

***OYSTERS**

Oysters Baton Rouge (6) \$19
Char-Broiled w/ Cheeses & Herb Butter

Oysters On The Half Shell
Cocktail Sauce, Lemon
& Horseradish **\$2/each**

	Cajun Popcorn	\$14
	Fried Shrimp, Chicken or Catfish	
	Crab Dip	\$11/\$17
	Served w/ Pita Points	
	Cajun Queso	\$9/\$12
	Cajun Spiced Queso & Andouille	
	Spinach Artichoke Dip.	\$10/\$15
	Chokes & Cheese w/ Tortilla Chips	
	Jalapeño Boudin Eggrolls	\$9/\$15
	Chicken Wings	\$14/\$21
	Sweet Heat Glaze, BBQ or Naked <i>6 or 12</i>	

Ranch, Blue Cheese, Balsamic or Raspberry Vinaigrette, Caesar, Honey Mustard,
+ Blackened or Fried Chicken \$6 + Shrimp \$8 + Salmon \$8

Served with French Fries or Zapp's Voodoo Chips & All include Lettuce, Tomato & Onion

 Voodoo Burger *	\$12/\$16
Blackened Beef, Jalapeños & Voodoo Sauce	
Pimento Bacon Cheeseburger *	\$12/\$16
Blackened Beef, Bacon, Pimento Cheese, Pickles & Mayo	
Classic Cheeseburger *	\$10/\$14
American Cheese, Pickles & Mayo	
Chicken Club Sandwich	\$15
Blackened or Fried Chicken (<i>Hot or Not</i>), Avocado, Swiss Cheese, Bacon & Mayo	
Poboy	\$15
Shrimp, Catfish or <i>Nawlins</i> Hot Chicken w. Red Aioli	

Dinner specialties are served w/ two sides Lunch specialties served w/ one side

Mashed Potatoes, French Fries, Sautéed Spinach, Seasonal Vegetable, Hush Puppies, Mac & Cheese, Sautéed Mushrooms, Dirty Rice, Grits

Filet Oscar * \$54
Blackened 8oz Filet, 5oz Crab Cake & Beurre Blanc

Bourbon St. Special * \$39
Blackened 12oz Wagyu Sirloin w/ Bourbon Glaze
& Bacon Wrapped Shrimp

Beef & Bayou * \$56
Blackened 16oz Ribeye Topped w/ Crawfish Ettouffe

BBQ Shrimp \$17/\$22
Gulf Shrimp w/Cajun BBQ Sauce

St Peters Shrimp or Catfish \$16/\$20
Blackened or Fried

Surf & Turf * \$65
0-12oz Lobster Tail w/8oz Filet Mignon or 16oz Ribeye

Seafood Saute \$35
Scallops, Shrimp & Crab w/Potatoes & Wine Sauce,
Parmesan & Swiss Cheese, w/Seasonal Vegetables

Cajun Bowl \$17
Honey Glazed Chicken Over Rice, Red Beans, Andouille,
Avocado & Roasted Red Peppers

Sweet Heat Pork Chops* \$17/\$26
Boneless Pork Rib-Eye Glazed w/ Sweet Heat Glaze

\$2.50 up charge to sub soup or salad

BBQ
BEURRE BLANC
LEMON CAPER SAUCE
BON TON SAUCE
HOT HONEY GLAZE

Blackened or Seasoned & Seared

Dinner is served w/two sides. Lunch is served w/one side

SIDES \$6

- Mashed Potatoes
- French Fries
- Sautéed Spinach
- Seasonal Vegetable
- Hush Puppies
- Mac & Cheese
- Sautéed Mushrooms
- Dirty Rice
- Grits

 New Orleans Bread Pudding \$6/\$10
7 Layer Chocolate Cake \$10/\$16
w/ Vanilla Ice Cream
White Chocolate Cream Brûlée \$8/\$12
Bananas Foster Cheese Cake \$12
Key Lime Pie \$10

20% gratuity added to parties of 6 or more
\$2 split plate fee (no charge for extra plate)

