

Wine			Cocktails		
<i>Sparkling</i>			CL Hurricane		16
Champagne Brut/Delamotte Blanc des Blancs/France/NV	30 / 150		Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime		
Prosecco Brut Rose/Toressella/Veneto/Italy/NV	12 / 60		Yardman Pimms		17
			Gin/Pimms Liqueur/Tamarind Tea/Lemongrass/Cucumber/Ginger Beer		
<i>Rosé</i>			Fiesta de Elote		16
Rosé/Côté Mas 'Rosé Aurore'/Pays D'Oc/France/2022	13 / 60 (1L)		Blanco Tequila/Nixta/Cocchi Americano/Sorrel Liquor/Ginger beer/Lemon		
Listan Negro/Bermejo/Listan Rosado/Lanzarote/Spain/2023	18 / 72		Lucian Gold		16
			Chairman's Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine		
<i>White</i>			Strawberry Feels		17
Riesling/ Brooks /Willamette Valley/Oregon/2021	15 / 60		Paranubes Rum/Mezcal/Falernum/Campari/Lime/Spicy Strawberry Syrup		
Arneis/ Angelo Negro /Unfiltered/Piedomont/Italy/NV	14 / 56		Diamond of the Season (Clarified Milk Punch)		17
Gruner Veltliner/ Sonnhof Social Club /Landwein/Austria/NV	13 / 78 (1L)		Vodka/Watermelon/Basil/Sugar/Feta		
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2023	17 / 68		CL Sangria	15 / 25	
Sancerre/ Comte de la Chevaliere /France/2023	25 /100		Seasonal Sangria/Single and Carafe available		
<i>Red</i>			Saka Fét (Froze')	15 / 20	
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/France/2021	20 / 80		Rose/Pineau des Charentes/Grapefruit Aperitif/Grapefruit		
Baga/ Niepoort /Nat Cool/Bairrada/Portugal/2021 <i>Chilled</i>	16 / 64 (1L)		Nina Colada (Frozen)	17 / 25	
Sangiovese Blend/ Borgonero /Tuscany, Italy/2021	16 / 64		Don Q Rum/Medley of Sherry/Coconut/Pineapple/Lime		
Nebbiolo/ Famiglia Rivetti /Langhe/Piedmont/Italy/2022	15 / 60		*spice it up with a float of Chairman's Reserve Spiced Rum +6		
Grenache/ Belleruche /M.Chapoutier/France/2023	16 / 64				
Pinot Noir/ Maison Noir /OPP/Willamette Valley/Oregon/2023	17 / 68				
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 Gose/New Orleans, LA	7		*make it boozy with Bounty Rum* +8		
Juvie Juice/Hard Tea/New Orleans, LA	7		Ginger Turmeric Lemonade		10
Non-Alcoholic Stella Artois Zero	6		House Made Lemonade/Lemongrass/Basil/Pineapple		
			*make it boozy try Titos +8		
			Garden Party		10
			Seedlip Garden/Cucumber/Lemongrass/Basil/Lemon/Soda		
			*make it boozy try the Botanist Gin +8		

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

- 17 Tuna Ceviche/Coconut/Lime/Jerk Peanuts (n)
- 17 Fish Collar/Passionfruit Glaze/Pickapeppa Salsa
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus
- 14 Smoked Fish Dip/Tostones/Pickled Jalapenos
- 12 Local Market Salad/Coconut Dressing

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

Second

- 34 Gulf Fish/Spring 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 Shrimp & Yucca Lasagna/Saffron Coconut Broth

Dessert

- 11 Mango Crème Brûlée/Coconut/Berries
- 12 Soursop Semifreddo/Whipped Yogurt/Shaved Mango/Guava
- 12 Bread Pudding/Apple Curd/Banana
- 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.