



## BAR MENU

Spicy Tuna Handroll • \$8

*Bourbon Barrel Aged Soy Sauce*

Marinated Blue Crab Claws • \$14

*Garlic Herb Vinaigrette*

Blue Crab Beignets • \$10

*Calabrian Chile Aioli*

Vietnamese Crispy Pork Spring Roll • \$12

*Peanut Sauce, Lemongrass Crunch*

Crispy Louisiana Oysters (4) • \$14

*Roquefort Blue Cheese Fondue, Creole Tomato Glaze*

Black Truffle Gemelli • \$16

*Fried Shrimp, Marinated Heirloom Tomato*

PuPu Platter • \$38

*Hawaiian Pork Belly, Coconut Shrimp Toast,  
Blue Crab Rangoon, Boudin, Lamb Rib*

Charcuterie Board • \$20

*Assorted House Cured & Local Meats  
with Traditional Accompaniments  
add Curated Cheese Selection +\$15*



# HAPPY HOUR

Tuesday-Thursday 4pm-7pm | Friday 11am-7pm

## Ponchatoula Spritz • \$7

*Sparkling Wine, TLC Vodka, St. Germain,  
Strawberry, Cinnamon Cordial, Lemon Juice*

## The Palmer • \$7

*House Peach Tea Infused TLC Vodka, Fresh Lemon Juice,  
Simple Syrup, Mint Leaves*

## Old Fashioned • \$7

*Old Grand Dad, Rich Simple Syrup,  
Angostura & Orange Bitters*

## Handshaken Daiquiri • \$7

*Plantation Rum, Lime Juice, Seasonal Fruit*

## Wines By The Glass • \$8

*Donati - Unoaked Chardonnay  
High On The Hog - Syrah Red Blend  
Marietta - Cabernet Blend  
Serenello Prosecco  
Simmonet Sprakling Rose*

## Wines By The Bottle

Nicolas Feuillatte Champagne	<del>\$100</del>	<b>\$65</b>
Terlan Pinot Grigio	<del>\$65</del>	<b>\$42</b>
Lola Chardonnay	<del>\$55</del>	<b>\$36</b>
Diatom Chardonnay	<del>\$65</del>	<b>\$42</b>
Three Brooms Sauvignon Blanc	<del>\$55</del>	<b>\$36</b>
Hendry HRW Pinot Noir	<del>\$65</del>	<b>\$42</b>
Boen Pinot Noir	<del>\$55</del>	<b>\$40</b>
Bran Caia Italian Blend	<del>\$72</del>	<b>\$42</b>
Alexander Valley Homestead Red Blend	<del>\$55</del>	<b>\$30</b>
Picayune Cabernet	<del>\$120</del>	<b>\$82</b>
Smith & Hook Cabernet	<del>\$65</del>	<b>\$38</b>