

Wine

Sparkling

Méthode Traditionnelle Brut/Éclipse/Loire, France/NV ↓	12 / 48
Prosecco Rosé/Torresella/Veneto, Italy/NV	11 / 44
Champagne Brut/G.H. Mumm/France/NV	24 / 88

Rosé/Orange

Rosé/Peyrassol/Côtes de Provence, France/2020	14 / 56
Orange/Fallen Grape/Santa Ynez Valley, California/2021 ↓	16 / 64

White

Sauvignon Blanc/Château La Rame/Bordeaux, France/2022 ↓	15 / 60
Riesling/Dr. G/Trocken/Mosel, Germany/2021	11 / 44
Etna Bianco/Murgo/Sicily, Italy/2021	16 / 64
Pinot Gris/Montinore Estate/Willamette Valley, OR/2018 ↓	10 / 40

Red

Criolla/Proyecto Las Compuertas/Mendoza, Argentina/2022 ↓	15 / 60
Pinot Noir/Maison Noir/O.P.P/Willamette Valley/2021 ↓	16 / 64
Valpolicella Ripasso/Guerrieri Rizzardi/Pojega/Italy/2018 ↓	14 / 56
Bordeaux/Château Tire Pé/Tire Pé Diem/France/2021 ↓	16 / 64
Cabernet Sauvignon/Daou/Paso Robles, CA/2021	15 / 60

Beer/Cider

Blood Orange Saison/Saison Named Desire/Second Line/Nola 7	7
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6
Lager/Urban South/Paradise Park/NOLA	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Cider/Aval/Gold/Bretagne, France ↓	9

↓ - Organic or Biodynamic

Follow this QR code to our
full
wine and spirits list



Cocktails

Bichito

Amontillado Sherry/Tximista Rojo/Bordiga Rosso/Angostura Bitters **14**

I'm Not Dead Yet

Pinhook Bourbon/Amari Blend/Sherry/Cocchi Bianco **16**

CL Daiquiri

Plantation OFTD/Clairin Milot/False River Spiced Rum/Lime **16**

Tequila'n Me, Smalls!

Arette Tequila/Falernum/Gentian/Chartreuse Végétal **15**

House of Zanzibar

Appleton Estate Rum/Tempus Fugit Banane/Orgeat/Angostura/Citrus **16**

Bowler Hat

Plymouth Gin/Cap Corse Blanc/Pineau des Charantes **15**

Always Lion

Evan Williams/Oloroso Sherry/Grenadine/Allspice/Lemon **16**

Cancún Housewife

Singani 63/Guava/Lemon/Chateau **15**

Last Stag

El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime **16**

Neptune's Effect (Frozen)

Bols Genever/Falernum/Sloe Gin/Passion Fruit/Lemon Juice (n) **14**

Bunny Fusiness (Frozen)

Vodka/Cacao/Branca Menta/Maraschino/Cold Brew/Condensed Milk **14**

Spirit Free

Everybody's Heard

DHOS Non-Alcoholic Aperitif/Chai/Pineapple/Lime/Demerara **12**

Phony Negroni

St. Agrestis Distillers **9**

Passion of the Bean

Espresso/Passionfruit/Lime/Orange Juice/Soda **12**

Small Bites

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

First

- 16 Marinated Crab Fingers/Chili Aioli
- 17 Whipped Ricotta/Collard Green Pesto/Garlic Milk Bread (g)
- 17 Tuna Ceviche/Coconut/Lime/Jerk Peanuts (n)
- 17 Hamachi Tartare/Jerk Pineapple/Fried Okra (g*)
- 14 Apple & Mirliton Salad/Mango-Herb Vinaigrette
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus (g*)

Second

- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (g) (n)
- 38 Curried Goat/Sweet Potato Gnocchi/Cashews (g*) (n)
- 36 Market Fish/Spring Vegetables/Coconut-Lime Broth
- 33 Hanger Steak/Chili Pomme Purée/Chimichurri
- 30 Scialatielli/Crawfish/Andouille Sausage (g)

Dessert

- 9 Bread Pudding/Cashew Crumble/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

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.

(n) Contains Tree Nuts (g) Gluten Contact (g*) Gluten-Free upon request

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

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

