

## Cocktails

### Wine

#### Sparkling

|   |          |
|---|----------|
| Champagne/ <b>Henriot</b> /Souverain Brut/France/NV       | 30 / 150 |
| Prosecco Brut Rose/ <b>Toressella</b> /Veneto/NV          | 12 / 60  |
| Lambrusco Dolce/ <b>Quercioli</b> /Medici Ermete/Italy/NV | 14 / 56  |

#### Still Rosé

|   |              |
|---|--------------|
| Blend/ <b>Côtes Mas</b> /Rosé Aurore/Pays D'Oc/2024 | 13 / 60 (1L) |
|---|--------------|

#### White

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| Arneis/ <b>Angelo Negro</b> /Unfiltered/NV                             | 14 / 56  |
| Pinot Grigio/ <b>Pullus</b> /Stajerska, Slovenia/2024                  | 13 / 52  |
| Chardonnay/ <b>Sylvaine &amp; Alain Normand</b> /Bourgogne/France/2024 | 17 / 68  |
| Sancerre/ <b>Comte de la Chevaliere</b> /France/2024                   | 25 / 100 |

#### Red

|   |         |
|---|---------|
| Pinot Noir/ <b>Maison Noir</b> /OPP/Willamette Valley/Oregon/2023       | 16 / 64 |
| Chateaufneuf du Pape/ <b>Maison la Berthaud</b> e/Vielles Vignes/2021   | 24 / 96 |
| Grenache/ <b>Château Pégau</b> /Maclura/Cotes-du-Rhone/2023             | 17 / 68 |
| Nebbiolo/ <b>Famiglia Rivetti</b> /Langhe 2023                          | 15 / 60 |
| Bordeaux/ <b>Les Candrans de Lassegue</b> /Saint Emilion Grand Cru/2021 | 20 / 80 |

### Beer/Cider

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|--|---|
| Lager/ <b>Red Stripe</b> /Jamaica                        | 7 |
| Lager/ <b>Urban South</b> /Paradise Park/New Orleans, LA | 7 |
| Extra Stout/ <b>Guinness</b> /Dublin, Ireland            | 7 |
| Hazy IPA/ <b>Gnarly Barley</b> /Jucifer/Hammond, LA      | 7 |
| Dry Cider/ <b>Shacksbury</b> /Vermont, USA               | 7 |

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| <b>Lucian Gold</b><br>Chairman's Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine | 16 |
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| <b>Ole Time Ting</b><br>Blended and Islay Single Malt Scotch/Coconut Vermouth | 18 |
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| <b>Ti' Martini</b><br>Agricole Rhum/Green Mango/Vermouth Blanc/Mango Chow | 17 |
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| <b>Pineapple Under the Sea</b><br>Mezcal/Genepy/Lime/Pineapple/Coconut | 17 |
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| <b>Sky Juice (Frozen)</b><br>Gin/Coconut Water/Sweetened Condensed Milk/Nutmeg | 16 |
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| <b>Hurricane Buster (Frozen)</b><br>Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime | 18 |
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| <b>Love Fool (Milk Clarified)</b><br>Tequila/Cacao Rum/Strawberry/Passionfruit/Bergamot | 17 |
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| <b>Queen's Cup</b><br>Gin/Midori/Gentian Aperitif/Ginger | 16 |
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| <b>Wray &amp; Zing</b><br>Wray and Nephew/White Grapefruit Soda | 17 |
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### Non-Alc and Mocktails

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|---|-------|
| Sparkling Tea/ <b>Unified Ferments</b> /Jasmine Green/U.S.A | 10/40 |
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| NA-IPA/ <b>Athletic</b> /Run Wild/U.S.A | 7 |
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|---|---|
| <b>Sorrel Tea</b><br>Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime<br><i>*make it boozy add Bounty Rum +8</i> | 8 |
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| <b>Ginger Turmeric Lemonade</b><br>Lemonade/Ginger/Turmeric<br><i>*make it boozy add Titos +8</i> | 10 |
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|--|---|
| <b>Tell Tale Heart</b><br>Strawberry Balsamic Shrub/Tonic Water<br><i>*make it boozy add Cava +5</i> | 8 |
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March 22, 2026

**Small Bites**

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

**First**

- 17 Fish Collar/Fish Sauce Caramel/Jerk Peanuts (n)
- 17 Tuna Crudo/Mango/Dasheen Chips
- 13 Local Green Salad/Crispy Yams/Soft Herbs (gf\*) (v\*)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus
- 15 Smoked Fish Dip/Tostones/Pickles

(n) Contains Nuts (gf) Gluten Free (v) Vegan (v\*) Vegan upon Request

Soy (Sy)

Consuming raw or undercooked food may increase the risk of foodborne illness.  
We are unable to provide individual checks for parties of five or more.  
20% Gratuity will be added to large parties.

**Second**

- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (n) (sy)
- 40 Curried Goat/Sweet Potato Gnocchi/Cashews (n)
- 25 Ital Stew/Cauliflower/Chive Roti (v\*)
- 34 Semolina Dumplings/Shrimp/Run Down Sauce/Soft Herbs
- 36 Market Fish/Jamaican Pepperpot/Local Vegetables (gf)

**Chef Nina's Cookbook available for purchase here. Ask your server for details**

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