

SHAREABLES & APPETIZERS

CORN AND CRAB DIP 9.95– LUMP CRAB MEAT WITH ROASTED BELL PEPPER AND SWEET CORN, PARMESAN AND CREAM CHEESE WITH MAYONNAISE AND SOUR CREAM TOPPED WITH BREADCRUMBS SERVED WITH TOASTED FRENCH BREAD.

SHRIMP COCKTAIL 11– HOMEMADE COCKTAIL SAUCE WITH LEMON AND PARSLEY SERVED UP WITH CHILLED SEASONED SHRIMP.

MUFFALETTA BRUSCHETTA 9.75– HOMEMADE OLIVE TAPENADE SPREAD OVER TOASTED FRENCH BREAD, MOZZARELLA CHEESE, AND PROSCIUTTO.

PICKLED DEVEILED EGGS 7– PICKLED HARD-BOILED EGGS CHILLED AND FILLED WITH OUR HOMEMADE DEVEILED EGG FILLING.

SOUTHERN STYLE CAPRESE SALAD 8– FRIED GREEN TOMATOES SERVED WITH MOZZARELLA CHEESE STACKED HIGH ON ARUGULA, AND BALSAMIC REDUCTION.

CHARCUTERIE BOARD 20 – CHEF'S CHOICE OF AGED CHEESES, CURED MEATS, ROASTED NUTS, AND FRUIT JAMS.

ENTREES

CRAB CAKES 12– LUMP CRAB MEAT, EGG, WORCESTERSHIRE SAUCE, CAYENNE, CHOPPED ONION AND BELL PEPPERS SERVED ON A BED OF ARUGULA. SERVED WITH HOMEMADE COCKTAIL SAUCE AND REMOULADE.

CAJUN PASTA 10– FETTUCCHINI PASTA, SERVED IN A HOMEMADE SPICY ALFREDO SAUCE WITH ANDOUILLE SAUSAGE. ADD SHRIMP OR CHICKEN FOR \$2 MORE.

SHRIMP AND GRITS 11– STONE-GROUND GRITS, SERVED WITH BLACKENED JUMBO SHRIMP, BELL PEPPERS, AND ROASTED CORN. ADD SAUSAGE OR CHICKEN FOR \$2 MORE

JAMBALAYA RISOTTO 12– TRADITIONAL RISOTTO MADE CAJUN STYLE WITH CELERY, ONIONS, BELL PEPPERS, AND CAYENNE PEPPER, ANDOUILLE SAUSAGE AND SHRIMP.

CRAB BLT 10– ARUGULA, BACON, AND FRIED GREEN TOMATOES, SERVED WITH LUMP CRAB MEAT SALAD, ON A TOASTED KAISER BUN.

CRAWFISH MAC AND CHEESE – 12 – PENNE PASTA SERVED IN A HOMEMADE CHEESE SAUCE AND LOUISIANA FARM RAISED CRAWFISH LOADED WITH MORE CHEDDAR CHEESE.

SOUTHERN SMOTHERED CATFISH – 16 – FRIED FARM RAISED CATFISH SMOTHERED IN OUR HOMEMADE CRAWFISH ETOUFEE, SERVED WITH WILD RICE AND GREEN BEANS.

CREOLE BLACKENED CHICKEN – 14 – BLACKENED CHICKEN BREAST, SERVED WITH SAUTÉED GREEN BEANS AND HOMEMADE MAUX CHOUX.

CAJUN COBB SALAD– 9.95 – BACON, GREEN TOMATOES, HOMEMADE CRAB SALAD, HARDBOILED EGG, AND CHEDDAR CHEESE. SERVED ON A BED OF ARUGULA. (BALSAMIC VINAIGRETTE, RASPBERRY, BLACKBERRY VINAIGRETTE, HOMEMADE ITALIAN DRESSING)

CHEFS TABLE – 20 – CHEFS CHOICE OF INGREDIENTS, ASK YOUR WAITER/WAITRESS FOR DETAILS

DESSERTS

BANANAS FOSTER 8– BANANAS FLAMBÉED IN BROWN SUGAR, CINNAMON, VANILLA, AND SPICED RUM, SERVED OVER A SCOOP OF VANILLA ICE CREAM.

