

Wine		
<i>Sparkling</i>		
Champagne Brut/ Delamotte Blanc des Blancs /France/NV	30	/ 150
Prosecco Brut Rose/ Toressella /Veneto/Italy/NV	12	/ 60
Lambrusco Dolce/ Quercioli /Medici Ermete/Italy/NV	14	/ 56
<i>Rosé</i>		
Rosé/ Côté Mas/Rosé Aurore /Pays D’Oc/France/2022	13	/ 60 (1L)
Listan Negro/ Bermejo /Listan Rosado/Lanzarote/Spain/2023	18	/ 72
<i>White</i>		
Blend/ Della Staffa /Bianco/Umbria/2022	14	/ 56
Melon de Bourgogne/ Domaine de L’Ecu /Muscadet/France/2022	15	/ 60
Blend/ Gramona /Gessami/Pendes/Spain/2022	16	/ 64
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2023	17	/ 68
Riesling/ Red Tail Ridge /Finger Lakes/New York/2023	15	/ 60
Sancerre/ Comte de la Chevaliere /France/2023	25	/100
<i>Red</i>		
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/France/2021	20	/ 80
Baga/Niepoort/ Nat Cool /Bairrada/Portugal/2021 <i>Chilled</i>	16	/ 64 (1L)
Nebbiolo/ Famiglia Rivetti /Langhe/Piedmont/Italy/2022	15	/ 60
Grenache/ M. Chapoutier /Belleruche/France/2023	16	/ 64
Pinot Noir/ Maison Noir /OPP/Willamette Valley/Oregon/2023	17	/ 68

Beer/Cider		
Lager/ Gnarly Barley /Catahoula Common/Hammond, LA	7	
Jamaican Lager/ Red Stripe /Jamaica	7	
IPA/ Gnarly Barley /Jucifer/Hammond, LA	7	
American Lager/ Paradise Park /New Orleans, LA	7	
Cucumber Lime Gose/ Urban South /New Orleans, LA	7	
Abita Amber/ Abita /Abita Springs, LA	7	
Juvie Juice/ Urban South /Hard Tea/New Orleans, LA		
Blonde Ale/ Southern Prohibition/Suzy B /Hattiesburg,MS	7	
Caribbean Lager/ Banks	6	

Cocktails	
CL Hurricane Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime	16
Yardman Pimms Gin/Pimms Liqueur/Tamarind Tea/Lemongrass/Cucumber/Ginger Beer	17
Bish Better Have My Mauby Coconut Washed Mt Gay Rum/Honey/Mauby/Sarsaparilla Bitters	17
Lucian Gold Chairman’s Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine	16
Pineapple Under the Sea Mezcal/Genepy/Lime/Pineapple/Coconut	17
Diamond of the Season (Clarified Milk Punch) Vodka/Watermelon/Basil/Sugar/Feta	17
CL Sangria Seasonal Sangria/Single and Carafe available	15 / 25
Saka Fét (Froze’) Rose/Pineau des Charentes/Grapefruit Aperitif/Grapefruit	15 / 20
Nina Colada (Frozen) Don Q Rum/Medley of Sherry/Coconut/Pineapple/Lime <i>*spice it up with a float of Chairman’s Reserve Spiced Rum +6</i>	17 / 25

Spirit Free	
Sorrel Tea House Made Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime <i>*make it boozy with Bounty Rum* +8</i>	8
Ginger Turmeric Lemonade House Made Lemonade/Lemongrass/Basil/Pineapple <i>*make it boozy try Titos +8</i>	10
Garden Party Seedlip Garden/Cucumber/Lemongrass/Basil/Lemon/Soda <i>*make it boozy try the Botanist Gin +8</i>	10
Peter’s Peck of Pickled Peppers Pineapple & Pepper Shrub/Bare “Tequila”/Lime/Soda <i>*make it boozy try the Espolon +8</i>	10

Small Bites

- 6

Jalapeño & Scallion Hushpuppies/Cilantro Crema
- 7

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

Blackened Pig Ears/Smoked Aioli
- 7

Accra/Pineapple Tartar

First

- 17

Tuna Tartare/Curried Watermelon/Avocado
- 16

Marinated Shrimp/Jalapeño Jus
- 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

- 36

Gulf Fish/Jamaican Pepperpot/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)

“Feed Me”

\$75 per Guest
Full Table Participation Required

\$10 upcharge per guest for Curried Goat

Chef Nina’s Cookbook available for purchase here. Ask your server for details

Dessert

- 11

Mango Crème Brûlée/Coconut/Berries
- 12

Soursop Semifreddo/Whipped Yogurt/Shaved Mango/Guava
- 12

Bread Pudding/Apple Curd/Banana
- 12

Banana and Nutella Zeppole
- 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.