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



HH Is during Happy Hour

CAFE COCKTAILS

ST. BERNARD

Woodford Reserve, Dem Syrup, Bitters & a Brandied Cherry

PEACH OLD FASHIONED

Jefferson’s Bourbon, Peach Bitters & Peach Syrup

HURRICANE

Spiced Rum, w/ House Made Passionfruit, OJ & Cranberry

PAINKILLER

Bumbu Rum, OJ, Pineapple Juice, Creme De Coconut & Whipped Cream

PINEAPPLE MARTINI

Pineapple Infused Vodka, Pineapple Juice, Agave & Sprite

ESPRESSO MARTINI

Ketel One,360 Vanilla, Espresso Liqueur, Heavy Cream, Simple Syrup

FRENCH CORNER

Hennessy, Cointreau, Strawberry, Lemon & Simple Syrup

BLUEBERRY LEMON MOJITO

Hendrick’s Gin, Mint, Lemon Juice, Blueberry Syrup, Sprite & Soda

WINTER CRANBERRY SANGRIA

Deep Eddies Cranberry Vodka, Maraska Cherry Wine, Relax Riesling

CAJUN BLOODY MARY

Jalepeno, Olive & Pearl Onion Infused Vodka w/ Zing Zang

VOODOO

Malibu Rum, White Rum, Cranberry, Pineapple & OJ w/ Blood Orange Syrup

NEW ORLEANS NECTAR

White Rum, Melon, Pineapple, Orange & Grenadine

FROZEN STRWBERRY DAQUIRI, PINA COLADA OR MARGARITA

HOLIDAY PUNCH

Oil Fire Cinnamon Whisky, OJ, Cranberry, Ginger Beer & Ice Cream

YULE MULE

Deep Eddy Cranberry Vodka, Oj, Cranberry Juice, Gingerbeer - hint of Orange & Rosemary

WHITE WINTER MOJITO

Bacardi, Lime Juice, Creme De Coconut, Heavy Cream & Mint

MARGARITAS

TOP SHELF MARGARITA

Teremana Tequila Reposado, Cointreau, Simple Syrup, Lime & Lemon Juice

PERFECT MARGARITA

Jose Cuervo Traditional, Cointreau, Lemon, Lime, OJ & Agave

MOCKTAILS

SWAMP MAGIC

Cranberry, Pineapple, Blood Orange Syrup, Ginger Beer

TROPICAL STORM

Passionfruit, OJ, Pineapple, Cranberry, Sprite

FAUXMOSA

Choice of Juice - Cranberry, Pineapple, OJ w/ Ginger Beer

BOURBON ST. CAFE BAR

BY THE BOTTLE

WHITE

Francis Coppola Pinot Grigio

Sonoma Cutrer Chardonnay(Split)

BUBBLES

Chandon Brut California(Split)

Benvolio Prosecco Veneto, Italy

RED

Z Alexander Red Blend

Juggernaught Pinot Noir

Freakshow Cabernet Sauvignon

La Crema Pinot Noir(Split)

Kendall Jackson Reserve Cabernet Sauvignon (Split)

Prisoner Cab

Caymus Cabernet Sauvignon

BY THE GLASS

Seaglass Chardonnay

Seaglass Pinot Grigio

Joel Gott Sauvignon Blan

Juggernaught Pinot Noir

Freakshow Cabernet Sauvignon.

Bonanza Cabernet

Terra d’Oro Moscato

Relax Rose.

Chambong

BOTTLES/CANS

Coors Light \$5

Miller Light \$5

Stella Artois \$6

Modelo Especial \$6

Ultra Zero(NA) \$5

MIMOSA TOWER

1 Each: Classic, Cranberry, Peach Bellini, Lemosas & Pineapple

MARDI GRAS PARTY BOWL

Hurricane, New Orleans Nectar, or Voodoo Punch 56oz

*Minimum 3 people per table for table cocktails

WINE

BEER

DRAUGHT

Dos Equis Amber \$6

Skydance Fancy Dance IPA \$6

Yuengling Lager \$5

Guinness \$7

Dead Armadillo Tulsa Flag \$6

Michelob Ultra \$5

FOR THE TABLE

HAPPY HOUR

EVERYDAY 2:30-5:30 & 8-Close

ALL DAY TUESDAYS

Dine In Only

Appetizers

- Cajun Popcorn \$10
Fried Shrimp, Chicken or Catfish
- ¼ lb Voodoo Burger \$9
- Cajun Queso \$8
- Bayou Fries \$8
- Mardi Gras Nachos \$10
- Boudin Eggrolls \$7
- 1/2 Dozen Raw Oysters \$8
- Chicken Wings 6 for \$10

Draft Beer \$4

Well Drinks \$5

House Wine \$6

WIFI FreeBourbon Hurricane27