BREAD PUDDING 8 – HOMEMADE BREAD PUDDING TOPPED WITH HOMEMADE PRALINE SAUCE AND WHIPPED CREAM.

MARIE LAVEAU 8 – DEEP FRIED RASPBERRY CHEESECAKE TOPPED WITH VANILLA ICE CREAM RASPBERRY SYRUP AND POWDERED SUGAR

HOWELL ON THE ROOF 8 – CINNAMON SUGAR WAFFLE TOPPED WITH VANILLA ICE CREAM AND CHOCOLATE SYRUP CASCADED BY HONEY NUT CLUSTERS.

BRUNCH

EVERY SUNDAY (9AM – 2PM)

CRAB CAKES EGGS BENEDICT \$14.00

DELICIOUS CRAB CAKES TOPPED WITH FRIED EGG AND HOLLANDAISE SAUCE GARNISHED WITH BELL PEPPER AND CHIVES.

CREOLE BISCUITS AND GRAVY \$10.00

BUTTERMILK BISCUITS COATED IN HOMEMADE GRAVY, TOPPED WITH ANDOUILLE, BELL PEPPER, GREEN ONIONS.

CAJUN BREAKFAST PLATE \$10.00

CHEESY STONE GROUND GRITS TOPPED WITH SCRAMBLED EGGS AND ANDOUILLE GARNISHED WITH GREEN ONION.

CHICKEN AND WAFFLES \$11.00

CINNAMON BUTTER WAFFLES TOPPED WITH ZESTY NEW ORLEANS SPICED CHICKEN WITH YOUR CHOICE OF GRAVY OR SYRUP.

BREAKFAST TACOS \$6.00

STREET STYLE TACOS WITH YOUR CHOICE OF SAUSAGE OR BACON, SCRAMBLED EGGS, BELL PEPPER, AND ONION TOPPED WITH CHEDDAR CHEESE. SERVED WITH SALSA.

WHISKEY COCKTAILS

OLD FASHIONED 10- MUDDLED SUGAR CUBE, WITH DASHES OF ANGOSTURA BITTERS, AND RYE WHISKEY, WITH AN ORANGE ZEST. SERVED OVER ICE.

MANHATTAN 10- BOURBON, SWEET VERMOUTH, WITH DASHES OF ANGOSTURA BITTERS, SERVED WITH A CHERRY. SERVED UP.

WHISKEY SOUR 10- EGG WHITE FOR TEXTURE, RYE WHISKEY, FRESHLY SQUEEZED LEMON JUICE, HOMEMADE SIMPLE SYRUP, TOPPED WITH GRATED NUTMEG. SERVED OVER ICE.

BOULEVARDIER 10– RYE WHISKEY, CAMPARI, AND SWEET VERMOUTH, SERVED OVER ICE WITH AN ORANGE ZEST. SERVED OVER ICE.

WHISKEY SMASH 10– BOURBON, HOMEMADE SIMPLE SYRUP, FRESHLY SQUEEZED LEMON JUICE AND MINT. SERVED OVER ICE.

NEW YORK STONE SOUR 10– EGG WHITE FOR TEXTURE, BOURBON, HOMEMADE SIMPLE SYRUP, FRESHLY SQUEEZED LEMON AND ORANGE JUICE, TOPPED WITH DRY RED WINE OVER ICE.

BLOOD AND SAND 11– SCOTCH, CHERRY HERRING, SWEET VERMOUTH, DASHES OF ORANGE BITTERS, FRESHLY SQUEEZED ORANGE JUICE. SERVED UP.

BOURBON AND SWEET TEA 9– BOURBON SERVED WITH FRESHLY BREWED SWEET TEA, OVER ICE WITH A LEMON.

BROWN DERBY 9– HOMEMADE HONEY SYRUP, FRESHLY SQUEEZED GRAPEFRUIT JUICE, AND BOURBON, SERVED OVER ICE.

HOT TODDY 9– HOMEMADE HONEY SYRUP, FRESHLY SQUEEZED LEMON JUICE, BOURBON, AND HOT WATER

IRISH COFFEE 9.5– FRESH BREWED HOT COFFEE, SERVED WITH IRISH WHISKEY, AND IRISH CREAM, WITH A WHIPPED CREAM TOPPING.

