For the Table

COQUETTE BREAD 12
smoked beef marmalade | salted butter

WHIPPED FETA 12
sesame | smoked eggplant | focaccia

SMOKED FISH DIP 14
pepper relish | basil | focaccia

HIGGIN'S CRAB DIP 16
smoked trout roe | dill | mustard | potato chips

First

BABY ICEBERG LETTUCES 15
radish | herbes de provence | dill buttermilk

GAILA MELON GAZPACHO 16
higgin's crab | chili | avocado | almond

BEEF TARTARE 'MUFFULETTA' 20
sesame | olive salad | frico

TUNA CRUDO 18
smoked peas | green garlic | nasturtium | lemon

MARINATED CUCUMBERS 15
fresno chili | spring onion | sunflower seed | yogurt

Main

GULF SEAFOOD STEW 41
sweet corn | summer squash | saffron

HTR CHICKEN SCHNITZEL 38
heirloom tomatoes | chicken fat aioli | sesame chili oil

CARROT BOLOGNESE 32
cavatelli | ricotta | basil | parmesan

GRILLED POMPANO 38
tomato | garlic | lemon

SMOKED BEEF SHORT RIB 45
sweet corn | jimmy nardellos | eggplant | mint

Coquette
ESTD 2008

June 26th, 2026

Michael Stoltzfus	Chef/Owner
Paul DiMaria	Executive Chef
Christopher Lee	Sous Chef
Wade Benoit	General Manager
Ryan Plas	The Wine Guy
Ty Hebert	Bar Manager

Back of House

Chris Dominguez
Rob Gooch
Nathan Reed
Derek McKenzie
Alejandra Correa
Hans Correa
Marlen Cruz
Ledy Murcia

Front of House

Kelly Barnett
Susan Black
Willow Black
Justin Coulter
Darcie Flinn
Abby Gatewood
Gabby Gilmore
Alex Hogan
Jess Keene
Kendell McNay
Sydney Stone
Caitlin Thibodeaux
Kelly Ferguson

And countless others....

Thank you for an incredible 18 years!

Cocktails

JUNGLEBIRD NO.3 16
mezcal | cilantro | tamarind | apertivo | ancho chile | lime

REAL FOLK BLUES 16
bourbon | toasted sesame | amontillado | ciociaro | sumac

SPEAK FRIEND AND ENTER 16
gin | fino sherry | tomato | strawberry | fennel | melon

DOPPELGANGER 16
tequila | lemon | ginger | honey | lavender | red wine

FAREWELL TRASMISSION 16
aquavit | gin | vermouth | elderflower | gumbo bitters | twist

RYE'D THE LIGHTNING 16
rye | apple brandy | rhubarb | lemon | cinnamon | nutmeg

THE LONG GOODBYE 16
japanese whisky | cognac | pistachio | genepy | lemon

SUNBATHER 16
jamaican rum | hibiscus | charred pineapple | coconut | lime

Sparkling

BRUT, 'PSEUDONIMO' PET-NAT 16
louriero, trajadura | vale do cavao, portugal 'NV

BRUT ROSÉ PROSECCO, TERRIERO 15
glera, rabosso | treviso, italy NV

White & Rosé

LE GARENNE 15
sauvignon blanc | loire, france '24

SYLVAIN & ALAIN NORMAND, BOURGOGNE BLANC 18
chardonnay | burgundy, france '23

ELVIO TINTERO 'SORI GRAMELLA' 12
moscato | asti, italy '25

ERCOLE, ROSATO (ROSÉ) 15
barbera, nebbiolo | piedmont, italy '24

Red

KOSTA BROWNE 18
pinot noir | sonoma coast, CA '23

SAINT COSME 'MICROCOSME' 15
red blend | rhone, france '26

DOMAINE TEMPIER, BANDOL ROUGE 20
mourvedre | provence, france '22

TURNBULL 25
cabernet sauvignon | oakville, napa, california '22

Geeky Glass

RYAN'S WEIRD CHOICE 16
unusual blends, curious techniques, always different

Beer

SECOND LINE 'MSY' 7
amber | new orleans, la 12oz

GREAT RAFT '318' 7
golden ale | shreveport, la 12oz

XINGU 7
black beer | cacador, brazil 12oz

SECOND LINE 'WEST COAST IPA' 8
IPA | new orleans, la 12oz

SEVENTH TAP 'KAJUN KOLSCH 9
german-style kolsch | shreveport, la 16oz

LONE PINT 'YELLOW ROSE' 8
single malt ipa | magnolia, tx 12oz

No Proof

NA MARGARITA 15
na tequila | agave | lime | orange shrub

STRAWBERRY & FENNEL SODA 9

NA BEE'S KNEES 15
na gin | blackberry | ginger | honey

PHONY NEGRONI 12

EINBECKER 8
na pilsner | germany