



# SNACKBAR

**HAPPY HOUR 4-5 PM**  
**DINNER 5-9 PM**

## SMALL PLATES

- Oysters on the Half Shell *Market Price*  
French Onion Soup 9  
Smoked Ham-Pimento Cheese Croquettes 10  
*Cider BBQ*  
Black Eyed Pea- Andouille Gumbo 12  
Cane Syrup-Glazed Baby Carrots 14  
*Toasted Pecans, Asher Blue Cheese*  
Ghee-Roasted Shrimp 16  
*Curry Leaves, Malabar Spice, Lime Juice*

## SANDWICHES

*Served with Seasoned Fries; Add Rosemary-Parmesan Frites 2.5*

- Damn Fine Burger 13.5  
*44 Farms Beef, Brioche Bun, American Cheese, Dijonnaise,  
Dill Pickle, Minced Red Onions  
Add Big Bad Bacon 2.5  
Add a Fried Egg 1.25*  
Duck Croque Monsieur/Madame 15/16.25  
*Confit Duck Legs, Sourdough, Dill Pickle, Creole Mustard,  
Gruyere Cheese*  
Pork Schnitzel 15  
*Caper Aioli, Pickled Red Onion, Swiss Cheese,  
Dressed Arugula, Brioche Bun*

## HAPPY HOUR

- Oysters on the Half Shell 1.75/Each  
Domestics 2  
Select Drafts 3  
Select Wine 5  
Select Classic Cocktails 6

*\*Please ask your server which selections are available.*

## NOT SO SMALL PLATES

- Stewed Catfish 25  
*Spicy Coconut Milk Broth, Black Rice, Mustard Seed-Roasted Cauliflower*  
Herb-Roasted Chicken 27  
*Dirty Rice, Collard Greens, Tabasco Vinaigrette*  
Shrimp Mac & Cheese 28  
*Oyster Mushrooms, Fresh Herbs*  
Gulf Fish *Market Price*  
*Confit Tomato-Andouille Grits, Green Beans, Shrimp Nantua*  
Coulotte Steak 34  
*Potato-Cauliflower Gratin, Green Beans, Worcestershire Butter*

## DESSERTS

- Berry Trifle 10  
*Chopped Meringue & Hazelnuts*  
Vanilla-Pomegranate Panna Cotta 10  
*Cinnamon Palmiers*  
Triple Chocolate Cake 10  
*Chocolate Sauce, Pirouette Cookies*



## SNACKBAR

### COCKTAILS

"Such a lot of guns around and so few brains!"  
- Humphrey Bogart

#### SEASONAL SIPS

- Mi\$\$\$i\$\$\$iPPi Mudblood 10**  
Bristow Barrel-Aged Gin, Cherry Heering, Orange, Angostura & Reagan's Orange Bitters
- Apple Bernheim Jeans 10**  
Bernheim Wheat Whiskey, Rothman Pear, Apple Shrub, Lemon
- The Gold Standard 11**  
Wonderbird Gin, Ginger Liqueur, Golden Milk, Honey-Rose Syrup
- Cherry Drop Top 11**  
Nux Alpina, Wild Turkey 101, Angostura Bitters, Cheerwine, Pickled Cherry
- ¿Que es Flipadelphia? 11**  
El Jimador Reposado, Illegal Mezcal, Avera, Grapefruit, Lime, Egg White, Peychaud's
- Hazy Eye 12**  
Mount Gay Rum, Wray & Nephew Overproof Rum, Sfumato, Luxardo, Peychaud's & Reagan's Orange Bitters

#### CLASSICS

- Tuxedo 10**  
Bristow Gin, Fino Sherry, Reagan's Orange Bitters
- Rosita 11**  
El Jimador Reposado, Punt e Mes, Dry Vermouth, Campari, Angostura
- Martinez 11**  
Wonderbird Gin, Sweet Vermouth, Luxardo, Angostura
- Navy Grog 11**  
Light, Dark, and Overproof Rum, Allspice Dram, Grapefruit, Lime, Rich Syrup, Angostura, Peychaud's
- Japanese Highball 11**  
Suntory, Topo Chico, Expressed Lemon Peel

#### HOUSE CLASSICS

- Rum is a Battlefield 11**  
Pusser's Gunpowder Proof Rum, Hoodoo Liqueur, Lime, Sorghum Syrup
- Lurleen 11**  
Overproof Bourbon, Ginger Liqueur, Bitters-Soaked Lemon, Turbinado, Grapefruit, Sweet Vermouth, Nutmeg
- Perfect Oxonian 11**  
Buffalo Trace, Sweet & Dry Vermouth, Angostura, Walnut 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

- Rosemary Pop 5**  
Rosemary, Lemon, Simple, Grapefruit, Topo Chico
- Apple Dumpling Gang 5**  
Apple Shrub, Lemon, Ginger Ale

### BEER

- Miller High Life 3.5  
Budweiser 3.5  
Miller Lite 3.5  
Michelob Ultra 3.5  
Coors Banquet 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**
- Stéphane Coquillet 'Carte D'Or' Champagne France 76**
- 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**
- Champalou Vouvray | Loire, France 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**
- 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**
- Quest 'Proprietary Blend' Paso Robles, California 47**
- Ridge 'East Bench' Zinfandel Sonoma County, California 62**
- Nicolas Reau 'Pompois' Cabernet Franc Loire, France 64**
- Arista 'The Mac' Pinot Noir Russian River Valley, California 65**
- Krutz 'Anderson Valley' Pinot Noir Santa Rosa, California 65**
- Halter Ranch Cabernet Sauvignon Paso Robles, California 68**
- Paraduxx 'Proprietary Blend' Napa Valley, California 82**
- Barton & Guestier Châteauneuf-du-Pape Rhône, France 85**
- Stag's Leap Cabernet Sauvignon Napa Valley, California 95**