JOHN WAYNE 9– BOURBON AND AMARETTO, WITH FRESHLY SQUEEZED ORANGE JUICE. SERVED OVER ICE.

MINT JULEP 9– MUDDLED MINT, WITH HOMEMADE SIMPLE SYRUP, AND BOURBON. SERVED OVER CRUSHED ICE.

MONTE CARLO 10– RYE WHISKEY, BENEDICTINE, AND DASHES OF ANGOSTURA BITTERS. STIRRED AND SERVED UP.

PENICILLIN 10– BLENDED SCOTCH, FRESHLY SQUEEZED LEMON JUICE, HOMEMADE GINGER AND HONEY SYRUPS. SERVED OVER ICE AND TOPPED WITH MORE ISLAY SCOTCH.

PRESBYTERIAN 10– BLENDED SCOTCH, FRESHLY SQUEEZED LIME JUICE, AND HOMEMADE GINGER ALE. SERVED OVER ICE.

ROB ROY 10– BLENDED SCOTCH WITH SWEET VERMOUTH AND DASHES OF ANGOSTURA BITTERS. STIRRED AND SERVED UP WITH A CHERRY.

RUSTY NAIL 10– BLENDED SCOTCH AND DRAMBUIE SERVED OVER ICE WITH A LEMON ZEST FOR GARNISH.

SAZERAC 10– A MUDDLED SUGAR CUBE SOAKED IN PEYCHAUD BITTERS, WITH RYE WHISKEY SERVED IN AN ABSINTHE RINSED GLASS.

SCOFFLAW 10– RYE WHISKEY, DRY VERMOUTH, FRESHLY SQUEEZED LEMON JUICE, HOMEMADE RASPBERRY SYRUP, AND DASHES OF ORANGE BITTERS. SERVED UP WITH AN ORANGE ZEST.

VIEUX CARRE 11– RYE WHISKEY, COGNAC, AND SWEET VERMOUTH AND BENEDICTINE MIXED IN WITH DASHES OF BOTH ANGOSTURA AND PEYCHAUD BITTERS. SERVED UP WITH A CHERRY.

RUM COCKTAILS

CAIPIRINHA 10 – CACHAÇA, SUGAR AND MUDDLED LIME. SHAKEN AND SERVED USING SHAKEN ICE AND CHUNKS OF LIME.

CUBA LIBRE 9– LIGHT RUM, FRESHLY SQUEEZED LIME JUICE, SERVED OVER ICE AND TOPPED OFF WITH COCA-COLA.

DAIQUIRI 9– LIGHT RUM, HOMEMADE SIMPLE SYRUP, AND FRESHLY SQUEEZED LIME JUICE. SHAKEN AND SERVED UP.

DARK AND STORMY 9.5– DARK RUM AND FRESHLY SQUEEZED LIME JUICE, SERVED OVER ICE AND TOPPED OFF WITH HOMEMADE GINGER BEER.

HEMMINGWAY DAIQUIRI 10– LIGHT RUM AND LUXARDO WITH FRESHLY SQUEEZED LIME AND GRAPEFRUIT JUICES. SERVED UP.

HOT BUTTERED RUM 9– SPICED RUM, CINNAMON, NUTMEG, BUTTER, AND HOT WATER. SERVED NEAT.

HURRICANE 10– LIGHT RUM AND DARK RUM WITH A SPLASH OF OUR HOMEMADE GRENADINE AND TOPPED OFF WITH PASSIONFRUIT JUICE. SERVED OVER ICE.

MOJITO 10 – LIGHT RUM, FRESHLY SQUEEZED LIME JUICE, HOMEMADE SIMPLE SYRUP AND MINT. SERVED OVER CRUSHED ICE AND TOPPED OFF WITH SPARKLING WATER.

MAI TAI 10 – DARK RUM AND ORANGE CURACAO WITH HOMEMADE ORGEAT SYRUP AND FRESHLY SQUEEZED LIME JUICE. SERVED OVER CRUSHED ICE.

MARY PICKFORD 9 – LIGHT RUM, HOMEMADE GRENADINE, AND PINEAPPLE JUICE. SHAKEN AND SERVED UP.

