



Snacks

PIMENTO CHEESE & CRACKERS - \$10

Add Popover \$3

SHRIMP CEVICHE* - \$17

Jalapeño, Shallots, Orange, Lime, Peanut Sauce

HEIRLOOM TOMATO SALAD - \$19

*Honeydew Melon Vinaigrette, Ricotta, Watercress,
Basil, Pistachio*

BOUDIN BALLS - \$17

Pork, Remoulade

FRIED CAULIFLOWER - \$13

Scallion, Fresno, Peanut, Cilantro

SHOESTRING FRIES & BÉARNAISE - \$12

FRIED CHICKEN CAESAR - \$19

Gem Lettuce, Pecorino, Herb Breadcrumbs

JUMBO CHICKEN WINGS- \$18

Choice of: Cajun Dry, Rum Chili BBQ or Buffalo

Sandos

Add Fries \$6

THE BURGER - \$14

Smashed, Fry Sauce, American Cheese, House Pickles

BURGER OF THE MOMENT - \$16

Chef's Choice

CHICKEN SANDO - \$14

Shredded, Hot Honey, House Pickles

CRAB CAKE BLT - \$18

Bacon, Shredded, Tomato, Remoulade

MEATBALL SANDO- \$16

Tomato Sugo, Mozzarella Cheese

ITALIAN GRINDER - \$16

*Coppa, Soppressata, Genoa Salami, Shredded,
Red Onion, Olive Oil, Giardiniera*

WALLEYE PO' BOY - \$18

Fried Walleye, Shredded, Tomato, Chipotle Tartar

Surf & Turf

PARMESAN ETOUFFEE - \$36

Shrimp, Louisiana Rice, Scallion

STEAK FRITES - \$38

Butcher's Cut, Shoestring Fries, Béarnaise



Boozy

CARNIVAL BAR OLD FASHIONEDS

BOTANICAL - Rotating Top Shelf American Whiskey Blend,
Kokuto Sugar, Seasonal Botanicals - **\$20**

BEES WAX - Barrel Select Whiskey, Whipped Honeycomb,
Cherry Bark Vanilla (Limited Availability) - **\$23**

BUMBO - \$20

Four Rum Blend, Ceylon Cinnamon Syrup,
Nutmeg, Tropical Bitters

POPCORN MARGARITA - \$16

Blanco Tequila, Quadrasec, Lime, Orange,
Butter Salt Pop Rocks, Popcorn

ALAMAGOOZLUM - \$18

Genever, Rum, Angustora, Orange, Genepy,
Pineapple, Egg White

MIRACULOUS COLOR - \$16

CHANGING CORDIAL

Gin, Rhubarb, Butterfly Pea Flower,
Bitter Orange, Lemon, Seltzer

CIRCUS PEANUT FIZZ - \$15

Vodka, Banana Liqueur,
Non-Dairy Cream, Seltzer, Chai Spices

GIGGLE WATER - \$16

Vodka, Sakura Blossom, Cherry Bark Vanilla, Cotton Candy
Seltzer, Citrus Bubbles

DRAGON TAMER - \$16

Reposado Tequila, Domestique Dragon Fruit Liqueur,
Grapefruit, Lime, Sparkling Rose

VOODOO DAIQUIRI - \$15

French Rum, Lemongrass Syrup, Lime, UV, Tarot

QUAIL FLIP - \$16

Bourbon, Cognac, Quadra Sec, Lemon, Bittered Old Fashioned
Syrup, Quail Egg (Limited Availability)

RED BEAN & RICE - \$16

Whiskey, Red Bean Syrup, Sake, Genepy, Lime, Baking Spices

ORANGE WHIP - \$16

Vodka, Fresh Orange, Marshmallow Syrup, Vanilla, Lemon,
Shaved Ice

NITRO ESPRESSO MARTINI #2 - \$16

Haku Vodka, Espresso, Coffee Liqueur, Gold, NO2

Booze Free

PALOMA - \$12

Grapefruit, Lime, Agave, Seltzer

BEACHBUMB - \$12

Mago, Key Lime, Honey, NA Bitters, Seltzer

GIMLET - \$12

NA Gin, Sugar, Limer

DRINKS

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Reds

FEATURED RED - \$MP

Bartender's Choice

EVOLUTION - \$17

Willamette, Pinot Noir

PUNTO FINAL CLÁSICO - \$14

Argentina, Malbec

CAYMUS - \$30

Napa Valley, Cabernet

Whites

FEATURED WHITE - \$MP

Bartender's Choice

MAGNOLIA - \$13

Italy, Pinot Grigio

COEUR DE LA REINE - \$15

France, Sauvignon Blanc

PRESQU'ILE- \$21

Santa Barbara, Chardonnay

Pinks and Bubbles

WHISPERING ANGEL - \$16

France, Rose

MERCAT - \$15

Spain, Cava

SANTA MARGHERITA - \$17

Italy, Prosecco

Beers

Mr. Pauls Pilsner - \$7

Modist Dreamyard - \$9

Highlife Pony - \$4

Michelob Golden Light - \$7

Montucky Cold Snacks - \$6

Coors Banquet - \$6

Loon Juice Cider- \$8

196 Seltzers - \$8

Heineken NA - \$7

Deschutes Fresh Squeezed NA - \$7

Na Wine

ODDBIRD BLANC DE BLANC - \$13

France Sparkling Chardonnay

WINE & BEER

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