

Cocktails

French 75 13

Bombay Gin, Champagne, Lemon Juice, Sugar cube

Sazerac 14

Bulleit Rye, Bitter truth Creole bitters, Emperor Norton absinthe

Copper pot 14

maker's mark Whiskey, Angostura bitters, lemon juice, house made ginger beer

Hurricane 14

Real McCoy 12 year rum, Bacardi light rum, lime juice, orange juice, grenadine

Daiquiri 12

Bacardi light rum, lime juice, simple syrup

Craft American Whiskey and Rye

Rye

Bulleit Rye, Lawrenceburg, KY. 12

Templeton Rye, Templeton, IA. 14

Old Potrero, San Francisco, CA. 15

Bourbon

Russell's Reserve 10 year, Lawrenceburg, KY. 12

Maker's Mark, loretto, ky. 12

Woodford reserve, Versailles, ky. 13

Breaker's Bourbon Whiskey, Buelton, CA. 14

Cajun barbequed oysters

fresh horseradish and lemon

Beet and citrus salad

cucumber, arugula, goat cheese, pecans, cane vinaigrette

Entrees – Choice of

Cornmeal crusted whole Mississippi delta catfish

greens and comeback sauce

Chicken and andouille sausage gumbo

okra, tomato and the "holy trinity" with boiled white rice

Cajun bourbon baby back ribs

and brined Cole slaw

French fries

Desserts – Choice of

Corn Bread pudding

rum soaked raisins, candied pecans and custard with warm bourbon sauce

Dessert from our menu

47 per person

Not valid with any other offers or promotions

Prix Fixe Menu

Starters - Choice of