PAIN KILLER 10– DARK RUM, FRESHLY SQUEEZED ORANGE AND PINEAPPLE JUICES AND COCONUT CREAM. SERVED OVER ICE.

PINA COLADA 9– LIGHT RUM WITH PINEAPPLE JUICE AND COCONUT CREAM. SERVED OVER CRUSHED ICE.

PLANTER'S PUNCH 10– DARK RUM AND FRESHLY SQUEEZED LEMON AND ORANGE JUICE, WITH HOMEMADE GRENADINE. SERVED OVER CRUSHED ICE WITH DASHES OF ANGOSTURA BITTERS.

RUM FLIP 9– LIGHT RUM WITH HOMEMADE SIMPLE SYRUP AND A WHOLE EGG. SHAKEN AND SERVED UP.

ZOMBIE 10– LIGHT RUM, DARK RUM, APRICOT BRANDY WITH FRESHLY SQUEEZED LIME AND PINEAPPLE JUICE, WITH HOMEMADE GRENADINE. SERVED OVER CRUSHED ICE.

GIN COCKTAILS

AVIATION 10- GIN, LUXARDO, CRÈME DE VIOLETTE WITH FRESHLY SQUEEZED LEMON JUICE. SHAKEN AND SERVED UP.

BEE'S KNEES 9- GIN, HOMEMADE HONEY SYRUP, AND FRESHLY SQUEEZED LEMON JUICE. SHAKEN AND SERVED UP.

BIJOU 11- GIN, GREEN CHARTREUSE, SWEET VERMOUTH, AND ORANGE BITTERS. STIRRED AND SERVED UP.

BRAMBLE 10- GIN, FRESHLY SQUEEZED LEMON JUICE, AND HOMEMADE SIMPLE SYRUP. SERVED OVER CRUSHED ICE WITH A CHAMBORD DRIZZLE ON TOP.

CLOVER CLUB 9- GIN, FRESHLY SQUEEZED LEMON JUICE WITH HOMEMADE RASPBERRY SYRUP. SHAKEN AND SERVED UP.

CORPSE REVIVER #2 10.5- GIN, LILLET BLANC, TRIPLE SEC, AND FRESHLY SQUEEZED LEMON JUICE. SHAKEN AND SERVED UP INTO AN ABSINTHE RINSED GLASS.

EAST SIDE 10 – GIN, HOMEMADE SIMPLE SYRUP, FRESHLY SQUEEZED LIME JUICE, CUCUMBER AND MINT. SERVED OVER ICE.

FRENCH 75 10 – GIN, TRIPLE SEC AND FRESHLY SQUEEZED LEMON JUICE, SERVED INTO A SUGAR RIMMED GLASS AND TOPPED OFF WITH SPARKLING WINE.

GIMLET 9 – GIN, FRESHLY SQUEEZED LIME JUICE, AND HOMEMADE SIMPLE SYRUP. SHAKEN AND SERVED UP.

GIN BUCK 9– GIN, FRESHLY SQUEEZED LEMON JUICE. SERVED OVER ICE AND TOPPED OFF WITH HOMEMADE GINGER ALE.

GIN MARTINI 10– GIN AND DRY VERMOUTH, STIRRED AND SERVED UP WITH A LIME ZEST FOR GARNISH.

GIN RICKEY 9– GIN, FRESHLY SQUEEZE LIME JUICE. SERVED OVER ICE AND TOPPED OFF WITH SPARKLING WATER.

GIN SMASH 10 – GIN, FRESHLY SQUEEZED LEMON JUICE, HOMEMADE SIMPLE SYRUP, AND MINT. SHAKEN AND SERVED OVER ICE.

GIPSON 10– GIN AND DRY VERMOUTH, STIRRED AND SERVED UP. GARNISHED WITH PICKLED COCKTAIL ONIONS.

LAST WORD 11 – GIN, GREEN CHARTREUSE, LUXARDO, AND FRESHLY SQUEEZED LIME JUICE. SHAKEN AND SERVED UP.

MARTINEZ 10 – GIN, LUXARDO, SWEET VERMOUTH, WITH DASHES OF ANGOSTURA BITTERS. STIRRED AND SERVED UP.

