

SAVORY

IMPORTED ARTISAN CHEESE BOARD	\$15.50
Homemade Seasonal Jam, Roasted Nuts, and In-House Baked Artisan Breads	
CRAWFISH, CHORIZO AND PORK SAUSAGE IN A BLANKET	\$12.50
Smoked Gouda Cheese Sauce	
“CHIPPERY” STYLE HOMEMADE POTATO CHIPS	\$2.85
CHICKEN SLIDERS	\$13.50
On an Egg Brioche Bun, Crispy Bacon, Sweet Onions and Cajun Aioli	
CAJUN POPCORN	\$15.25
Batter Fried Crawfish Tail & Gulf Shrimp, Cajun Aioli	
LOUISIANA GULF COAST SHRIMP COCKTAIL	\$15.00
Cocktail Sauce and Lemon	
PARMESAN BUTTER CHARBROILED OYSTERS	
Parmesan topped, toasted, served with French Bread	
1/2 DOZEN	\$12.00
DOZEN	\$22.50
OYSTERS ON THE HALF SHELL	
Served on Ice with Mignonette, Creamy Horseradish and Lemon	
1/2 DOZEN	\$9.50
DOZEN	\$18.50
NOLA FISH AND CHIPS	\$17.75
Lightly Battered and Fried Fish, Malt Vinegar, Tartar Sauce	
TRADITIONAL BURGER	
Choice of Cheese, Served on a Egg Brioche Bun	
	\$15.95
CREAMY SPINACH & ARTICHOKE DIP	
Spinach & Artichokes Served with Grilled Pita Bread	
	\$10.75

SUSHI

Tuna Roll	\$7.45	Salmon Roll	\$7.45
Yellowtail Roll	\$8.25	Cucumber Roll	\$4.45
Avocado Roll	\$4.45	California Roll	\$7.00
Crunchy Roll	\$6.75	Shrimp Tempura Roll	\$8.25
Philadelphia Roll	\$7.75	Crunchy Dynamite Roll	\$7.25
Spicy Tuna Roll	\$7.75	Eel Cucumber Roll	\$7.45
Crawfish Roll	\$7.45	Rock N' Roll	\$9.75
Tuna Avocado Roll	\$7.95		

DESSERTS

WHITE CHOCOLATE HAZELNUT BREAD PUDDING	\$7.25
CARAMELIZED PEAR CAKE	\$7.25
BLOOD ORANGE CHEESECAKE	\$7.25
FLOURLESS CHOCOLATE CAKE	\$9.95



block
kitchen & bar

WINE

RED WINE

	G	B
CANVAS Pinot Noir California	\$10	\$42
MACMURRAY Pinot Noir Central Coast	\$11	\$45
ALEXANDER VALLEY Merlot California	\$12	\$48
CANVAS Merlot California	\$10	\$42
CATENA Malbec Vista Flores	\$12	\$48
CHARLES & CHARLES Red Blend California	\$11	\$45
CANVAS Cabernet Sauvignon California	\$10	\$42
DRUMHELLER Cabernet Sauvignon California	\$11	\$45
SIMI Cabernet Sauvignon Alexander Valley	\$14	\$54
BELLE GLOS Pinot Noir California		\$95

WHITE WINE

THE SEEKER Mosel Germany	\$11	\$45
CANVAS Pinot Grigio Italy	\$10	\$42
MURPHY-GOODE Sauvignon Blanc	\$11	\$45
CANVAS Chardonnay California	\$10	\$42
KIM CRAWFORD Sauvignon Blanc New Zealand	\$12	\$48
Hess Collection Chardonnay California	\$14	\$54
Rodney Strong Chardonnay California	\$11	\$45
SANCERE France		\$95

