



Snacks

FRIED CAULIFLOWER - \$13

Scallion, Fresno, Peanut, Cilantro

PIMENTO CHEESE & CRACKERS - \$10

Add Popover - \$3

SHRIMP CEVICHE* - \$17

Jalapeño, Shallots, Orange, Lime

HEIRLOOM TOMATO SALAD - \$19

Honeydew Vinaigrette, Ricotta, Pistachio

BOUDIN BALLS - \$17

Pork, Louisiana Rice, Remoulade

CAJUN SHOESTRING FRIES - \$12

Béarnaise, Ketchup

FRIED CHICKEN CAESAR - \$19

Gem Lettuce, Pecorino, Herb Breadcrumbs

JUMBO CHICKEN WINGS - \$18

Cajun Dry, Rum Chili BBQ or Buffalo

Surf and Turf

CRAWFISH ÉTOUFFÉE - \$36

Shrimp, Louisiana Rice, Scallion

STEAK FRITES - \$38

Butcher's Cut, Shoestring Fries, Béarnaise

Sandos

Add Fries - \$6

THE BURGER - \$14

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, Tomato, Remoulade

MEATBALL SANDO - \$16

Tomato Sugo, Mozzarella Cheese

ITALIAN GRINDER - \$16

Coppa, Soppressata, Red Onion, Giardiniera

WALLEYE PO' BOY - \$18

Fried Walleye, Tomato, Chipotle Tartar

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Old Fashioneds

BOTANICAL - \$20

Rotating Top Shelf American Whiskey, Seasonal Botanicals

BEES WAX - \$23

Barrel Select Whiskey, Whipped Honeycomb, Cherry Bark Vanilla (limited)

BUMBO - \$18

Four Rum Blend, Cinnamon, Nutmeg

House Cocktails

POPCORN MARGARITA - \$16

Blanco Tequila, Lime, Butter Salt Pop Rocks

COLOR CHANGING CORDIAL - \$16

Gin, Rhubarb, Butterfly Pea Flower

CIRCUS PEANUT FIZZ - \$15

Vodka, Banana, Non-Dairy Cream, Chai Spices

GIGGLE WATER - \$16

Vodka, Sakura Blossom, Cotton Candy

DRAGON TAMER - \$16

Reposado Tequila, Dragon Fruit, Sparkling Rosé

VOODOO DAIQUIRI - \$16

French Rum, Ginger, Turmeric, Lime

QUAIL FLIP* - \$16

Bourbon, Cognac, Lemon, Quail Egg (limited)

RED BEAN & RICE - \$16

Whiskey, Red Bean, Sake, Genepy

ORANGE WHIP - \$15

Vodka, Fresh Orange, Marshmallow, Shaved Ice

NITRO ESPRESSO MARTINI - \$16

Haku Vodka, Espresso, Gold Luster

Zero Proof

NA COCKTAILS

PALOMA - \$12

NA Agave Spirit, Grapefruit, Lime

NEGRONI - \$13

Lapo's, Gentian, Orange, Juniper

GIMLET - \$12

NA Gin, Sugar, Lime

NA WINE

ODDBIRD BLANC DE BLANC - \$13

France, Sparkling Chardonnay

NA BEER

HEINEKEN NA - \$7

DESCHUTES FRESH SQUEEZED NA - \$7

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Beer and Cider

TAPS

MR. PAUL'S PILSNER - \$7
MODIST DREAMYARD IPA - \$9

BOTTLES & CANS

HIGHLIFE PONY - \$4
MICHELOB GOLDEN LIGHT - \$7
MONTUCKY COLD SNACKS - \$6
COORS BANQUET - \$6
LOON JUICE CIDER - \$8
196 SELTZERS - \$8

Reds

EVOLUTION - \$17
Willamette, Pinot Noir
PUNTO FINAL CLÁSICO - \$14
Argentina, Malbec
CAYMUS - \$30
Napa Valley, Cabernet

FEATURED RED

Whites

MAGNOLIA - \$13
Italy, Pinot Grigio
CAP ROYAL - \$15
France, Bordeaux Blanc
PRESQU'ILE - \$18
Santa Barbara, Chardonnay

FEATURED WHITE

Pinks and Bubbles

WHISPERING ANGEL - \$16
France, Rosé
MERCAT - \$15
Spain, Brut Rosé Cava
SANTA MARGHERITA - \$17
Italy, Prosecco