NEGRONI 10 – GIN, CAMPARI AND SWEET VERMOUTH. STIRRED AND SERVED OVER ICE WITH AN ORANGE ZEST FOR GARNISH.

SINGAPORE SLING 10 – GIN, BENEDICTINE, TRIPLE SEC, AND CHERRY HERRING, WITH HOMEMADE GRENADINE AND PINEAPPLE JUICE. SERVED OVER ICE.

TOM COLLINS 9 – GIN, FRESHLY SQUEEZED LEMON JUICE, HOMEMADE SIMPLE SYRUP. SERVED OVER CRUSHED ICE AND TOPPED OFF WITH SPARKLING WATER.

VESPER MARTINI 10 – GIN, VODKA, AND LILLET BLANC. SHAKEN OR STIRRED TO PREFERENCE AND SERVED UP WITH A LEMON ZEST FOR GARNISH.

WHITE LADY 11 – EGG WHITE, GIN, TRIPLE SEC, AND FRESHLY SQUEEZED LEMON JUICE. SHAKEN AND SERVED UP.

RAMOS GIN FIZZ 12 – EGG WHITE, HEAVY CREAM, GIN, FRESHLY SQUEEZED LEMON AND LIME JUICES, HOMEMADE SIMPLE SYRUP, ORANGE BLOSSOM WATER, VANILLA EXTRACT, SERVED NEAT AND TOPPED OFF WITH SPARKLING WATER.

TEQUILA COCKTAILS

MATADOR 9 – BLANCO TEQUILA, FRESHLY SQUEEZED LIME AND PINEAPPLE JUICES. SHAKEN AND SERVED UP.

MEXICAN MARTINI 10 – GOLD TEQUILA, ORANGE CURACAO, AGAVE NECTAR, FRESHLY SQUEEZED LIME JUICE AND OLIVE JUICE. SHAKEN AND SERVED UP INTO A SALT RIMMED GLASS.

PALOMA 10 – SILVER TEQUILA, FRESHLY SQUEEZED GRAPEFRUIT AND LIME JUICES, A PINCH OF SALT, SERVED OVER ICE AND TOPPED OFF WITH LEMON-LIME SODA.

SIERRA MADRE 10 – MESCAL AND APEROL WITH FRESHLY SQUEEZED LEMON JUICE. SERVED OVER ICE.

TEQUILA SUNRISE 9 – GOLD TEQUILA, FRESHLY SQUEEZED ORANGE JUICE AND HOMEMADE GRENADINE. SERVED OVER ICE.

MARGARITA 9 – GOLD TEQUILA, TRIPLE SEC, FRESHLY SQUEEZED LIME JUICE, AND AGAVE NECTAR. SERVED OVER ICE.

VODKA COCKTAILS

BLACK RUSSIAN 9 – VODKA AND ESPRESSO LIQUEUR SERVED OVER ICE. GARNISHED WITH A MARASCHINO CHERRY.

BLOODY MARY 9 – VODKA AND OUR VERY OWN HOMEMADE BLOODY MARY MIX RECIPE. SERVED OVER ICE.

CAPE COD 9 – VODKA WITH FRESHLY SQUEEZED LIME JUICE. SERVED OVER ICE AND TOPPED OFF WITH CRANBERRY JUICE.

CHILTON 9 – VODKA WITH FRESHLY SQUEEZED LEMON JUICE. SERVED OVER ICE IN A SALT RIMMED GLASS AND TOPPED OFF WITH SPARKLING WATER.

COLORADO BULLDOG 9 – VODKA, ESPRESSO LIQUEUR AND HALF AND HALF CREAM. SERVED OVER ICE AND TOPPED OFF WITH COCA-COLA.

COSMOPOLITAN 10 – VODKA, TRIPLE SEC AND FRESHLY SQUEEZED LIME AND CRANBERRY JUICE. STIRRED AND SERVED UP.

DIRTY MARTINI 10– VODKA AND DRY VERMOUTH WITH OLIVE JUICE. SHAKEN OR STIRRED TO PREFERENCE AND SERVED UP.

ESPRESSO MARTINI 10 – VODKA AND ESPRESSO LIQUEUR WITH FRESHLY BREWED COFFEE. SHAKEN AND SERVED UP.

