

## WINE

### *Sparkling*

|                            |         |
|----------------------------|---------|
| Cava / Arte Latino         | 8 / 32  |
| Rosé Prosecco / Torresella | 12 / 48 |
| Champagne / GH Mumm        | 18 / 72 |

### *White*

|   |         |
|---|---------|
| Rosé / Peyrassol / Côtes de Provence                | 11 / 44 |
| Sauvignon Blanc / Le Garenne / Sancerre             | 18 / 72 |
| Chenin Blanc / Les Charmes / Vouvray                | 15 / 60 |
| Chardonnay / Obsidian / Napa                        | 14 / 56 |
| Albariño / Pazo Señorans / Rias Baixas              | 13 / 52 |
| Pinot Gris Blend / Field Recordings / Central Coast | 12 / 48 |

### *Red*

|  |         |
|--|---------|
| Pinot Noir / Justin Girardin / Burgundy      | 15 / 60 |
| Sangiovese / Banfi / Stil Novo / Tuscany     | 13 / 52 |
| Cabernet Sauvignon / Daou / Paso Robles      | 15 / 60 |
| Malbec / Bodega y Cavas de Weinert / Mendoza | 15 / 60 |
| Zinfandel / Ridge / Three Valley/ Sonoma     | 15 / 60 |
| Côtes du-Rhône / Bonpas / Rhone Valley       | 12 / 48 |

## BEER

|   |    |
|---|----|
| Wheat Beer/Karbach/Houston, TX                        | 7  |
| Lager/Urban South/Paradise Park/NOLA                  | 7  |
| IPA/Southern Prohibition/Crowd Control/Hattiesburg,MS | 7  |
| Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA            | 7  |
| Kölsch/Port Orleans/Kennerbräu/NOLA                   | 7  |
| Amber/Parish/South Coast/Broussard, LA                | 7  |
| Sour Beer/Urban South/Cucumber Lime Gosé/NOLA         | 7  |
| Parish Brewing/Grand Reserve/Barleywine/750ml         | 30 |

## Cocktails

**Penny Bunny** 22  
Absolut Elix/Chinola/Ancho Reyes/G.H. Mumm/Molé Bitters

**Last Stag** 15  
Union Mezcal/German Amaro/Luxardo Maraschino/Lime

**Cardinal Sin** 16  
Green Chartreuse/Apple Brandy/Cinnamon/Pineapple/Citrus

**CL Daiquiri** 16  
Plantation OFTD/Clairin Sajous/Three Roll Spiced/Lime

**I'm Not Dead Yet** 16  
Pinhook Bourbon/Moscatel/Amaro Marseille/Cocchi Bianco

**House of Zanzibar** 15  
Black Strap Rum/Crème de Banane/Angostura/Orgeat/Citrus

**Aye Macao** 14  
Roku Gin/Pineapple/Almond/Gentian

**Frozé (Frozen)** 13  
Provençal Rosé/Rosé Vermouth/Citrus

## Small Bites

- 6 Black-Eyed Peas Hushpuppies/Scallion Crema (g)
- 5 Blackened Pig Ears/Smoked Aioli (g)
- 6 Buttermilk Biscuits/Honey & Bacon Butter (g)  
(2 per order)
- 10 Jerk Pork Rilette/Toast/Soft Herbs (g)

## First

- 15 Crawfish and Cauliflower Soup/Crispy Plantains (g)
- 14 Little Gem Lettuce/Cilantro Coconut Dressing/  
Crispy Shallots (g)
- 17 Tuna Ceviche/Leche de Tigre/Yucca (g)
- 17 Broiled Shrimp/Calabrian Butter

## Second

- 29 Scialatielli/Littleneck Clams/Gulf Shrimp (g)
- 35 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 33 Fried Half Chicken/Bread Pudding/Collards & Peas (g)
- 31 Duo of Pork/Spring Vegetables/Smoked Onion Jus
- 31 Gulf Fish/Smoked Fumet/Okra/Tomatoes

## Dessert

- 10 Mango Crème Brûlée/Coconut/Berries
- 12 Local Strawberries + Coconut Panna Cotta/Rum Cake (g)
- 12 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

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

