

## WINE

### Sparkling

Cava/Poema/Pura/Penedès, Spain/NV ↓	10 / 40
Rosé/Torresella/Veneto, Italy/NV	11 / 44
Champagne Brut/G.H. Mumm/France/NV	22 / 88

### Rosé/Orange

Rosé/Rose Gold/Côtes de Provence, France/2021	14 / 54
Orange/Fallen Grape/Santa Ynez Valley, California/2021 ↓	16 / 64

### White

Sauvignon Blanc/Château La Rame/Bordeaux, France/2021 ↓	15 / 60
Riesling/Dr. G/Trocken/Mosel, Germany/2021	11 / 44
Pinot Gris/Boucaner/Columbia Valley, Washington/2020	13 / 52
Etna Bianco/Murgo/Sicily, Italy/2020	14 / 54

### Red

Criolla/Proyecto Las Compuertas/Mendoza, Argentina/2022 ↓	13 / 52
Pinot Noir/Division/Un/Willamette Valley, Oregon/2021 ↓	17 / 68
Valpolicella Ripasso/Guerrieri Rizzardi/Pojega/Italy/2018 ↓	14 / 54
Bordeaux Blend/Chateau Pey La Tour/France/2019	10 / 40
Cabernet Sauvignon/Daou/Paso Robles, CA/2021	15 / 60

## BEER/CIDER

Blonde Ale/Port Orleans/Bcchus Blonde/NOLA	7
Lager/Urban South/Paradise Park/NOLA	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Lager/Heineken/Zoeterwoude, Netherlands	5
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6
Kölsch/Port Orleans/Kennerbrau/NOLA	7
Cider/Aval/Gold/Bretagne, France ↓	9

↓ - Organic or Biodynamic

## Cocktails

**Bon Vivant** 17  
Remy Martin 1738/Cointreau/Pineau des Charantes/Verjus Blanc

**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

**It Takes 2 to Mango** 15  
Szechuan-Infused Cheramie Rum/Apricot Liqueur/Braulio/Mango/Lime

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

**Pearl Jammer** 16  
Brown Butter Washed Rye/Sherry/Amaro/Honey/Allspice/Citrus

**Shar Pei Méthode** 15  
Roku Gin/Grapefruit/Meletti Amaro/Yellow Chartreuse/Sparkling

**Last Stag** 16  
Dos Hombres Mezcal/German Amaro/Luxardo Maraschino/Lime

**Penny Bunny** 22  
Absolut Elyx Vodka/Chinola/G. H. Mumm Champagne/Molé Bitters

**Preacher's Kid (Frozen)** 14  
Green Chartreuse/Apricot Brandy/Pineapple/Don's Mix/Mint

**Enter The Dodo (Frozen)** 14  
Denizen White Rum/Satsuma/Bitter Aperitivo/Coffee Syrup/Coconut

## Spirit Free

**Everybody's Heard** 12  
DHOS Non-Alcoholic Aperitif/Chai/Pineapple/Lime/Demerara

**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 (2 per order)
- 7 Smoked Fish Dip/Pickled Jalapeños/Lavash (g)

## First

- MKT Gulf Oysters (1/2 Dozen, Dozen)
- 16 Marinated Crab Fingers/Chili Aioli
- 17 Tuna Ceviche/Coconut Lime/Jerk Peanuts (n)
- 17 Hamachi Tartare/Jerk Pineapple/Fried Okra (g)
- 14 Apple & Pear Salad/Mango-Herb Vinaigrette
- 17 Broiled Shrimp/Calabrian Butter
- 16 Pork Belly/Plantain Purée/Pickled Pepper Sauce (g)



Follow this QR code to our full wine and spirits list

(n) Contains Tree Nuts (g) Contains Gluten

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

## Second

- 32 Half Jerk Chicken/Black Eyed Peas/Greens
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 35 Market Fish/Jamaican Brown Stew/Cilantro Rice
- 32 Spicy Seafood Stew/Tomato Broth/Fingerling Potatoes (g)
- 29 Scialatielli/Gulf Shrimp/Butternut Squash (g)

## Dessert

- 9 Praline Bread Pudding/Rum Caramel/Brûléed Banana (g) (n)
- 10 Mango Crème Brûlée/Coconut/Berries
- 14 Bolivian Chocolate Cake/Passionfruit/Curry Croquant (g) (n)
- 5 Daily Selection of Ice Cream & Sorbet



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

*We are unable to provide individual checks for parties of 8 or more. Please note, a 4% kitchen appreciation charge will be included on all checks. 20% Gratuity will be added to parties of 10 or more.*