

## WINE

### *Sparkling*

Prosecco/La Luca/Treviso, Italy	10 / 40
Brut Rosé/Alma Negra/Mendoza, Argentina	15 / 60
Champagne Brut/Nicholas Feuillatte	22 / 88

### *White*

Rosé/Rose Gold/Côtes de Provence	14 / 54
Pedro Ximenex/Mayu/Elqui Valley, Chile	11 / 44
Chardonnay/Oak Farm/Lodi, CA	16 / 64
Pinot Gris/Boucaner/Columbia Valley, WA	13 / 52
Gruner/Huber Vision/Niederösterreich, Austria	12 / 48

### *Red*

Primitivo/Cantele/Puglia	13 / 52
Sangiovese/Banfi/Stil Novo/Tuscany	13 / 52
Pinot Noir/Hilt/Santa Rita hills, CA	16 / 64
Cabernet Sauvignon/Daou/Paso Robles	15 / 60
Tempranillo Blend/Olivier Rivière/Rayos Uva/Rioja	14 / 56

## BEER

Saison/Seventh Tap/Zaison/Shreveport, LA (16oz)	10
Kölsch/Port Orleans/Kennerbrau/NOLA	7
IPA/Southern Prohibition/Crowd Control/Hattiesburg, MS	7
Hazy IPA/Gnarly Barley/Jucifer/Hammond, LA	7
Pilsner/Urban South/Paradise Park/NOLA	7
Amber/Parish South Coast/Broussard, LA	7
Blonde Ale/Suzy B/Southern Prohibition/Hattiesburg, MS	6
Parish Brewing/Grand Reserve/Barleywine/750ml	30

## Cocktails

<b>I'm Not Dead Yet</b>	16
Pinhook Bourbon/Moscatel Sherry/Amari Blend/Cocchi Bianco	
<b>CL Daiquiri</b>	16
Plantation OFTD/Clairin Communal Blend/Three Roll Spiced Rum/Lime	
<b>Bowler Hat</b>	15
Beefeater Gin/Cap Corse Blanc/Pineau des Charantes/Orange Bitters	
<b>Curiouser and Curiouser</b>	16
Russell's Reserve Bourbon/PX Sherry/Campari/Pineapple/Lime	
<b>Last Stag</b>	15
El Buho Mezcal/German Amaro/Luxardo Maraschino/Lime	
<b>Aye Macao</b>	15
Gunpowder Irish Gin/Roku Gin/Pineapple/Almond/Gentian	
<b>Way Apio</b>	15
Cimarron Tequila/Celery/Genepy/Salers Apéritif	
<b>Penny Bunny</b>	22
Absolut Elix Vodka/Chinola/Nicolas Feuillatte/Molé Bitters	
<b>House of Zanzibar</b>	16
Chairman's Reserve Rhum/Jamaican Rum/Banana/Orgeat/Angostura/Citrus	
<b>Salty Doge (Frozen)</b>	13
Bolden Vodka/Pampelmousse/Grapefruit Vermouth/Salt	
<b>Frequent Flying (Frozen)</b>	14
El Buho Mezcal/Cimarron Tequila/Aperol/Aloe/Hibiscus/Citrus	

## Small Bites

- 6 Scallion & Jalapeño Hushpuppies/Cilantro Crema (g)
- 6 Blackened Pig Ears/Smoked Aioli (g)
- 7 Buttermilk Biscuits/Honey & Bacon Butter (g)  
(2 per order)
- 9 Smoked Fish Dip/Pickled Jalapeños/Lavash (g)
- 6 Brabant Potatoes/Coconut Aioli (g)

## First

- 16 Marinated Crab Fingers/Chili Aioli
- 18 Tuna Ceviche/Leche de Tigre/Yucca (g)
- 14 Mango & Peach Salad/Mango-Herb Vinaigrette
- 17 Broiled Shrimp/Calabrian Butter
- 17 Hamachi Tartar/Cauliflower Purée/Jerk Pineapple/  
Fried Okra (g)
- 16 Snapper Collar/Sweet Potato Purée/Pickled Ginger/  
Brown Butter (g)

## Second

- 30 Scialatielli/Gulf Shrimp/Poblano Crema (g)
- 35 Curried Goat/Sweet Potato Gnocchi/Cashews (g) (n)
- 31 Pork Belly/Plantain Purée/Pickled Pepper Sauce
- 33 Gulf Fish/Jamaican Brown Stew/Rice
- 29 Hot Fire Chicken/Bread Pudding/Slaw (g)
- 22 Blackened Summer Vegetables/Cashew Cream/Salsa Verde (n)

## Dessert

- 10 Mango Crème Brûlée/Coconut/Berries
- 12 Peaches & Coconut Panna Cotta/Rum Cake (g)
- 12 Bolivian Chocolate Cake/Passionfruit/Cashews (g) (n)
- 5 Daily Selection of Ice Cream & 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.*

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

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



Check us out at our sister  
restaurant!  
**2900 Chartres St.**

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

