

## Cocktails

### Wine

#### Sparkling

Champagne/ <b>Henriot</b> /Souverain Brut/France/NV	30 / 150
Prosecco Brut Rose/ <b>Toressella</b> /Veneto/NV	12 / 60
Lambrusco Dolce/ <b>Quercioli</b> /Medici Ermete/Italy/NV	14 / 56

#### Still Rosé

Blend/ <b>Côtes Mas</b> /Rosé Aurore/Pays D'Oc/2024	13 / 60 (1L)
---	--------------

#### White

Viognier/ <b>Domaine de Triennes Sainte-Fleur</b> /France/2023	17 / 68
Pinot Grigio/ <b>Pullus</b> /Stajerska, Slovenia/2024	13 / 52
Chardonnay/ <b>Sylvaine &amp; Alain Normand</b> /Bourgogne/France/2023	17 / 68
Sancerre/ <b>Comte de la Chevaliere</b> /France/2024	25 / 100

#### Red

Pinot Noir/ <b>Maison Noir</b> /OPP/Willamette Valley/Oregon/2023	16 / 64
Chateaufneuf du Pape/ <b>Maison la Berthaud</b> e/Vielles Vignes/2020	24 / 96
Grenache/ <b>Château Pégau</b> /Maclura/Cotes-du-Rhone/2023	17 / 68
Nebbiolo/ <b>Famiglia Rivetti</b> /Langhe 2023	15 / 60
Bordeaux/ <b>Les Candrans de Lassegue</b> /Saint Emilion Grand Cru/2022	20 / 80

### Beer/Cider

Lager/ <b>Red Stripe</b> /Jamaica	7
Lager/ <b>Urban South</b> /Paradise Park/New Orleans, LA	7
Extra Stout/ <b>Guinness</b> /Dublin, Ireland	7
Hazy IPA/ <b>Gnarly Barley</b> /Jucifer/Hammond, LA	7
Basque Style Cider/ <b>Shacksbury</b> /Arlo/Vermont, USA	7

<b>Lucian Gold</b> Chairman's Reserve Rum/Lillet/Lemon/Mint/Licor 43/Sparkling Wine	16
--	----

<b>Ti' Martini</b> Agricole Rhum/Green Mango/Vermouth Blanc/Mango Chow	17
---	----

<b>Pineapple Under the Sea</b> Mezcal/Genepy/Lime/Pineapple/Coconut	17
--	----

<b>Sky Juice (Frozen)</b> Gin/Coconut Water/Sweetened Condensed Milk/Nutmeg	16
--	----

<b>Hurricane Buster (Frozen)</b> Agricole Rum/Aged Jamaican Rum/Passionfruit/Grenadine/Lime	18
--	----

<b>Ole Time Ting</b> Blended and Islay Single Malt Scotch/Coconut Vermouth	18
---	----

<b>Love Fool (Milk Clarified)</b> Tequila/Cacao Rum/Strawberry/Passionfruit/Bergamot	17
---	----

<b>Spring Fling</b> Lemongrass Vodka/Lime Aperitif/Jasmine/White Tea/Soda Water	16
--	----

<b>Joy Ride</b> Bajan Rum/Soursop/Lime	15
---	----

## Non-Alc and Mocktails

<b>Athletic Brewing</b> / N/A Run Wild IPA/U.S.A	7
--	---

<b>Unified Ferments</b> /Kombucha Style Jasmine Green Tea/U.S.A	10/40
---	-------

<b>Sorrel Tea</b> Sorrel (Spiced Hibiscus Tea)/Ginger/Lavender/Lime <i>*make it boozy add Bounty Rum +8</i>	8
---	---

<b>Tell Tale Heart</b> Strawberry Balsamic Shrub/Tonic Water <i>*make it boozy add Cava +5</i>	8
--	---

June 3, 2026

**Small Bites**

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

**First**

- 17 Tuna Crudo/Mango/Dasheen Chips
- 13 Local Green Salad/Crispy Yams/Soft Herbs (gf\*) (v\*)
- 17 Jerk Pork Belly/Plantain Crema/Tamarind Jus
- 17 Fish Collar/Fish Sauce Caramel/Jerk Peanuts (n)
- 15 Smoked Fish Dip/Tostones/Pickles

**Second**

- 40 Curried Goat/Sweet Potato Gnocchi/Cashews (n)
- 32 Fried Chicken/Jerk Honey Butter/Coconut Grits/Peanuts (n) (sy)
- 25 Ital Stew/Cauliflower/Chive Roti (v\*)
- 34 Semolina Dumplings/Shrimp/Run Down Sauce/Soft Herbs
- 36 Market Fish/Jamaican Pepperpot/Spring Vegetables (gf)

**"Just Feed Me"**

\$85 per Guest

Full Table Participation Required

\*\$15 upcharge per guest for Curried Goat\*

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

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

Soy (Sy)

Consuming raw or undercooked food may increase the risk of foodborne illness.  
We are unable to provide individual checks for parties of five or more.  
20% Gratuity will be added to large parties.

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