

WINE

Sparkling

Prosecco / La Luca	10 / 40
Rosé Prosecco / Torresella	12 / 48

White

Rosé / Ameztió / Txakolina	15 / 60
Sauvignon Blanc / Phillippe Girard / Sancerre	18 / 72
Chenin Blanc / Les Charmes / Vouvray	15 / 60
Chardonnay / Lamblin & Fils / Chablis	17 / 68
Albariño / Pazo Señorans / Rias Baixas	13 / 52
Pinot Grigio / Swanson / San Benito	13 / 52

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
Mencia / Castro Bentosa / Bierzo	14 / 56

BEER

Lager/Urban South/Paradise Park/NOLA	7
Wheat Beer/Karbach/Houston, TX	7
Pilsner/St. Arnold/Summer Pils/Houston, TX	7
Amber/Parish/South Coast/Broussard, LA	7
Kölsch/Port Orleans/Kennerbräu/NOLA	7
IPA/Southern Prohibition/Crowd Control/Hattiesburg, MS	7
Hazy IPA/Gnarly Barley/Hammond, 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

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

Cardinal Sin 16
Green Chartreuse/Apple Brandy/Grapefruit/Cinnamon/Pineapple

Aye Macao 14
Roku Gin/Hendrick's Neptunia Gin/Pineapple/Almond/Gentian

Bottom Lip 16
Cheramie Rum/Bonal/Sfumato/Carrot/Papaya/Curry Spices

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

Last Stag 15
El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime

Sandy Slalom (Frozen) 14
Cheramie Rum/Coffee/Coconut/Yellow Chartreuse/Vecchio Amaro

Small Bites

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

First

- 16 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.*

