

◆ **LATE NIGHT HAPPY HOUR**
◆ Every Day, 11pm–1am

■ **BEER & SHOT**

- HIGH LIFE & JW DANT STRAIGHT BOURBON 6
- DOS EQUIS XX LAGER & CIMARRON TEQUILA 7
- DEVILS HARVEST IPA & EL DORADO 5YR RUM 8
- SHINER BOCK & SAILOR JERRY RUM 9
- URBAN SOUTH SECOND PILSNER & EL SILENCIO MEZCAL 11
- ANCHOR LAGER & FERRARI 12
- CHEF'S SPECIAL: ANCHOR LAGER & JAMESON 12

▼ ▲ **COCKTAILS**

FEATURED CLASSIC COCKTAIL 7

OLD FASHIONED 7
bourbon or rye whiskey, bitters, demerara

SHERMANS CUP 7
rose' wine, muddled blackberry and orange,
lemon and lime

DAIQUIRI 7
Don Q Cristal, lime

PUNCH 6
house made, changes daily

●● **WINE**

SABINE ROSÉ 2016 7
Grenache, Syrah, Cabernet Sauvignon, Cinsault, Provence,
France

MESTRES 1312 RESERVA BRUT NV 10
Xarel-Lo, Macabeo, Parellada, Penedes, Spain

▶◀ **BEER**

DOS EQUIS XX LAGER 4
(16 OZ CAN) Monterrey, Nuevo León, Mexico (ABV 4.3%)

HIGH-LIFE, CHAMPAGNE OF BEERS 3
(16 OZ DRAFT) Milwaukee, WI (ABV 4.6%)

◆ **LATE NIGHT FOOD MENU**
◆ Every Day, 11pm–1am

■ **SMALL**

CEVICHE 13
gulf fish, aji amarillo-citrus marinade, pickled yams, rice
crisps

FRIED OYSTERS 16
chili-lime aioli, spring onion, squash slaw

POPCORN SHRIMP 12
tempura batter, charred corn remoulade

PORK BELLY 14
clove glazed Berkshire pork belly, roasted and pickled
beets, house-made ricotta, beet greens, sorrel

BLUE CRAB 16
local jumbo lump blue crab, sherry cream, roasted shitake
mushrooms, asparagus, radishes and Manchego cheese on
french bread toast

▼ ▲ **LARGE**

GULF COAST ROLL 22
gulf shrimp, blue crab, lemon-dulse emulsion,
short pickled cucumber, hijiki seasoned french fries

BURGER 17
8oz 50/50 brisket and chuck, fontal cheese,
garlic aioli, roasted country ham, hijiki seasoned french
fries, spicy bread and butter pickles

●● **SIDES**

PICKLE PLATE 8
seasonal pickles

SWEET CORN HUSH PUPPIES 7
steen's cane syrup

SMOTHERED GREENS 7
abita amber, chili vinegar

FRENCH FRIES 7
hijiki seasoning, sriracha ketchup, sage aioli

▶◀ **CAVIAR**

TROUT ROE 25
France

BOWFIN 48
Assumption Parish, LA

SIBERIAN STURGEON 150
Athens, GA

served with sieved egg, red onion, house pickles,
chives, crème fraîche, cornbread blini