

BATCH

GREEN DOOR

Hendrick's Gin • Green Chartreuse • Muddled Cucumber
Fresh Lime Juice • Simple Syrup

HEATED SITUATION

Anaheim infused Vodka • Contreau • Fresh Lime Juice
Simple Syrup • Fresh Orange Juice • Prickly Pear Puree

GARDEN MARY

Anaheim infused Vodka • Zing Zang • Celery Bitters • Fresh Lime
Juice • Bacon • Shrimp • Celery • Olives • Cucumber • Tomatoes

BATCH LEMONADE

Basil infused Gin • Muddled Strawberries
Fresh Lemon Juice • Simple Syrup

CUCUMBER GIN FIZZ

Hendrick's Gin • Fresh Lime Juice
Simple Syrup • Cucumber • Cranberry Juice

FULL MOON

Vanilla Bean infused Vodka • Fresh Pineapple Juice
Fresh Orange Juice • Soda Water

TROPICAL HEAT MARGARITA

Pineapple Habanero Infused Tequila • Cointreau
Fresh Lime Juice • Agave Nectar

CLASSIC FRENCH 75

Louisiana Oryza Gin • Lemon • Simple Syrup • Prosecco

BACON 'N EGGS

Bacon infused Bourbon • Egg White • Fresh Lemon Juice
Maple Syrup

MIDNIGHT IN RUSSIA

Vanilla Bean infused Vodka • Kahula • Praline Liquor • Cream

MISSION OLD FASHIONED

Fig infused Rye Whiskey • Muddled Orange
Balsamic Vinegar • Maple Syrup

All Cocktails \$13

COCKTAILS

FROM THE BARRELS

Pecan infused Bourbon
Old New Orleans Distillery Spiced Rum
Sazerac Rye Whiskey
Rougaroux Full Moon Dark Rum
Clyde Mays Alabama Whiskey
Cathead Vodka

FLASK SERVICE

Choice of Barrel Spirits or House Infusions
12oz Pour • Mixers • Garnishes • Ice
Souvenir Flask \$55

INFUSION FLIGHT \$10

1oz pour • Your choice of 3 of our infused spirits

BARREL COCKTAILS \$13

SAZERAC

Sazerac Rye Whiskey • Peychaud Bitters • Simple Syrup • Lemon Twist

PECAN BOURBON MANHATTAN

Pecan Infused Bourbon • Sweet Vermouth • Chocolate Bitters

FQ PUNCH

Louisiana Rougaroux Dark Rum • Malibu Black Coconut Rum
Pineapple Juice • Grenadine • Soda Water • Orange Bitters

ALABAMA MULE

Clyde Mays Alabama Whiskey • Ginger Beer
Muddled Blackberry • Rhubarb Bitters

MISSISSIPPI MOJITO

Cathead Vodka • Muddled Cucumber • Fresh Lime Juice
Mint Bitters • Simple Syrup • Soda Water

ALLIGATOR BITE

Old New Orleans Spiced Rum • Blue Curacao
Orange Juice • Pineapple Juice • Soda Water

BARREL SERVICE

Cocktails for the whole table (serves 4-6)
Sazerac • Pecan Manhattan • FQ Punch • Margarita
Barrels \$75

FROM THE BARRELS

DOMESTIC BOTTLE \$6

Budweiser • Bud Light • Coors Light • Dixie
Miller Lite • Michelob Ultra • O'Doul's • Yuengling

PREMIUM BOTTLE \$7

Heineken • Corona • Dos Equis • Guinness
Blue Moon • Abita Turbodog • Abita Big Easy IPA
Abita Andygator • Abita Purple Haze • Abita The Boot
Angry Orchard Cider

DRAUGHT \$7

Stella Artois • Abita Amber • Great Raft Reasonably Corrupt
NOLA Blonde • Second Line IPA • Crying Eagle Ready to Mingle

SPARKLING WINES

Avissi Prosecco (Italy) \$9 / \$30
Marquis De La Tour Brut (France) \$9 / \$30
Mumm Napa Brut Prestige (Napa Valley) \$15 187ml bottle
Piper-Heidsieck Cuvée 1785 Champagne (France) \$69 per bottle
Dom Perignon (France) \$295 per bottle

WHITE WINES

Senda Verde Albariño (Spain) \$9 / \$30
Disruption Rosé (Washington) \$10 / \$33
Kung Fu Girl Riesling (Washington) \$9 / \$30
Brancott Sauvignon Blanc (New Zealand) \$9 / \$30
Black Stallion Sauvignon Blanc (Napa Valley) \$11 / \$36
Fess Parker Santa Barbara Chardonnay (CA) \$10 / \$33
Bertani Velante Pinot Grigio (Italy) \$11 / \$36
Michele Chiarlo Moscato D'Asti (Italy) \$13 / \$42
Kendall-Jackson Grand Reserve Chardonnay (CA) \$13 / \$42

RED WINES

Rodney Strong Russian River Valley Pinot Noir (CA) \$12 / \$39
Velvet Devil Merlot (Washington) \$10 / \$33
LaPosta Fazzio Malbec (Argentina) \$11 / \$36
LaCrema Sonoma Coast Pinot Noir (CA) \$15 / \$48
Ogier "Artesis" Cote du Rhone (France) \$12 / \$39
Upshot Red Blend by Rodney Strong (CA) \$12 / \$39
Joel Gott 815 Cabernet Sauvignon (CA) \$12 / \$39
Black Stallion Cabernet Sauvignon (Napa Valley) \$16 / \$51

STARTERS

CHICKEN & SAUSAGE GUMBO \$6 CUP/ \$10 BOWL

Experience a Louisiana staple rich in culture.

