

Wine			Cocktails		
<i>Sparkling</i>					
Champagne Brut/Delamotte Blanc des Blancs/France/NV	30	/ 150	Yardman Pimms		17
Prosecco Brut Rose, Toressella, Veneto, Italy/NV	12	/ 60	Gin/Pimms Liqueur/Tamarind Tea/Lemongrass/Cucumber/Ginger Beer		
<i>Rosé</i>			Love Me Now		16
Rosé/Côté Mas 'Rosé Aurore'/Pays D'Oc, France/2022	13	/ 60 (1L)	Cognac/Apple Brandy/Lemon/Honey/Mixed Berry Shrub/Orange Liqueur		
Chenin Blanc/ Arendsig /'Inspirational Batch 3'/S. Africa/2021	15	/ 60	Fiesta de Elote		16
<i>White</i>			Blanco Tequila/Nixta/Cocchi Americano/Sorrel Liquor/Ginger beer/Lemon		
Riesling/ Dr. L. /'Loosen'/Germany/2021	15	/ 60	Summer Lovin'		17
Muscadet/ Les Vins de Lavie /'Le Vaurien'/France/2022	15	/ 60	Watermelon Grey Goose/Basil/Citrus/Sparkling		
Chardonnay/ Sylvaine & Alain Normand /Mâcon/France/2023	17	/ 68	Strawberry Feels		17
Listàn Blanco/ Bodega Hinos Mesa /'Locartes'/Spain/2022	15	/ 60	Paranubes Rum/Sotol/Falernum/Campari/Lime/Spicy Strawberry Syrup		
Sancerre/ Comte de la Chevaliere /France/2023	25	/100	Kana Old Fashioned (Limited)		25
<i>Red</i>			Duck Fat Washed Rabbit Hole Bourbon/Steen's/Sorel/Creole Bitters		
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/France/2021	20	/ 80	Saka Fêt? (Frozen)	15	/ 20
Gamay/Pauline Passot/'Chiroubles'/Beaujolais/France 2020	16	/ 62	Rose/Pineau des Charentes/Grapefruit Aperitif/Grapefruit		
Nebbiolo/ Famiglia Rivetti /Langhe/Piedmont/Italy/2022	15	/ 60	Nina Colada (Frozen)	17	/ 25
Grenache/ Belleruche /M.Chapoutier/France/2023	16	/ 64	Don Q Rum/Medley of Sherry/Coconut/Pineapple/Lime		
Sangiovese Blend/ Borgonero /Tuscany/Italy/2021	16	/ 64	*spice it up with a float of Chairman's Reserve Spiced Rum +6		
Mencia/Carlos Ventosa/Berzio/Spain/2022	16	/ 64			
Beer/Cider			Spirit Free		
Lager/Gnarly Barley/ Catahoula Common /Hammond, LA	7		Sorrel Tea		8
American Lager/Paradise Park/New Orleans, LA	7		House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime		
Cucumber Lime Goza/New Orleans, LA	7		*make it boozy with Bounty Rum* +8		
Blonde Ale/Southern Prohibition/ Suzy B /Hattiesburg,MS	7		Garden Party		10
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7		Seedlip Garden/Cucumber/Lemongrass/Basil/Lemon/Soda		
Juvie Juice/New Orleans, LA	7		*make it boozy try the Botanist Gin +8		
Caribbean Lager/Banks	6				
Non-Alcoholic Stella Artois Zero	6				

Small Bites

- 6

Jalapeño & Scallion Hushpuppies/Cilantro Crema
- 7

Buttermilk Biscuits/Honey Butter/Bacon Butter
(2 per order)
- 6

Blackened Pig Ears/Smoked Aioli

First

- 18

Broiled Shrimp/Calabrian Chile/Micro Cilantro
- 17

Tuna Ceviche/Coconut/Lime/Jerk Peanuts (n)
- 13

Green Papaya Salad/Mirliton/Tamarind Vinaigrette/Sesame (v)
- 17

Jerk Pork Belly/Plantain Crema/Tamarind Jus
- 14

Smoked Fish Dip/Seeded Lavash/Pickled Jalapenos
- 15

Coconut Shrimp Curry/Picked Red Onion/Jalapenos (Chilled)

(s) Contains Sesame Seeds(n) Contains Nuts (gf) Gluten Free (v) Vegan (v*)
Soy (Sy)
Vegan upon Request

Second

- 34

Gulf Fish/Spicy Vegetable Broth/Pickled Mango (gf)
- 32

Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (n) (sy)
- 38

Curried Goat/Sweet Potato Gnocchi/Cashews (n)
- 24

Ital Stew/Okra/Collards/Chive Roti (v)
- 36

Scialatielli/Clams & Shrimp/Butternut Squash

"Just Feed Me"
\$75 per Guest
Full Table Participation
Required

*\$10 upcharge per guest for
Curried Goat*

Dessert

- 11

Mango Crème Brûlée/Coconut/Berries
- 12

Bolivian Chocolate Cake/Passionfruit Curd/Cashew Brittle
- 12

Bread Pudding/Brûléed Banana/Apple Curd
- 6

Daily selection of Ice Cream or 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.
20% Gratuity will be added to large parties.

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