

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 / Il Forte / 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

Blood Orange Saison / Second Line / NOLA	7
Wheat Ale / Parish / Canebrake / Broussard, LA	7
American Pale Ale / Envie / Parish / 16oz / Broussard, LA	9
Helles Doppelbock / Abita / Andygator / Abita Springs, LA	8
Lager / Faubourg Brewing / NOLA	6
Mexican Style Lager / Port Orleans / Dorada / NOLA	7
Milk Porter / Gnarly Barley / Hammond, LA	7
Oktoberfest / Great Raft / 16oz / Shreveport, LA	10
Non-Alcoholic / Heineken 0.0	6
Parish Brewing / Grand Reserve	
Vintage Barleywine / 750ml / Broussard, LA	30

NOT BEER

Zony Smash / Watermelon Pop / 16oz / NOLA	9
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COCKTAILS

The Copper Hopper 22

Absolut Elyx / Cardamom / Pineapple / Lemon / GH Mumm

Madeira Cobbler 11

Rainwater Madeira / Rancio Sec / Fino Sherry /
Grapefruit Oleo / Lemon

Nowhere Man 12

Vodka / Träkal / Watermelon / Lemon

Gravier not Gravier** 13

Gravier Gin / China-China / Grapefruit Oleo /
Lemon / Egg

Square One 14

Kentucky Vintage Bourbon / Barrel Aged Aquavit /
Averna / Ruby Port

Goodbye Moonmen 14

Michter's Rye / Aperol / German Amaro / Lemon

Beer for Breakfast (n) [frozen] 14

Coffee Stout Reduction / Vodka / Averna / Crème de Cacao
Frenet / Milk

The Preacher's Kid [frozen] 13

Green Chartreuse / Cherry Gin / Pineapple
Grapefruit / Cinnamon / Lime

Reserve-Tier Classics

Old Fashioned 20

Garrison Brothers / Bitters / Demerara

Margarita 22

Tequila Ocho Blanco / Lazzaroni Triplo / Lime

Hemingway Daiquiri 18

Clairin Vaval Rum / Grapefruit / Maraschino / Lime

Spirit Free Cocktails

Stranger in a Strange Land 8

Gentian Water / Rose Syrup / Pomegranate

Rose Lemonade 8

Rose Water / Lemon / Club Soda

***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

- 14 *Smoked Fish Dip/Bellegarde Ciabatta
- 13 *West African Peanut Soup/Mirliton/
Sweet Potato/Jasmine Rice (n)
- 13 *Beet & Ricotta/Hazelnut Vinaigrette (g)
- 16 Tuna Tartare/Leche de Tigre/Avocado
Paddlefish Caviar/Yucca (g)
- 17 Broiled Shrimp/Calabrian Butter

Second

- 25 *Cavatelli/Maitake Mushrooms/Nut Crema (g) (n)
- 28 Scialatielli/Shrimp/Rundown Sauce (g)
- 33 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 29 Roasted Chicken/Rice & Peas/Pickled Jalapeños
- 27 *Pork Belly/Eggplant/Pepper + Pecan Puree (g) (n)
- 29 *Pompano/Okra/Corn + Poblano Crema

Dessert

- 12 Zeppole/Hazelnuts/Caramel (g) (n)
- 12 *Blueberry & Yogurt Panna Cotta/Cornbread/Mint (g)
- 10 *Corn Crème Brûlée/Coconut/Lime
- 5 Daily Selections of Ice Cream & Sorbet

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 appreciation charge will be included on all checks

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

