



cocktails

CLASSICS

- Paloma Tequila • Fresh Grapefruit • Fresh Lime • Splash of Soda **14**
- Traditional Daiquiri Diplomático Rum • Fresh Lime • Simple Syrup **14**
- Hemingway Daiquiri White Rum • Fresh Lime • Fresh Grapefruit • Maraschino Liqueur **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 **MP**
- English Turn Vodka • Aperol • House-made Lavender Syrup • Grapefruit Radler **15**
- Tchoup Gin • Cucumber Water • Lime Juice • Jalapeño • Simple Syrup **15**
- Indigo French **75** Empress Gin • Lemon Juice • Simple Syrup • Sparkling Wine **15**
- Spicy Margarita Espolòn Tequila • Mathilde • Jalapeño Syrup • Tajín Rim **16**
- 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**

wine by the glass

CHAMPAGNE & SPARKLING

- Elvio Tintero Sori Gramella Moscato d’Asti ‘22 (Italy) **13**
- Bouvet Rosé Excellence Brut (France) **14**
- Benvollo Prosecco NV (Italy) **14**
- G.H Mumm Brut Grand Cordon Champagne NV (France) **22**

WHITE

- Pazo das Bruxas Albariño ‘23 (Rías Baixas) **14**
- Au bon Climat “Emeril’s” Santa Barbara Chardonnay ‘18 (California) **14**
- Dr. Hermann ‘H’ Mosel Riesling ‘22 (Germany) **14**
- Scarpetta Friuli Pinot Grigio ‘22 (Italy) **15**
- Duckhorn Vineyards Sauvignon Blanc ‘22 (North Coast) **15**
- Flowers Chardonnay ‘22 (Sonoma Coast) **22**

ROSÉ

- Château de Corcelles Rosé d’Une Nuit ‘22 (Beaujolais) **14**

RED

- Tilia Malbec ‘22 (Argentina) **12**
- Carpineto ‘Dogajolo’ Toscana Sangiovese Blend ‘20 (Italy) **13**
- Au Bon Climat Santa Barbara Pinot Noir ‘22 (California) **17**
- Gran Coronas Reserva Cabernet ‘19 (Spain) **18**
- Chevalier de la Créé Côte de Beaune Knights Templar Cuvée ‘19 (France) **20**
- Eight Years in the Desert ‘22 (California) **22**

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**

beer

BOTTLES & CANS

- Bell’s-Two Hearted IPA **7**
- Bud Light **5**
- Michelob Ultra **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**

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





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
- 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
- Crispy Boudin Balls** Pepper Jack Cheese • Creole Mustard • Pepper Jelly 14
- Pork & Crawfish Dumplings** Napa Cabbage • Bonito Flakes • Chili Sauce 16
- 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** Artichoke Antipasto • Ciabatta 20
- Parmesan-Fried Chicken Salad** Hearts of Palm • Arugula • Preserved Lemon Vinaigrette 22
- Shrimp Louie Salad** Little Gems • Pickled Red Onion • Avocado • Grapefruit Vinaigrette 24
- 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
- Fettuccine Nero** Blue Crab • Calabrian Chiles • Arugula • Marcona Almonds MP
- Double Cheeseburger** Onion • American Cheese • Special Sauce 18
- Half Chicken** Salsa Verde 28
- Candied Pork Ribs** Green Onion • Sesame 24
- Grilled Ribeye** Blistered Sweet Peppers • A2 • Chimichurri 47
- Pan-Seared Drum** Fingerling Potatoes • Artichoke • Tomatoes • Caramelized Onions • Meunière 34