



cocktails

CLASSICS

- Paloma** Tequila • Fresh Grapefruit • Fresh Lime • Splash of Soda **14**
- Spicy Margarita** Milagro Tequila • Mathilde • Jalapeño Syrup • Tajín Rim **16**
- Traditional Daiquiri** Diplomático Rum • Fresh Lime • Simple Syrup **14**
- Hemingway Daiquiri** White Rum • Fresh Lime • Fresh Grapefruit • Maraschino Liqueur **15**
- Indigo French 75** Empress Gin • Lemon Juice • Simple Syrup • Sparkling Wine **15**
- Old Fashioned** Bourbon/Rye • Cocktail & Sons “Emeril’s Edition” Demerara Syrup (contains sesame) • Bitters • Citrus **16**

STANDARDS

- The Lushie** Meril’s Tasty Frozen Concoction • Blended Seasonal Fruit • Spirits **15**
- English Turn** Vodka • Aperol • House-made Lavender Syrup • Grapefruit Radler **15**
- Tchoup** Gin • Cucumber Water • Lime Juice • Jalapeño • Simple Syrup **15**
- Marigny-ita** Tequila • Triple Sec • House-made Hibiscus Syrup • Lime Juice • Ginger Ale **15**
- Congo Square Punch** Coconut Rum • Tropical Juice Blend • Lavender **14**
- Bourbon On Broad** Bourbon • Triple Sec • Lemon • Pomegranate • Cocktail & Sons “Emeril’s Edition” Demerara Syrup **15**

sake

WETLAND SAKE (Gluten Free)

- Filtered** Clear, Light to Medium Bodied **12**
- Unfiltered** Cloudy, Medium Bodied **12**
- Sparkling Blood Orange** **14**
- Sparkling Passion Fruit** **14**

wine by the glass

CHAMPAGNE & SPARKLING

- Elvio Tintero Sori Gramella Moscato d’Asti ‘22** (Italy) **12**
- Pierre Sparr Crémant D’Alsace Brut Rosé NV** (France) **13**
- Benvollo Prosecco NV** (Italy) **13**
- Jean-François Merieau ‘J’ose les Fines Bulles’ Chenin Blanc ‘18** (France) **14**
- G.H Mumm Brut Grand Cordon Champagne NV** (France) **21**

WHITE

- Arios ‘Aguafuerte’ Albariño ‘19** (Portugal) **11**
- Au bon Climat “Emeril’s” Santa Barbara Chardonnay ‘18** (California) **13**
- Dr. Hermann ‘H’ Mosel Riesling ‘22** (Germany) **13**
- Scarpetta Friuli Pinot Grigio ‘22** (Italy) **14**
- Duckhorn Vineyards Sauvignon Blanc ‘22** (North Coast) **14**
- Flowers Chardonnay ‘22** (Sonoma Coast) **22**

ROSÉ

- Figuière Méditerranée Rosé ‘21** (France) **14**

RED

- Tilia Malbec ‘22** (Argentina) **11**
- Pessimist by DAOU Paso Robles Red Blend ‘21** (California) **12**
- Carpineto ‘Dogajolo’ Toscana Sangiovese Blend ‘20** (Italy) **13**
- Foxglove Cabernet Sauvignon ‘21** (California) **15**
- Au Bon Climat Santa Barbara Pinot Noir ‘22** (California) **17**
- Les Tourelles de la Créée Côte de Beaune Knights Templar Cuvée Pinot Noir ‘17** (France) **20**

beer

DRAFT \$8

- Gnarly Barley, Jucifer** New England Style IPA
- Gnarly Barley, Skater Aid** Pilsner
- Parish, Canebrake** Wheat Beer
- Parish, Envie** Pale Ale
- Parish, SIPS**
- Rally Cap, Ambush** Amber
- Shiner Bock** Dark Lager
- Tin Roof Brewing, Blonde** Ale
- Urban South, Paradise Park** Lager
- Urban South, Grapefruit Holy Roller** IPA

