COCKTAILS

Aquavit 13.
satsuma | pineapple | almond | lemon

Rum 13.
rum | mezcal | maraschino | poirer's cane syrup | bitters

Rye Whiskey 14.
sazerac rye | carpano antica | china china | spicy orange

Absinthe 15.
swiss absinthe | aquavit | cocoa nib | peychaud's | egg whites

Mezcal 13.
mezcal | sloe gin | pineapple | coffee | housemade falernum

Cognac 13.
sigani 63 | aveze | apple | fortified wine | egg whites

Irish Whiskey & Amaro 13.
jameson black barrel | housemade amaro | cane syrup | orange bitters

Cider & Porter 13.
isastegi cider | founders porter | gin | pear | nutmeg

BEER

Finch's Galactic Coyote 7
Sour-Gose | Chicago, Il

Second Line West Coast Style 6
IPA | New Orleans, LA

Founders Porter 6
Porter | Grand Rapids, MI

Second Line MSY 6
Lager | New Orleans, LA

Miller High Life 4
Pilsner | Milwaukee, WI

Dogfish Head Campfire Amplifier 8
Stout | Milton, DE

Isastegi Natural Cider 11
Basque, Spain NV

NON ALCOHOLIC

Lemon Ginger 4.
lemon | ginger | coriander | soda

2008

01.23.2021

Coquette
DINNER

SPARKLING

Adami, 'Garbel' Prosecco 11.
Glera | Treviso, Italy NV

Méthode Traditionnelle, Monmousseau, Brut Rosé 12.
Cabernet Franc, Pineau d'Aunis | Loire, France

Champagne, Laurent Perrier 20.
Chardonnay, Pinot Noir, Pinot Meunier | Tours-Sur-Marne, France

WHITE

Pullus 10.
Sauvignon Blanc | Podravje, Slovenia '18

Colleleva, Verdicchio dei Castelli di Jesi 12.
Verdicchio | Marche, Italy '19

Domaine Reuilly 14.
Pinot Gris | Loire, France '19

County Line 14.
Chardonnay | North Coast, CA '19

RED

Martin Ray 12.
Pinot Noir | Sonoma Coast, CA '18

Chateau d'Oupia 11.
Syrah, Grenache, Cinsault | Minervois, France '18

Elvio Tintero Rosso 10.
Barbera, Dolcetto, Nebbiolo | Piemonte, Italy NV

Chateau Fontanes, Les Traverses 12.
Cabernet Sauvignon | Languedoc, France '19

Thank you for joining us for dinner this evening!

Your safety is our number one priority. Our team is taking every necessary precaution and implenting new protocols each service. If you have any questions, concerns, or comments please send them to michaels@coquettenola.com.

A 5% surcharge is added by the restaurant to all checks to contribute to employee wellness and paid-sick leave. This is not gratuity. Please let us know if you have questions. Thank you for helping us to support a healthier staff!

SNACKS

Onion Dip & Trout Roe
Crab Salad
Crowder Pea Tapendade
Beef Marmalade
5/ each

PRE FIXE MENU

Choose one from each category 48.

SMALL

Heirloom Carrots 14.
green garlic | meyer lemon | honey

Louisiana Long Grain Rice 13.
chicken | ginger | jalepeno

Grilled Shrimp 12.
remoulade | turnip | horseradish

Blue Crab 14.
fresh cheese | carrots | lime | cilantro

Chicken Sausage 15.
collard greens | rösti | cipollini

LARGE

Winter Vegetable Stew 28.
shrimp | crab | grits | raisin

Smoked Beef Short Rib 32.
fresh tumeric | cashew | puffed rice

Pork Shoulder 30.
cabbage | turnip greens| brown butter

Red Snapper 32.
lima beans | fennel | valencia orange

Sweet Potato Agnolotti 26.
radish | oyster mushroom | parmesan

DESSERT

Strawberries & Cream 14.
pistachio | olive oil

Meyer Lemon Cheesecake 14.
honey | rosemary cornbread

Chocolate Napolean 14.
peanut butter | malt

FIVE COURSE MENU

Put yourself in our hands! **tasting 65. | wine pairing 35.**
Full table paticipation required