



COCKTAILS

PICKLE MARTINI Cathead Vodka & Pickle	11
LANE TRAIN Four Roses Bourbon, Cointreau, Lemon, Bitters Float	12
BITTER TRUTH Cathead Bitter Orange Vodka, Simple Syrup, Lime	11
SWEATER WEATHER Plantation White Rum, Brown Sugar Simple Syrup, Lemon, Apple Cider	12
OAXACA OLD FASHIONED Espolon Reposado, Mezcal, Brown Sugar, Orange, Angostura Bitters	12
POMEGRANATE MARTINI Cathead Vodka, Pomegranate, Lemon, Simple Syrup	11

DOMESTICS

Michelob Ultra	Miller Lite
Budweiser	Miller High Life
Bud Light	Coors Lite

PILSNERS / LAGERS

Stella Artois	Dos Equis
Shiner Bock	Modelo Especial
Yuengling	Tiny Bomb Wiseacre, TN 4.5%

SOURS / FRUITED

SeaQuench Ale Dogfish Head, DE 4.9%
SIPS Pinot Noir and Black Currant
Granny Smith Hard Cider Woodchuck, VT 5%

ALES / IPAS

Blue Moon
Golden Ale Ghost River, TN 4%
Canebrake Wheat Parish Brewing Co, LA 4.9%
Suzy B Blonde Ale Southern Prohibition, MS 5%
Envie Pale Ale Parish Brewing Co, LA 5.8%
Two Hearted Ale Bells's, MI 7%
Devil's Harvest Breakfast IPA Southern Prohibition, MS 4.9%
Ghost in the Machine IPA Parish Brewing Co, LA 8%
Crowd Control Imperial IPA Southern Prohibition, MS 8%
Jai Alai IPA Cigar City, FL 7.5%
Timber Beast Rye IPA Lazy Magnolia, MS 9%

AMBERS / STOUTS

Guinness
Fireside Amber Memphis Made Brewing, TN 5.1%
Gotta Get Up to Get Down Wiseacre, TN 5%

SELTZERS

Cathead
High Noon

BUBBLY

GLASS / BOTTLE

Freixenet Cava, Spain NV	7 / 26
Lamarca Prosecco, Italy NV	8 / 32
Taittinger Brut, Reims FR NV	125
Chandon Blanc de Noir, California NV	15 / 60

WHITE

Chateau Ste Michelle Reisling, Columbia Valley 2020	8 / 32
Villa Pozzi Pinot Grigio, Sicily Italy 2019	8 / 30
Locations Sauvignon Blanc, New Zealand	10 / 40
Francis Coppola Sauvignon Blanc, California 2019	8 / 32
King's Ridge Pinot Gris, Willamette Valley 2020	9 / 36
Kendall Jackson Chardonnay, California 2019	9 / 34
Louis Jadot Pouilly-Fuisse 2020	65
Sonoma-Cutrer Chardonnay, Sonoma Coast, 2019	11 / 42
Grgich Hills Chardonnay Napa 2018	96

ROSÉ

Broadbent Vinho Verde, Portugal	7 / 26
Notorious Pink Grenache, Vin de France	9 / 32

RED

Folly of the Beast Pinot Noir, Central Coast 2018	7 / 28
A to Z Pinot Noir, Oregon 2018	44
Meiomi Pinot Noir, California	12 / 48
Belle Glos Pinot Noir, Balade Santa Barbara 2019	64
Marqués de Caceres Crianza, Rioja Spain 2017	7 / 28
Crios Malbec. Mendoza Argentina 2019	9 / 36
Gnarly Head Zinfandel Old Vine, Lodi 2019	7 / 26
Penfolds Shiraz-Cabernet, Koonunga Hill AU 2019	9 / 36
MollyDooker Shiraz "The Boxer" South Australia 2018	68
Bonanza Cabernet Sauvignon, California	10 / 40
Francis Coppola Cabernet Sauvignon, California 2018	9 / 36
CS Cabernet Sauvignon Substance, Columbia Vly 2019	11 / 44
Daou Cabernet Sauvignon, Paso Robles 2019	15 / 60
Silver Oak Cabernet Sauvignon, Alexander Vly 2017	165
Quilt Cabernet Sauvignon, Napa 2018	92
Stag's Leap Wine Cellars Artemis Napa 2018	140

APPETIZERS

SPINACH AND ARTICHOKE DIP with toasted pita bread	12
SAUSAGE AND CHEESE PLATE country pleasin sausage, marinated white cheddar, pimento cheese, red onion marmalade, pickled jalapeño, guinness whole grain mustard and Bouré BBQ	14
FRIED POPCORN SHRIMP BASKET with cocktail sauce	10
QUESO BLANCO garnished with chorizo, green chilies, diced tomato and green onion with white corn tortillas	12
FRIED CRAWFISH BASKET fried crawfish tails with sweet chili dipping sauce	13

