

LATE NIGHT HAPPY HOUR

Every Day, 11pm-1am

BEER & SHOT

2-OUNCE POUR OF SAILOR JERRY	5
HIGH LIFE & JW DANT BOURBON	6
DOS EQUIS LAGER & CIMARRON TEQUILA	7
WAYWARD OWL CLEANSLATE IPA & EL-DORADO 5YR RUM	8
SHINER BOCK & SAILOR JERRY RUM	8
URBAN SOUTH SECOND PILSNER & SOMBRA-MEZCAL	11
ANCHOR LAGER & FERRARI	12
CHEF'S SPECIAL: ANCHOR LAGER & JAMESON	12

COCKTAILS

FEATURED CLASSIC COCKTAIL	7
OLD FASHIONED bourbon, bitters, demerara	7
SHERMANS CUP rose' wine, muddled blackberry and orange, lemon and lime	7
DAIQUIRI Don Q Cristal, lime	7
PUNCH house made, changes daily	6

WINE

LA CLOSERIE DES LYS ROSE' 2016 Pays d'oc, France	7
MESTRES 1312 RESERVA BRUT NV Xarel-Lo, Macabeo, Parellada, Penedes, Spain	10

BEER

DOS EQUIS LAGER (16 OZ CAN)	4
HIGH-LIFE, CHAMPAGNE OF BEERS (16 OZ DRAFT)	3

LATE NIGHT FOOD MENU

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SMALL

- CEVICHE** 6.5
gulf fish, aji amarillo-citrus marinade, pickled yams, rice crisps
- AMBERJACK RILLETTE** 12
smoked chili oil, cilantro, fennel, grilled baguette soldiers
- POPCORN SHRIMP** 12
tempura batter, charred corn remoulade
- SHORT RIB** 16
ginger beer, baby carrots, carrot jus
- BLUE CRAB** 16
local jumbo lump blue crab, sherry cream, roasted shitake mushrooms, asparagus, radishes and Manchego cheese on french bread toast

LARGE

- SEAWORTHY ROLL** 18
crawfish tails, 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** 7
seasonal pickles
- FRIED BRUSSEL SPROUTS** 7
sweet soy vinegar
- 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