GREYHOUND 9 – VODKA AND FRESHLY SQUEEZED GRAPEFRUIT JUICE. SERVED OVER ICE. ASK FOR A SALTY DOG FOR A SALTED RIM.

HARVEY WALLBANGER 9 – VODKA AND FRESHLY SQUEEZED ORANGE JUICE. SERVED OVER ICE WITH A GALLIANO FLOATER.

LEMON DROP 9 – VODKA WITH HOMEMADE SIMPLE SYRUP AND FRESHLY SQUEEZED LEMON JUICE. SHAKEN AND SERVED UP INTO A SUGAR RIMMED GLASS.

LONG ISLAND ICED TEA 10 – VODKA, RUM, GIN, AND TRIPLE SEC WITH HOMEMADE SIMPLE SYRUP AND FRESHLY SQUEEZED LEMON JUICE. SERVED OVER ICE WITH A SPLASH OF COCA-COLA.

MADRAS 9 – VODKA WITH FRESHLY SQUEEZED ORANGE JUICE AND CRANBERRY JUICE. SERVED OVER ICE.

MOSCOW MULE 10 – VODKA, HOMEMADE SIMPLE SYRUP, FRESHLY SQUEEZED LIME JUICE, AND HOMEMADE GINGER BEER. SERVED OVER ICE.

MUDSLIDE 10 – VODKA, ESPRESSO LIQUEUR, AND IRISH CREAM. SERVED OVER CRUSHED ICE AND TOPPED OFF WITH HALF AND HALF CREAM.

SCREW DRIVER 9 – VODKA AND FRESHLY SQUEEZED ORANGE JUICE. SERVED OVER ICE WITH AN ORANGE WHEEL FOR GARNISH.

SEA BREEZE 9 – VODKA, FRESHLY SQUEEZED GRAPEFRUIT JUICE AND CRANBERRY JUICE. SERVED OVER ICE.

BAY BREEZE 9 – VODKA SERVED WITH FRESH PINEAPPLE JUICE AND CRANBERRY JUICE. SERVED OVER ICE.

SEX ON THE BEACH 9 – VODKA WITH PEACH SCHNAPPS, FRESHLY SQUEEZED ORANGE JUICE AND CRANBERRY JUICE. SERVED OVER ICE.

WHITE RUSSIAN 9 – VODKA WITH ESPRESSO LIQUEUR AND HALF AND HALF CREAM. SERVED OVER ICE.

MISCELLANEOUS COCKTAILS

ABSINTHE 10 – FRENCH ABSINTHE SERVED IN THE TRADITIONAL WAY WITH A SUGAR CUBE AND COLD WATER DRIP.

AMARETTO SOUR 10 – EGG WHITE FOR TEXTURE, AMARETTO, HOMEMADE SIMPLE SYRUP AND FRESHLY SQUEEZED LEMON JUICE. SERVED OVER ICE WITH GROUND NUTMEG ON TOP.

AMERICANO 9 – CAMPARI AND SWEET VERMOUTH. SERVED OVER ICE AND TOPPED OFF WITH SPARKLING WATER.

APEROL SPRITZER 10 – APEROL, FRESH ORANGE PIECES. SERVED OVER ICE AND TOPPED OFF WITH SPARKLING WINE AND SODA WATER.

BRANDY ALEXANDER 9 – COGNAC AND CHOCOLATE LIQUEUR WITH HALF AND HALF CREAM. SHAKEN AND SERVED UP WITH GROUND NUTMEG ON TOP.

CHAMPAGNE COCKTAIL 9 – COGNAC AND SPARKLING WINE WITH DASHES OF ANGOSTURA BITTERS AND A SUGAR CUBE DROPPED IN.

GRASSHOPPER 9 – CRÈME DE MENTHE AND CHOCOLATE LIQUEUR, WITH HALF AND HALF CREAM. SERVED UP INTO A CHOCOLATE SYRUP DRIZZLED GLASS.

PIMM'S CUP 10 – PIMM'S #1 WITH FRESHLY SQUEEZED LEMON JUICE AND MUDDLED CUCUMBER. SERVED OVER ICE AND TOPPED OFF WITH HOMEMADE GINGER ALE.