D.H. HOLMES OYSTER STEW \$8 CUP/ \$12 BOWL

Creamy but light oyster and spinach soup, a classic Lakeview favorite.

VOODOO SHRIMP \$10

Fried jumbo shrimp tossed in a voodoo sweet chili glaze and served with jalapeno cornbread.

BOURBON STREET FISH TACOS \$10

Two corn tacos with blackened Gulf fish, fresh spinach, pickled red onion, pico de gallo, and corn relish. Drizzled with chipotle sour cream and feta cheese.

RED BEAN CALAS \$8

"Bel calas tout chauds!" Called out by the Creole African women selling in the French Quarter, this vegetarian adaptation of the popular fried rice fritter has been inspired by our traditional Monday supper.

CAJUN PLANK \$10

Take a tour of our local farms with handcrafted cheese, grilled andouille sausage, grill pork and alligator sausage, boudin bite, and the Southerner's pate—hogshead cheese. Served with pepper jelly, truffle honey, candied pecans, and grilled focaccia.

SHARED PLATES

CRAB BEIGNETS \$6 FOR 3 / \$10 FOR 6

Savory pillows of fried dough blended with fresh local crabmeat, green onions, herbs, cheeses, and local spices.

CAJUN BOARD \$18

Take a tour of our local farms with handcrafted cheese, grilled andouille sausage, grill pork and alligator sausage, boudin bites, and the Southerner's pate—hogshead cheese. Served with pepper jelly, truffle honey, candied pecans, and grilled focaccia.

CAJUN DUCK POUTINE \$12

House cut Cajun fries topped with pulled duck gravy, Abita queso, and crispy onion strings. Garnished with fresh cilantro.

GULF NACHOS \$14

Layered blackened shrimp, grilled corn, crawfish Abita queso, roasted red peppers, chipotle sour cream, pico de gallo.

CHICKEN WINGS \$12

Choose from: Buffalo, Cane BBQ, Cajun Lemon Pepper, Honey Siracha

WHO DAT FLATBREAD \$8

BBQ chicken flatbread pizza topped with pickled red onions, jalapenos, and fontina cheese.

BAR BITES

NOLA COBB SALAD \$16

Chopped romaine, boiled egg, bacon, grape tomatoes, red onion, crumbled blue cheese, avocado, buffalo fried chicken. Served with your choice of dressing.

CUBAN DUCK PANINI \$15

A Cajun twist. Shredded duck, sliced andouille, shaved ham, creole mustard, pepper jack cheese, and pickled jalapenos on ciabatta and pressed.

SALMON BURGER \$18

Fresh ground Faroe Island salmon on brioche bun. Dressed with lettuce, tomato, grilled red onion, feta cheese, and a dill parmesan aioli.

THE DOWNTOWN BURGER \$15

Grass-fed beef, Patton's beef hot sausage patty, fontina cheese, lettuce, tomato, shaved red onion, and house-made pickles, served on a brioche bun. garlic aioli and honey creole mustard served on the side.

Turkey Burger patty and Beyond Burger patty available upon request.

"NAKED" BURGER \$12

100% Grass-fed angus beef, cooked to order, lettuce, tomato, and house-made pickles.

"Naked" Turkey Burger Patty and Beyond Burger Patty available upon request.

CHICKEN PICCATA \$16

Pannéed chicken breast simmered in a lemon butter sauce. Served with roasted potatoes and seasoned green beans.

RED FISH IBERVILLE \$18

Blackened gulf fish topped with crawfish alfredo sauce. Served with creamy boursin cheese grits and seasoned asparagus.

VEGGIE ORLEANS \$14

Penne and roasted vegetables tossed in spicy Creole sauce and garnished with shaved parmesan and fresh basil. (Vegetarian, Gluten Free)

ON THE STRIP \$21

Prime angus 10oz striploin, cooked to order. Served with goat cheese mashed potatoes, seasoned asparagus, and house Maitre D' butter.

SIDES

House Cut Cajun Fries, Sweet Potato Tots, Abita Beer Braised Kale, Southern Fried Okra, Grilled Vegetable Stack, Fresh Cut Fruit, Side Salad, Side Caesar

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

Food. Thoughtfully Sourced, Carefully Served.

GULF & GROUND