

APPETIZERS

Cheewee Fries andouille salt, sriracha aioli	6
Cheese & Cracklin's salt & vinegar cracklin, whipped mimolette	7
Crawtator Crusted Oysters jalapeño sriracha, mirliton, bacon lardon	11
Blue Crab Pimento Cheese port salut, calabrian chiles, toasted brioche	16
Jambon Plate house made hams, verjus dijon, fig cane syrup	14
Artichoke Salad parmigiano reggiano, preserved orange	10
Crawfish Cobb avocado mousse, apple smoked bacon, jalapeno green goddess	14
Mixed Green Salad crab boil pecans, tomato raisin, caramelized red wine vinaigrette	8
Duck & Smoked Oyster Gumbo pickled red bean potato salad	7
Shrimp Cocktail fresh wasabi cocktail sauce, avocado mousse	13
Greens & Gizzards crispy mustard greens, beurre noisette chicken gizzards	11

DISHERS

Black Lentil Vadouvan Curry roasted tomatoes, forest mushrooms, basmati rice	18
Fruits de Mer Pho cashew hoisin gulf fish, shrimp ramen, crab boulette	24
Peacock Burger bacon-boursin cheese, crispy shallots, tomato jam	15
Corn Fried Black Drum Basket sweet onion rings, shrimp hushpuppies, fresh wasabi cocktail	21
Chicken & Eggplant Fricassee charred tomato, toasted farro	19
Sugar Cured Steak Frites mushroom ragout, balsamic aioli	25

DESSERT

Twice Baked Bread Pudding cane syrup creme fraiche	9
Cafe Au Lait Pot De Crème kahlua whipped cream, chocolate crumbs	9

*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

COCKTAILS

OLD BIRDS, 12. each

Sazerac

Jim Beam rye, Peychaud's bitters, Herbsaint

The official cocktail of New Orleans. A bracing and bold classic.

Seasonal Gin and Tonic

The Botanist gin and Fever-Tree Indian tonic

Served Spanish style. An ever-changing partnership of gins, tonics, & garnishes.

Sherry Cobbler

Amontillado sherry, blackberries, cinnamon, sage

Martin Chuzzlewit's true love.

Toki Highball

Suntory Toki whisky and Fever-Tree club soda

Simple, elegant, timeless.

PRIDE OF THE FLOCK, 12. each

Billy Bartram*

Dark Jamaican rum, rhum agricole, pecan orgeat, Cointreau, lime

A classic that's re-inspired by love of the mighty pecan.

Rue des Oranger

Plantation Pineapple rum, Plantation O.F.T.D., satsuma, coconut, pineapple

Exotic, strong, rich.

Right Place/Wrong Time

Butter-infused Ketel One vodka, coconut milk, espresso

It's not an espresso martini. It's not NOT an espresso martini.

El Pavo Real

Espolòn blanco tequila, hibiscus, pomegranate, Ancho Reyes

Refreshing, floral, with a hint of ancho chile.

DESSERT WINE

BY THE BOTTLE

Casina Gilli Malvasia	40
St Urbans-Hof Riesling, Bockstein Auslese	50
Sablettes Sauternes	66
Thunevin-Calvet, Maury 2013	96

SPIRITS

LIQUERS

El Jimador Blanco	8
Aperol	8
Averna	10
Benedictine	10
Campari	8
Carpano Antica	8
Chartreuse (Green)	15
Chartreuse VEP (Yellow)	21
Chartreuse VEP (Green)	21
Cointreau	9
Cynar	8
Disaronno	9
Fernet Branca	8
Branca Menta	8
Giffard Ginger	9
Giffard Pompelmouse	8
Grand Marnier	10
Herbsainte	8
Kahlua	8
Lillet Blanc	8
Lillet Rose	8
Luxardo Maraschino	8
Martini and Rossi Sweet	8
Montenegro	8
Noilly Pratt Dry	8
Nonino	12
Pernod Absinthe	15
Pimm's #1	8
St Germain	10
St George Pear	10
St George Raspberry	9
Suze	8
Tempus Fugit Creme de Cacao	10
Tempus Fugit Creme de Menthe	10

COCKTAILS

PRIDE OF THE FLOCK CONT, 12. each

Primp and Preen*

Del Maguey VIDA mezcal, rum, orgeat, lime, grapefruit

Smokey, beautiful, dangerous.

Pontchatoula Punch

Fords gin, strawberries, Cynar, balsamic

Complex, savory. Springtime aperitif.

My Cup of Tea

Beefeater gin, Earl Grey tea, honey, elderflower foam

Floral and spiked.

