

WINE

Sparkling

Cava / Arte Latino	8 / 32
Champagne / GH Mumm	18 / 72
Cava Rosé / Poema	12 / 48

White

Rosé / Routas / Provence	11 / 44
Grüner Veltliner / Franz Etz / Austria	11 / 44
Sancerre / Sauvignon Blanc / Philippe Girard	15 / 60
Chardonnay / Sandhi / Central Coast	14 / 56
Gavi / Cortese / Piedmont	11 / 44
Pinot Gris / Boucaner / Washington	12 / 48

Red

Nebbiolo / Michele Chiarlo / Langhe	14 / 56
Côtes-du-Rhône / Chateau Mourre	14 / 56
Malbec / Cedre Heritage / Cahors	13 / 52
Cabernet Sauvignon / Daou / Paso Robles	15 / 60
Pinot Noir / Slo Down / 'Send Nudes' / Sonoma	13 / 52

BEER

Wheat Ale / Parish / Canebrake	7
Coffee Stout / Parish / Rêve	10
American Pale Ale / Envie / Parish / 16oz	9
IPA / NOLA / Hopitoulas / 16oz	9
Helles Dopplebock / Abita / Andygator	8
Lager / Urban South / Paradise Park	6
Lager / Faubourg Brewing	6
Non-Alcoholic / Heineken 0.0	6
Parish Brewing / Grand Reserve	
Vintage Barleywine / 750ml	30

NOT BEER

Zony Smash / Watermelon Pop / 16oz	9
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COCKTAILS

The Copper Hopper	22
Absolut Elyx / Ghost Tequila / Pineapple / Lime / GH Mumm	

Nowhere Man	12
Vodka / Träkal / Watermelon / Lemon	

Gravier not Gravier**	13
Gravier Gin / China-China / Grapefruit Oleo / Lemon / Egg	

Czech Yourself!	14
Hamilton St. Lucia Pot Still Rum / Marsh House Rum St. Benevolence Rum Clairin / Becherovka / Orgeat / Lime	

Goodbye Moonmen	14
Deadwood Rye / Aperol / German Amaro / Lemon	

Kick the Tires & Light the Fires (n) [frozen]	13
Cold Brew Coffee / Hoodoo Chicory / Mint / Almond	

The Preacher's Kid [frozen]	13
Green Chartreuse / Cherry Brandy / Pineapple Grapefruit / Cinnamon / Lime	

Reserve-Tier Classics

Over Proof Old Fashioned	25
Barrell Dovetail 123 Proof / Bitters / Demerara	

Margarita	22
Tequila Ocho Blanco / Lazzaroni Triplo / Lime	

Hemingway Daiquiri	
Clairin Vaval Rum / Grapefruit / Maraschino / Lime	18

Spirit Free Cocktails

Stranger in a Strange Land	8
Gentian Water / Rose Syrup / Pomegranate	

Pepper Pineapple Mule	8
Jalapeno / Pineapple / Ginger Beer / Lime	

***Coolinary Menu Items - 3 Courses \$45**
No Substitutions please

Small Bites

- 6 Jalapeno + Corn Hushpuppies/Cilantro Crema (g)
- 5 Dirty Rice Arancini/Sour Orange Mojo (g)
- 5 Crispy Pig Ears/Smoked Aioli (g)
- 6 Buttermilk Biscuits/Honey & Bacon Butter (g)
(2 per order)

First

- 15 *Heirloom Tomato/Shishito Peppers/
Buttermilk Ceasar Dressing
- 11 *West African Peanut Soup/Mirliton/Sweet
Potato/Jasmine Rice (n)
- 11 *Caribbean Chop Salad (g)
- 15 Tuna Tartare/Avocado/Paddlefish Caviar/
Banana Tuille (g)
- 17 Broiled Shrimp/Calabrian Butter

Second

- 25 *Cavatelli/Melted Cherry Tomatoes/Summer Peppers (g)
- 28 Scialatielli/Shrimp/Rundown Sauce (g)
- 32 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 29 Roasted Chicken/Rice & Peas/Pickled Jalapeños
- 26 Pork Belly/Beets/Pepper Puree (g) (n)
- 28 *Pompano/Okra/Corn + Poblano Crema
- 25 *Spaghetti/Tomato/Pork Sugo/King Trumpet Mushrooms

Dessert

- 12 Zeppole/Hazelnuts/Caramel (g) (n)
- 11 Blueberry & Yogurt Panna Cotta/Cornbread/Mint (g)
- 9 *Sweet Potato Sundae/Caramel/Crispy Pecan Cake (g) (n)
- 10 *Soursop Cheesecake/Guava/Peaches (g) (n)

Consuming raw or undercooked food may increase risk of foodborne illness

(n)Contains Tree Nuts **Contains Egg (g) contains gluten

Please note a 4% kitchen support charge will be included on all checks

Follow this QR code to our
full wine and sprits lists.

