe/Hibiscus/Citrus	

**Spirit Free**

<b>Tiger's Eye</b>	<b>12</b>
Tamarind/Chai/Ginger	
<b>Phony Negroni</b>	<b>9</b>
<b>St. Agrestis Distillers</b>	

## Small Bites

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

## First

- 14 Snapper Collar/Sweet Chili Glaze/Fennel (g)
- 17 Tuna Ceviche/Leche de Tigre/Yucca (g)
- 16 Marinated Crab Fingers/Chili Aioli
- 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)

## Second

- 32 Half Jerk Chicken/Black Eyed Peas/Greens
- 36 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 35 Market Fish/Jamaican Brown Stew/Cilantro Rice
- 23 Squash Risotto/Jerk Carrots/Pepita Gremolata (n)

## Dessert

- 10 Mango Crème Brûlée/Coconut/Berries
- 14 Bolivian Chocolate Cake/Passionfruit/Curry Croquant (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.*



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

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

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

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