Petit Angel

Jim Beam rye, cinnamon, lime, grapefruit, Peychaud's bitters, Maraschino

An exotic, ecstatic eye-opener.

Bobby Burns #2

Monkey Shoulder blended malt Scotch, Bénédictine, white Port

Contemplative, refined, stately.

Sackcloth and Ashes

Japanese whisky, Shoyu, Montenegro

"...it is better to live here in sackcloth & ashes than to own the whole state of Ohio."

—Lafcadio Hearn, Inventing New Orleans

Provencal 75

Pierre Ferrand 1840 cognac, thyme, lavender, honey, lemon, sparkling wine

Herbaceous enhancement of a classic favorite.

Port of New Orleans

Shōchū, rum, Madeira, citrus, gunpowder green tea

Global influences mingle in a mosaic cocktail.

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BEER

DRAFT

Gnarly Barley, Jucifer IPA, Hammond, LA	10
Urban South, Paradise Park Lager, New Orleans, LA	6
Urban South, Cucumber Lime Gose, New Orleans, LA	9
Huckleberry, Trail Dog Tangerine Wheat, Alexandria, LA	9
Rally Cap, Failed T-Shirt Company Oatmeal Stout, Baton Rouge, LA	9
Parleaux Beer Lab, Niccolo Italian Pilsner, New Orleans, LA	9
Zony Mash, Brumation Milk Coffee Brown Ale, New Orleans, LA	12
Zony Mash, Sweet Crude Kolsch, New Orleans, LA	13

PACKAGE

Karbach Brewing, Hopadillo Texas IPA, Houston, TX	7
Lagunitas, IPA, Petaluma, CA	6
Guinness, Irish Stout, Dublin, Ireland	9
Modelo Especial, Mexican Lager, Mexico City, Mexico	6
Stella Artois, Euro Lager, Leuven, Belgium	6
Bud Light, St. Louis, MO	5
Miller High Life, Milwaukee, WI	4

SPIRITS

SCOTCH

Auchentoshan 12 yr	12
Auchentoshan 18 yr	33
Balvenie 14 yr Caribbean Cask	24
Bruichladdich The Classic Laddie	15
Dewar's White Label	8
Highland Park 12 yr	16
Johnnie Walker Black	12
Macallan 12 yr	23
Macallan 15 yr	35

WORLD

Hatozaki Finest, Japan	12
Hibiki Harmony, Japan	14
Nikka Coffey Grain, Japan	16
Toki, Japan	10
Jameson, Ireland	9
Tullamore DEW, Ireland	10

SPIRITS

AGAVE

El Jimador Blanco	8
Espolon Blanco	8
Fortaleza Blanco	13
Casamigos Reposado	13
Casa Noble Reposado	14
Fortaleza Reposado	15
Herradura Reposado	12
Casa Noble Anejo	17
Fortaleza Anejo	19
Herradura Anejo	15
Del Maguey Vida	11
Mezcal Vago Cuixe	19
Mezcal Vago Elote	14
Mezcal Vago Espadin	12
Santo Cuviso Bacanora	19
Sotol per Siempre	14

BRANDY

D'usse	16
Hennessy Privelege	19
Martell VSOP	16
Pierre Ferrand 1840	12
Caravedo Mosto Verde	12
Remy Martin VSOP	15
Singani 63	10

WINE

BY THE GLASS

SPARKLING

Cava, Juve y Camps, Reserva de la Familia, Spain	10
Sparkling, Gloria Ferrer, Blanc de Noirs, California	12
Brut, Taittinger "Brut La Française" Champagne, France	24
Blanc de Blanc, Ruinart, Champagne, France	58

WHITE

Viognier/Chenin Blanc, Terra d'Oro, California	10
Chenin Blanc, L'Ecole No. 41 "Old Vines" Columbia Valley, Washington	10
Sauvignon Blanc, Rodney Strong "Charlotte's Home" Sonoma, California	9
Pinot Gris, Four Graces, Willamette Valley, Oregon	14
Chardonnay, Domaine Bernier, Val de Loire, France	9

RED

Gamay, Henry Fessy "Domaine de la Pierre" Moulin-à-Vent, Burgundy, France	12
Pinot Noir, Erath "Resplendent" Oregon	13
Zinfandel, Cline Cellars "Ancient Vines" Sonoma, California	9
Red Blend, Domaines Baron de Rothschild (Lafite) "Légende" Bordeaux, France	13
Cabernet Sauvignon, Banshee, Paso Robles, California	17