SOUPS

TOMATO BASIL SOUP garnished with fried white cheddar	<i>cup 5 ~ bowl 7</i>
CHICKEN AND ANDOUILLE GUMBO with white rice	<i>cup 8 ~ bowl 10</i>

SALADS

DELTA "WET" HOUSE SALAD iceberg lettuce, diced cucumber, tomato, red onion, tossed in red-wine vinaigrette	6 / 8
CAESAR SALAD romaine ribbons, chopped kalamata olives, boiled egg slices, croutons, parmesan cheese	7 / 10
BOURÉ SALAD romaine and red cabbage, bacon, citrus-thyme toasted walnuts, red onion, cherry tomato, blue cheese crumbles	12.5
SOUTH WEST SALAD romaine and red cabbage, black beans, diced tomato, green chilies, fried tortilla strips, shredded cheddar jack cheese	11.5
ICEBERG WEDGE SALAD marinated cherry tomato, red onion marmalade, bacon, citrus-thyme toasted walnuts, gorgonzola dressing	12
BOURÉ QUICHE OF THE DAY quiche of the day served with delta "wet" salad or caesar salad	15

DRESSINGS

Caesar, Honey Mustard, Gorgonzola, Thousand Island,
Bouré, Citrus Thyme, Ranch, Balsamic Vinaigrette,
Red-Wine Vinaigrette

ADD-ONS

CHICKEN (grilled, blackened, fried)	4.5
SHRIMP (grilled, blackened, fried)	6.5
GRILLED STEAK	9
GRILLED SALMON	9
CRAB CAKE	12
GRILLED CHEESE	5.5

SIDES

REGULAR FRIES	3.5
SWEET POTATO FRIES	4
ONION RINGS	5
GARLIC WHIPPED POTATO	4.5
SAUTÉED SPINACH	5
SAUTÉED ZUCCHINI	5
ROASTED BRUSSEL SPROUTS	8
FRUIT	4

SANDWICHES

BOURÉ "BOMB" FRIED SHRIMP PO-BOY crispy fried shrimp, shredded lettuce, dill pickle, mayonnaise, spicy ketchup on toasted new orleans french bread	14
FRIED OR GRILLED CHICKEN SANDWICH fresh dill brined chicken breast, shredded lettuce, tomato, red onion, pickle, mayo, yellow mustard on brioche bun	12.5
PHILLY, MISSISSIPPI, RIBEYE SANDWICH thin sliced prime rib with griddled bell peppers and onions, mayo - choice of queso, cheddar, swiss cheese	14
TURKEY MELT sautéed spinach, roasted tomato, red onion, mozzarella, basil aioli on rye bread	13
GRILLED SALMON BLT grilled salmon, guacamole, bacon, tomato and spinach tossed in cilantro-lime vinaigrette on sourdough	15
BOURÉ BURGER grilled usda short rib burger, fried pickles, lettuce, tomato, blue cheese, Bouré sauce on brioche bun	14.5
CLASSIC BURGER usda short rib burger cooked on flat-top grill with shredded lettuce, tomato, onion, pickle, mayo, mustard, american cheese on brioche bun	14
GUACAMOLE BURGER grilled usda short rib burger, guacamole, tomato, pickled jalapeño, shredded lettuce tossed in cilantro lime vinaigrette, cheddar jack cheese on brioche bun	15
PIMENTO CHEESE BURGER grilled usda short rib burger, shredded lettuce, tomato, pickle, bacon on brioche bun	15

ADD-ONS

WHITE CHEDDAR, AMERICAN, SWISS, CHEDDAR JACK, PIMENTO, BLUE	1
BACON	2
FRIED EGG	1.5
DOUBLE BEEF	8.75

ENTREES

PAN FRIED HAMBURGER STEAK hand pattied and seasoned ground beef pan-fried with garlic whipped potatoes, sautéed zucchini topped with mushroom gravy and sautéed onions	17
BUN LESS BURGER BOWL quinoa, spinach, grilled onion, sautéed zucchini, diced tomatoes, with grilled usda short rib burger topped with creamy horseradish vinaigrette and spicy mustard aioli	18
CHICKEN CARBONARA grilled chicken, bacon, red onion, english peas, fettuccine, light cream and parmesan sauce	24
PASTA JAMBALAYA crawfish, grilled chicken, shrimp, andouille, garlic, bell peppers and onions with penne tossed in creole cream sauce	26
PAN-SEARED LUMP CRAB CAKES two lump crab cakes, sweet potato fries, cider slaw, french quarter remoulade	30
BOURÉ SHRIMP AND GRITS sautéed gulf shrimp, andouille, red onion, bell pepper, corn, tomatoes in creole cream sauce on top of fried cheese grit cake	26
GRILLED SALMON corn puree, grilled okra, chili vinaigrette	27
WOOD FIRE GRILLED C.A.B CENTER CUT BEEF FILET garlic whipped potatoes, roasted brussel sprouts, bourbon and herb cream sauce	40