BOTTLES & CANS

- Bell’s-Two Hearted** IPA **7**
- Bud Light** **5**
- Miller Lite** **5**
- Miller High Life** **5**
- O’Doul’s** **7**
- Stella Artois** **7**
- Stiegl Radler Grapefruit** **9**
add 1 oz side shot of Aperol or Campari **4**
- Stone Delicious** IPA **7**
- Urban South Lime-Cucumber Gose** **7**





SNACKS

- Daily Gumbo** MP
- Handcut Fries** Lemon Aioli 10
- Pocket Bread** Garlic Oil • Sea Salt 6
- Pineapple Upside-Down Cornbread** Bacon Marmalade 9
- Smoked Gulf Fish Dip** Fried Saltines 15
- Deviled Eggs** Smoked Trout Roe • Zapp's 12
- Gulf Yellowfin Tuna Bundles** Jalapeño • Truffle Ponzu • Wontons • Yuzu Tobiko 19
- Baked Cheese** Sweet Grass Dairy-Green Hill • Caponata • Ciabatta 19
- Seafood Remick** Gulf Shrimp • Crawfish • Crab • Fried Saltines 18
- Poke Nachos** Salmon • Radish • Jalapeño • Kimchi Aioli • Eel Sauce • Sesame • Tobiko 20
- Barbequed Shrimp** Chives 24
- Crispy Rock Shrimp Tacos** Sriracha Aioli • Red Onions • Wasabi Tobiko • Cilantro 14
- Grilled Octopus** Tzatziki • Pita • Piquillo Pepper Vinaigrette 24
- Crispy Cod Sliders** Tartar Sauce • Pickles 18
- Fried Turkey Necks** Crystal Mojo • Cilantro 13
- Korean Fried Chicken Wings** Pickled Daikon • Jalapeño • Sesame 17
- House-Made Meatballs** Pomodoro • Basil • Whipped Ricotta 15
- Roasted Heirloom Carrots** Tahini • Sesame • Spiced Honey 12
- Brussels Sprouts** Nuoc Cham • Cilantro • Mint • Basil • Sesame 13
- Grilled Corn** Chili-Lime Mayo • Cotija Cheese 10
- Pad Thai Cauliflower** Peanut Sauce • Herbs • Tamarind 18
- Blistered Shishito Peppers** Chili Crunch • Nuts • Sesame • Cilantro • Miso-Honey Aioli 16

SALADS

- Burrata & Proscuitto Salad** Marinated Mushrooms • Shallot • Arugula • Frisée • Truffle Oil 19
- Fried Chicken Salad** Romaine • Blue Cheese • Red Onion • Tomato • Cucumber • Green Goddess Dressing 19
- Grilled Romaine & Shrimp Salad** Purple Cabbage • Grape Tomato • Red Onion • Cotija • White Balsamic Dressing 20
- Our Greek Salad** Tomato • Cucumber • Red Onion • Kalamata Olives • Green Peppers • Feta • Oregano Vinaigrette 16

FLATBREADS

- Cheese** 15
- Pepperoni** Jalapeño • Red Onion 18
- Wise Guy** Italian Sausage • Piquillo Peppers • Chili 18
- Muffuletta** Salami • Mortadella • Olive Salad • Sesame 18
- Vegetable** Eggplant • Roasted Garlic • Red Onion • Peppers • Mushrooms 17

A BIT MORE

- Fettuccine** Truffle Butter 30
- Spicy Rigatoni** Caramelized Onions • Pecorino Romano 19
- Hand-Rolled Gnudi** Mushrooms • Thyme • Rosemary • Whipped Goat Cheese 20
- Fettuccine Nero** Blue Crab • Calabrian Chiles • Arugula • Marcona Almonds 28
- Double Cheeseburger** Onion • Tomato • American Cheese • Special Sauce 18
- Fresh Daily Local Catch** MP
- Half Chicken** Salsa Verde 28
- Candied Pork Ribs** Green Onion • Sesame 24
- Grilled Ribeye** Blistered Sweet Peppers • A2 • Chimichurri 47