

FOR THE WHOLE TEAM

UN AU TROIS TREMPETTES .. \$12(1) / \$18(3) <i>Pimento Cheese: Chive Cream Cheese, Cheddar, Sriracha</i> <i>Hummus: Chickpeas, Tahini, Pepitas, Olive Oil (+3 Feta & Olives)</i> <i>Crab Salad (+2): Celery, Chives, Cayenne, Black Pepper, Garlic</i> <i>Spinach Dip: Spinach, Mirepoix, Gruyère Cheese</i> <i>Choice Of One Dip (8oz) + One Side (Kettle Chips, Pita, Crudite)</i> <i>Choice Three Dips (4oz) + Two Sides (Kettle Chips, Pita, Crudite)</i>	HUITRES BEINVILLE..... \$22(6) / \$36(12) <i>Baked Oysters With Trinity, Cream, Roasted Garlic, Gruyère, Herb-Toasted Breadcrumbs, Served With Bread & Lemon</i> <i>+8 Crawfish +3 Bacon</i>
CRAWFISH MAC & CHEESE BALLS.....\$12 <i>Louisiana Crawfish Tails, Trinity, Béchamel, Macaroni, Cheese</i>	COUVANT POUTINE..... \$16 <i>Hand-Cut Fries, Truffle Mornay, Gruyère Cheese, Cochon, Sunny-Side Egg</i>
WINGS.....\$15 <i>Served With Celery, Carrots, Ranch Or Blue Cheese</i> <i>Choice Of: Crystal Honey, Buffalo, Or Roasted Garlic Herb Sauce</i>	DUCK & BRIE SPRING ROLLS \$15 <i>Duck Confit, Triple Cream Brie, Green Apple, Pepper Jelly Aioli</i>
	SHRIMP COCKTAIL \$14 <i>Five Poached Grand Isle Shrimp, Cocktail Sauce</i>

HANDHELDS

CLUB AU CROISSANT..... \$15 <i>Butter Croissant, Roasted Turkey, Smoked Ham, Cheddar, Swiss, Butter Lettuce, Tomato, Bacon, Garlic Pepper Dressing, Fries</i> <i>+4 Avocado</i>
SLIDERS \$12 <i>Two Beef Patties on Brioche Bun, Gherkin, Fries, +3 Bacon</i> <i>1. Pimento Cheese: Pimento Cheese, Caramelized Onions</i> <i>2. Drunken: Brandy Aioli, Lettuce, Tomato, Gruyère</i>
CRISPY CHICKEN SANDWICH \$18 <i>Crystal Hot Sauce, Honey, Fries</i>

TO SIP
COURTYARD
BUCKETS

1. SIX DOMESTIC..... \$18
Choice of Who Dat Golden Lager, Miller Lite, or Michelob Ultra
2. SIX SELTZERS \$24
High Noon Strawberry, Pineapple, Grapefruit, or Black Cherry
3. SIX IPAS \$30
Choice of Jucifer or West Coast IPA

COCKTAILS

WHO DAT PUNCH \$14 <i>Rotating weekly selection</i>
PRESS ROOM GIN & TONIC \$15 <i>Citadelle Gin, Bonal, Lime, Cucumber Bitters</i>
OFF THE CUFF..... \$16 <i>Plymouth Gin, Sweet Vermouth, St-Germain, Lemon</i>
SHERRY DARLING \$15 <i>Lunazul Tequila, Manzanilla Sherry, Pamplemousse</i>
LA VIE EN ROSEMARY \$16 <i>Wheatley Vodka, Rosemary Syrup, Pamplemousse, Aperol</i>
SMOOTH OPERATOR..... \$16 <i>Branson Cognac, Applejack, Drambuie, Italicus</i>
FERNET ABOUT IT \$15 <i>Buffalo Trace Bourbon, Fernet-Branca, Lemon, Ginger</i>
PUERTO ANGEL \$16 <i>Xicaru Mezcal, Amaro Abano, Ruby Port</i>
STRAPHANGER \$15 <i>Cruzan Black Strap Rum, Appleton Estate Rum, Kalani Coconut</i>

ZERO
PROOF

- POMEGRANATE MULE \$12**
Lime, Ginger Beer, Simple Syrup
- PASSION FRUIT SPRITZ .. \$12**
Lemon, Grenadine, Soda
- NO-JITO \$12**
Mint, Lime, Simple Syrup, Soda
- ATHLETIC BREWING
COMPANY N/A BEER..... \$ 7**
Rotating selection

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We continue to support the growth of the culinary community by including a 2.5% service charge for our hardworking kitchen team, as well as a 2.5% charge for all payments made with credit card.

