

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/Orange*</i>		
Blend/ Côté Mas /Rosé Aurore/Pays D'Oc/France/2022	13	/ 60 (1L)
Sangiovese/ Sammicheli /Rosato/Toscana/Italy/2023	15	/ 60
Blend/ Borgo Savaian /Aransat/Friuli-Venezia Giulia/Italy/NV*	15	/ 60
<i>White</i>		
Arneis/ Angelo Negro Unfiltered/Italy/2018	14	/ 56
Gruner Veltliner/ Sonnhof Social Club /Landwein/Austria/NV	13	/ 78 (1L)
Melon de Bourgogne/ Domaine de L'Ecu /Muscadet/France/2022	15	/ 60
Sancerre/ Comte de la Chevaliere /France/2023	25	/ 100
Chardonnay/ Sylvaine & Alain Normand /Bourgogne/France/2023	17	/ 68
<i>Red</i>		
Pinot Noir/ Maison Noir /OPP/Willamette Valley/Oregon/2023	17	/ 68
Dolcetto/ Guido Porto /V Pari Docetto d'Alba/Italy/2023	17	/ 68
Baga/ Niepoort /Nat Cool/Bairrada/Portugal/2021 <i>Chilled</i>	16	/ 64 (1L)
Grenache/ Château Pégau /Maclura/Cotes-du-Rhone/France/2023	17	/ 68
Nebbiolo/ Famiglia Rivetti /Langhe/Piedmont/Italy/2022	15	/ 60
Sangiovese/ Borgonero /Borgo Scopeto/Tuscany/Italy/2021	17	/ 68
Bordeaux/ Les Candrans de Lassegue /Saint Emilion Grand Cru/France/2021	20	/ 80

Beer/Cider		
Lager/ Gnarly Barley /Catahoula Common/Hammond, LA	7	
Jamaican Lager/ Red Stripe /Jamaica	7	
IPA/ Gnarly Barley /Jucifer/Hammond, 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	7	
Blonde Ale/ Southern Prohibition /Suzy B/Hattiesburg,MS	7	
Caribbean Lager/ Banks	6	
Non-Alcoholic IPA/ Athletic Brewing /'Run Wild'/San Diego, CA	6	

Cocktails	
Port Au Prince	17
Haitian Rum/Rum Agricole/Amaretto/Mango/Lime/Scotch Bonnet	
Yardman Pimms	17
Gin/Pimms Liqueur/Tamarind Tea/Lemongrass/Cucumber/Ginger Beer	
Lucian Gold	16
Chairman's Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine	
Banana Boat	17
Blend of Jamaican Rums/Banana/Lime/Allspice	
Pineapple Under the Sea	17
Mezcal/Genepy/Lime/Pineapple/Coconut	
Diamond of the Season (Clarified Milk Punch)	17
Vodka/Watermelon/Basil/Feta	
CL Sangria	15 / 25
Seasonal Sangria/Single and Carafe available	
Bish Better Have My Mauby	18
Coconut Washed Rum/Honey/Mauby/Sarsaparilla Bitters	
As You Wish	17
Choice of Well Spirit/Canteloupe/Ginger/Cucumber/Lemon	
Horner Man Sour	16
Rhum Agricole/Apple Brandy/Falernum/Grendine/Lemon/Egg White	

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

September 11, 2025

Small Bites

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

First

- 17 Tuna Tartare/Curried Watermelon/Avocado (gf)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus ★
- 15 Peach & Tomato Salad/Coconut Dressing/Crispy Shallots ★
- 15 Smoked Fish Dip/Tostones/Pickles★
- 18 Snapper Collar/Jerk Peanut Sauce/Fish Caramel

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

Second

- 36 Snapper/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/Cauliflower/Collards/Chive Roti (v)
- 34 Semolina Dumplings/Shrimp/Summer Squash/Coconut Saffron Beurre Blanc ★

COOLinary 2025 Prix Fixe Dinner

Choose one starred FIRST, SECOND, DESSERT

\$55/pp

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

Dessert

- 10 Orange-Cardamom Tres Leches/Hazelnuts (gf)
- 11 Mango Crème Brûlée/Coconut/Berries ★
- 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.