



SNACKBAR

HAPPY HOUR 4-5 PM • DINNER 5-9 PM

HAPPY HOUR

- Oysters on the Half Shell** 1.5/Each
Pâté & Pickles 12
Chicken Liver Pâté, Country-Style Pork Pâté, Pickled Vegetables, Spicy Mustard, French Bread
Parmesan-Truffle Frites 7
Tabasco Aioli
Broiled Oysters *Market Price*
Gulf Oysters, Maitre d'Hotel Butter, Panko
- Domestics** 2
Select Drafts 3
Select Wine 5
Select Classic Cocktails 6

SMALL PLATES

- Pâté & Pickles** 12
Chicken Liver Pâté, Country-Style Pork Pâté, Pickled Vegetables, Spicy Mustard, French Bread
Parmesan-Truffle Frites 7
Tabasco Aioli
Oysters on the Half Shell *Market Price*
Broiled Oysters *Market Price*
Gulf Oysters, Maitre d'Hotel Butter, Panko
Farmer's Market Salad 10
Toasted Pecans, Lardon, Crumbled Blue Cheese, Mustard Vinaigrette
Okra Chaat 12
Fried Okra, Peanuts, Onions, Tomato, Chilies, Mint, Chaat Masala, Lime Juice

NOT SO SMALL PLATES

- Steak Frites** 32
8 oz. Hanger Steak, Chimmichurri, Parmesan-Truffle Frites, Tabasco Aioli
Roast Half Chicken 26.5
Lady Peas, Squash Gratin, Bacon Vinaigrette
Gulf Fish Creole 29
Hoppin' John, Charred Okra
Pork Vindaloo 25
Rice Grits, Greens

SANDWICHES

Served with Seasoned Fries

- A Damn Fine Burger** 13.5
44 Farms Beef, Brioche Bun, American Cheese, Dijonnaise, Dill Pickle, Minced Red Onions
Confit Duck Croque Monsieur/Madame 15/16
Sourdough, Gruyère Cheese, Dill Pickle, Grainy Mustard, Aioli

DESSERTS

- Mango Royale Pie** 9.5
Ginger-Blueberry Coulis, Key Lime Sherbet, Toasted Coconut
Brookie Sundae 9.5
Vanilla Ice Cream, Caramel, Hot Fudge, Chantilly Cream, Crushed Peanuts, & a Cherry on Top
Coffee Flan 9.5
Polvorones de Canela, Chantilly Cream



SNACKBAR

COCKTAILS

CLASSICS

- Sazerac 9**
Rye, Simple, Peychaud's, Herbsaint Rinse, Lemon Peel
- Bee's Knees 9**
Gin, Honey Syrup, Lemon
- Paloma 9**
Tequila, Lime, Grapefruit, Topo Chico
- Hemingway Daiquiri 9**
Rum, Luxardo, Lime, Grapefruit
- Suffering Bastard 10**
Bourbon, Gin, Lime, Angostura Bitters, Ginger Ale
- Japanese Highball 11**
Japanese Whiskey, Topo Chico, Expressed Lemon

HOUSE CLASSICS

- Agave Del Sol 11**
Lunazul, Agave, Grapefruit, Lime, Cucumber, Thyme
- Of Spice & Gin 11**
Lemongrass-Infused Gin, Pimm's No.1, Lime, Lemon, Ginger Ale
- Seersucker 11**
Gin, Cointreau, Honey-Thyme Syrup, Lemon, Topo Chico
- Man-O-War 11**
Wild Turkey 101, Cointreau, Carpano Antica, Lemon, Orange Bitters
- Big Bad Old Fashioned 11**
Bourbon, Bacon Bitters, Turbinado
- Old Manhattan 11**
Overproof Bourbon, Carpano Antica, Cherry Heering, Angostura & Whiskey Barrel-Aged Bitters, Flamed Orange Peel

ZERO-PROOF

- Lime Spritzer 5**
Lime Syrup, Basil, Topo Chico
- Lemongrass Tea 5**
Burnt Sweet Tea Reduction, Lemon, Mint

BEER

- Miller High Life 3.5**
- Budweiser 3.5**
- Miller Lite 3.5**
- Michelob Ultra 3.5**
- SPB Suzy B 5**
- Stella Artois 5**
- Ghost in the Machine Double IPA 6**

*Please ask your server about our rotating drafts.

WINE

G/B

SPARKLING

- Veuve du Vernay Brut Rosé | France 7/28**
- La Marca Prosecco | Italy 8/32**
- Chandon Brut Rosé | California 44**
- Luc Belaire Brut Gold | Burgundy, France 57**
- Taittinger Brut Champagne | France 100**

ROSÉ

- Hogwash | Oakville, California 9/36**
- Château de Trinquedel | Tavel, France 40**

WHITE

- Mohua Sauvignon Blanc | Marlborough, New Zealand 7/28**
- Château Ducasse Bordeaux | France 9/36**
- La Crema Pinot Gris | Monterey, California 9/36**
- Luli Chardonnay | Santa Lucia Highlands, California 10/40**
- Sonoma-Cutrer 'Russian River' Chardonnay California 44**
- Franck Millet Sancerre | France 44**
- Louis Jadot Pouilly-Fuissé | Burgundy, France 52**
- Cloudy Bay Sauvignon Blanc | Marlborough, New Zealand 54**
- LaZarre Albariño | Edna Valley, California 57**
- Scribe Riesling | Sonoma County, California 60**
- Cade Sauvignon Blanc | Napa Valley, California 64**
- Matthiasson "Linda Vista Vineyard" Chardonnay Napa Valley, California 64**

RED

- Austerity Pinot Noir | Central Coast, California 7/28**
- Cosentino Cabernet Franc | Lodi, California 8/32**
- Kermit Lynch Côtes du Rhône | France 8/32**
- Sharecropper's Cabernet Sauvignon Columbia Valley, Washington 9/36**
- Etude 'Lyric' Pinot Noir | Santa Barbara County, California 40**
- Quest 'Proprietary Blend' | Paso Robles, California 47**
- Shatter Grenache | Languedoc-Roussillon, France 53**
- Patton Valley Vineyard PTG | Willamette Valley, Oregon 54**
- Krutz 'Anderson Valley' Pinot Noir Santa Rosa, California 65**
- Barton & Guestier Châteauneuf-du-Pape Rhône, France 65**
- Halter Ranch Cabernet Sauvignon Paso Robles, California 68**
- Paraduxx 'Proprietary Blend' | Napa Valley, California 82**