

WINE		
<i>Sparkling</i>		
Prosecco/La Luca/Treviso, Italy	10	/ 40
Brut Rosé/Alma Negra/Mendoza, Argentina	15	/ 60
Champagne Brut/G.H. Mumm	22	/ 88
<i>Rosé/Orange</i>		
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
<i>White</i>		
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
<i>Red</i>		
País/Gillmore/Mariposa/Maule Valley, Chile	12	/ 48
Pinot Noir/Au Bon Climat/Santa Barbara, CA	17	/ 68
Malbec/Clos Troteligotte/Cahors, France	17	/ 68
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	
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6	
Kölsch/Port Orleans/Kennerbrau/NOLA	7	
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7	
Amber/Abita/Covington, LA	7	
Lager/Urban South/Paradise Park/NOLA	7	
Doppelbock/Ayinger/Celebrator/Privatbrauerei, Germany	9	
Cider/Aval/Gold/Bretagne, France	10	
Athletic Brewing/Non-Alcoholic IPA/US	6	

Cocktails	
I’m Not Dead Yet	16
Pinhook Bourbon/Amari Blend/Sherry/Cocchi Bianco	
CL Daiquiri	16
Plantation OFTD/Clairin Communal Blend/Three Roll Spiced Rum/Lime	
House of Zanzibar	16
Appleton Estate Rum/Tempus Fugit Banane/Orgeat/Angostura/Citrus	
Bowler Hat	15
Plymouth Gin/Cap Corse Blanc/Pineau des Charantes/Orange Bitters	
Way Apio	15
Cimarron Tequila/Celery/Genepy/Salers Apéritif	
Pearl Jammer	16
Brown Butter Washed Rye/Sherry/Amaro/Honey/Allspice/Citrus	
Aye Macao	15
Gray Whale Gin/Roku Gin/Pineapple/Almond/Gentian	
Last Stag	15
El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime	
Frequent Flying (Frozen)	14
El Buho Mezcal/Tequila/Cointreau/Aperol/Aloe/Hibiscus/Citrus	
Coquito (Frozen)	15
Mt. Gay Black Barrel Rum/Falernum/Allspice/Coconut/Cream	

Spirit Free	
Tiger’s Eye	12
Tamarind/Chai/Ginger	
N°5	12
Elderflower Tonic/Non-Alcoholic Bitters/Pineapple/Lemon Oleo	
Phony Negroni	9
St. Agrestis Distillers	

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

- 17 Tuna Ceviche/Coconut Lime/Jerk Peanuts (n)
- 14 Apple & Pear Salad/Mango-Herb Vinaigrette
- 14 Crispy Brussels Sprouts/Coconut Dressing (g)
- 17 Broiled Shrimp/Calabrian Butter
- 16 Marinated Crab Fingers/Chili Aioli
- 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.



(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.