SPARKLING WINE

VILLA SARDI Prosecco Italy	\$11	\$45
Canvas Blanc de Blanc Brut Italy	\$10	\$42
GLORIA FERRER Blanc De Noirs Sonoma County	\$11	\$45
MOET & CHANDON Champagne France		\$140
VEUVE CLICQUOT Champagne France		\$160
DOM PÉRIGNON Champagne France		\$375

Rose

BERINGER White Zinfandel California	\$10	\$42
M. CHAPOUTIER BELLERUCHE Rose Cotes Du Rhone France	\$11	\$45
COTES DU RHONE Rose Rhone France	\$12	\$48
BELAIRE Rose France		\$95

COCKTAILS

NEGRONI Plymouth Gin, Campari Liqueur and Sweet Vermouth	\$12.00
MARTINI Grey Goose Vodka and Dry Vermouth, garnished with an Olive	\$13.50
OLD FASHIONED Maker's Mark Bourbon with Angostura and orange bitters, garnished with orange and cherry	\$11.00
MOSCOW MULE Tito's Handmade Vodka, ginger beer, and fresh lime juice	\$11.00
MANHATTAN Woodford Bourbon, Carpano Antica Formula Vermouth and a dash of bitters	\$14.00
BLOOD AND SAND Johnnie Walker Black Label Scotch, Heering cherry liquor and orange juice	\$12.00
SOUTHSIDE Tanqueray No. Ten Gin, simple syrup, and fresh lime juice	\$9.00
DAIQUIRI Bacardi Superior rum, simple syrup, and fresh lime juice	\$9.00
BLOODY MARY Absolut Vodka, Finest Call Bloody Mary Mix, Worcestershire sauce	\$11.00
SAZARAC High West Double Rye Whisky, Absinthe, sugar, Peychaud's & Angostura bitters	\$14.00
MARGARITA Patron Tequila, Grand Marnier, and Agave Nectar with fresh lemon and lime juices	\$14.00
MOJITO Cruzan Aged Light Rum, simple syrup, mint leaves, and fresh lime	\$9.00
SIDECAR Hennessy V.S Cognac, Cointreau liqueur & fresh lemon Juice with a sugar rim	\$12.00
Paloma Casa Noble Crystal tequila, grapefruit soda, and fresh lime Juice	\$12.00

BEER

SOUTHERN DRAFT BEERS "THE SOUTH ON TAP"

	PINT	TOWER
TIN ROOF 'PERFECT TIN' BLONDE ALE Light bodied, crisp american-style blonde ale with a hint of caramel and just the right amount of hops	\$7.75	\$34
BLUE MOON A crisp Belgian wheat beer that has refreshing hints of orange peel and coriander	\$7.50	\$33
BUD LIGHT Brewed using a blend of premium aroma hop varieties, both American-grown and imported, and a combination of barley malts and rice. Its superior drinkability and refreshing flavor makes it the world's favorite light beer	\$6.50	\$30
LA-31 BIÈRE PALE Pâle is a distinct new style of beer. Traditionally brewed, we classify it as a Bière Pâle, or Louisiana Pale Ale	\$8.75	\$38
ABITA AMBER Amber is a Munich style lager brewed with pale and caramel malts and German Perle hops. It has a smooth, malty, slightly caramel flavor and a rich amber color. Abita Amber was the first beer offered by the brewery and continues to be our leading seller	\$8.50	\$36
Sam Adams Seasonal Please ask your bartender or server to share our current seasonal Sam Adams on draft	\$7.50	\$33

BOTTLED BEER

STELLA ARTOIS	\$7.25	HEINEKEN	\$7.25
CORONA EXTRA	\$7.25	LAGUNITAS IPA	\$7.25
COORS LIGHT	\$7.25	O'DOULS	\$7.25
BUD LIGHT	\$6.25	SIERRA NEVADA	\$7.00
BUDWEISER	\$6.25	PALE ALE	
AMSTEL LIGHT	\$7.25	NEW BELGIUM FAT	\$7.25
BLUE MOON BELIAN	\$7.25	TIRE ALE	
WHITE			