ROSÉ

Grenache, Ma Biquette, Rosé de Grenache, Southern Rhone, France	10
Syrah/Mourvèdre, Jean-Luc Colombo "Cape Bleue Rosé" Méditerranée, France	9

WINE

BY THE BOTTLE

SPARKLING

Riesling, Dr. Loosen “Extra Dry” Sekt, Mosel, Germany	55
Cabernet Franc Blend, Brut Rosé, Gratien & Meyer, Loire, France	40
Pinot Noir, Brut Rosé, Willm, Alsace, France	53
Blanc de Blanc, Domaine Bulliat, Crémant de Bourgogne, France	51
Blanc de Blanc, Schramsberg Vineyards, Brut, North Coast, California	86
Blanc de Blanc, Pierre Peters “Cuvee de Reserve” Le Mesnil sur Oger, France	141

WHITE

Chenin Blanc, JM Gauthier, Vouvray Sec, France	45
Riesling, Dr. Loosen Ürziger Würzgarten Spätlese, Mosel-Saar-Ruwer, Germany	73
Melon de Bourgogne, Château de la Ragotière, Muscadet Sèvre-et-Maine Sur Lie, France	40
Sauvignon Blanc/Semillon/Chardonnay, Mattías Riccitelli “Blanco de la Casa” Uco Valley, Argentina	73
Sauvignon Blanc, Langlois Chateau, Sancerre, France	63
Grenache Blanc Blend, Tablas Creek Vineyard, Patelin de Tables Blanc, Paso Robles, California	62
Sauvignon Blanc, Rutherford Ranch, Napa Valley, California	44
Chardonnay, MacRostie , Sonoma Coast, California	63
Roussanne/Marsanne/Bourboulenc, Château la Négly “La Brise Marine” Languedoc La Clape, France	38
Chardonnay, Frog’s Leap “Shale and Stone” Napa Valley, California	77

SPIRITS

GIN

Aviation	9
Beefeater	8
Bombay Sapphire	10
Botanist	11
Fords	9
Hendrick’s	12
Junipero	11
Plymouth	10
Roku	10
Tanqueray	9

RUM

Bacardi 4 yr	9
Bacardi 8 yr	10
Cruzan White	8
Diplomatico Reserva	12
El Dorado 5 yr	9
El Dorado 8 Yr	10
El Dorado Single Barrel EHP	18
El Dorado Single Barrel ICBU	18
Kiyomi	12
Plantation OFTD	10
Plantation Pineapple	10
Rouaison Barrel Aged	12
Rhum Clement Canne Bleue	11
Rhum Clement VSOP	11
Ron Zacapa 23	14
Rum Bar White	9
Sailor Jerry	9
Saint Benevolence	10
Worthy Park Single Estate	15

SPIRITS

VODKA

Absolut	9
Absolut Elyx	14
Cathead	9
Grey Goose	11
Ketel One	10
Reyka	10
Smirnoff	8
Tito's	10
Wheatley	9

AMERICAN WHISKEY

Angel's Envy	13
Basil Hayden's	11
Buffalo Trace	11
Crown Royal	9
Evan Williams Black Label	8
George Dickel Rye	8
Jack Daniel's	8
Jack Daniel's Rye	8
Jim Beam Rye	8
Jim Beam White Label	8
Knob Creek	10
Larceny	10
Maker's Mark	10
Old Forester	10
Sazerac Rye	11
Templeton Rye	10
Wild Turkey 101 Rye	9
Wild Turkey 101 Bourbon	9
Woodford Reserve	13

WINE

BY THE BOTTLE

RED

Pinot Noir, Domaine Gérard Fiou, Sancerre, France	66
Grenache/Cinsault, Domaine Saint Préfert "Beatus Ille" Côtes du Rhône, France 2018	66
Pinot Noir, Thibault Liger-Belair, Bourgogne "Les Deux Terres", Burgundy, France	73
Pais, Garage Wine, Maule Valley, Chile	46
Merlot, Decoy by Duckhorn, Sonoma County, California	52
Syrah/Mourvedre/Grenache, Casadei "Sogno" Mediterraneo, Tuscany, Italy	54
Merlot/Cabernet Sauvignon, Château Barreyre, Bordeaux Supérieur, France	64
Cabernet Sauvignon, Stags' Leap, Napa Valley, California	120
Red Blend, The Prisoner, Napa Valley, California	83

ROSÉ

Grenache, Ma Biquette, Rosé de Grenache, Southern Rhone, France	48
Syrah/Mourvèdre, Jean-Luc Colombo "Cape Bleue Rosé" Méditerranée, France	43