PISCO SOUR 10 – EGG WHITE, PISCO, FRESHLY SQUEEZED LIME JUICE, AND HOMEMADE SIMPLE SYRUP. SHAKEN AND SERVED UP WITH ANGOSTURA BITTERS ON TOP.

SIDE CAR 9 – COGNAC, TRIPLE SEC, AND FRESHLY SQUEEZED LEMON JUICE. SHAKEN AND SERVED UP INTO A SUGAR RIMMED GLASS.

CIGARS

ASK YOUR SERVER OR BARTENDER ABOUT OUR COLLECTION
OF CIGARS THIS WEEK

WINES

PINOT NOIR

HOB NOB, FRANCE - \$7 GLASS/ \$22 BOTTLE

ETUDE LYRIC, SANTA BARBARA, CA - \$40 BOTTLE ONLY

MALBEC

SEPTIMA, ARGENTINA - \$7 GLASS/ \$22 BOTTLE

ANTIGAL UNO, ARGENTINA - \$32 BOTTLE ONLY

MERLOT

SAND POINT, CALIFORNIA - \$7 GLASS/ \$22 BOTTLE

VELVET DEVIL, WASHINGTON - \$7 GLASS/ \$22 BOTTLE

J. LOHR LOS OSOS, PASO ROBLES, CA - \$30 BOTTLE ONLY

CABERNET SAUVIGNON

DARK HORSE, CALIFORNIA - \$7 GLASS/ \$22 BOTTLE

JOSH CELLARS RESERVE, PASO ROBLES, CA - \$40 BOTTLE
ONLY

SAUVIGNON BLANC

HAY MAKER, NEW ZEALAND - \$7 GLASS/ \$22 BOTTLE

WHITEHAVEN, NEW ZEALAND - \$40 BOTTLE ONLY

PINOT GRIGIO

VILLA POZZI, ITALY - \$7 GLASS/ \$22 BOTTLE

CHARDONNAY

PROVERB, CALIFORNIA - \$7 GLASS/ \$22 BOTTLE

PHANTOM, CLARKSBURG, CA - \$36 BOTTLE ONLY

MOSCATO

LANGE TWINS, CLARKSBURG, CA - \$7 BOTTLE/ \$22 BOTTLE

RIESLING

HOUSE WINE, CALIFORNIA - \$7 GLASS/ \$22 BOTTLE

CHAMPAGNE

MOET AND CHANDON BRUT, CHAMPAGNE, FRANCE - \$120
BOTTLE ONLY

PERRIER-JOUET, CHAMPAGNE, FRANCE - \$100 BOTTLE ONLY

PROSECCO

LAMARCA, ITALY - \$8 GLASS ONLY

SPARKLING WINE

WYCLEFF, CALIFORNIA - \$4 GLASS/\$20 BOTTLE

VILARNAU, SPAIN \$40 BOTTLE ONLY

ROSE'

STEMMARI, SICILY, ITALY - \$7 GLASS/ \$22 BOTTLE

MINUTY, FRANCE - \$38 BOTTLE ONLY

PORT

WHISKER'S BLAKE, AUSTRALIA - \$8 GLASS/ \$40 BOTTLE

LOCAL BEERS

NEW REPUBLIC BREWING, COLLEGE STATION, TX

DAMMIT JIM, AMBER ALE - \$5

KADIGAN, BLONDE ALE - \$5

KING'S HEAD, AMERICAN STYLE IPA - \$5

BLACK WATER DRAW BREWING, BRYAN, TX

CONTRACT KILLER, COFFEE PORTER - \$5

TIMBER SNAKE, IPA - \$5

MULLIGAN, KOLSCH STYLE - \$5

BRAZOS VALLEY BREWING, BRENHAM, TX

KILLING TIME, BLONDE ALE - \$5
7 SPANISH ANGELS, COFFEE BROWN ALE - \$5

NOT SO LOCAL BEERS

BUD LIGHT - \$3.50	DOS EQUIS - \$4.25
MICHELOB ULTRA - \$3.50	SHINER BOCK - \$4.25
COORS LIGHT - \$3.50	AUSTIN EASTCIDER - \$5
MILLER LIGHT - \$3.50	