

plates.

restaurant & bar

Snacks

- patatas bravas 9
- puff-puffs w/ cinnamon sugar, local honey 10
- marinated olives w/ citrus, harissa, olive oil & sherry vinegar 8
- baked goat cheese w/ strawberry agrodolce & grilled ciabatta 17
- cheese plate w/ marcona almonds, spicy pickles & lavash crackers 23
- add shaved 18 month serrano ham +7*

Cold

- marinated white anchovies w/ persillade, mustard seeds & grilled bread 11
- greek yogurt w/ candied almonds, local honey & fresh fruit 12
- local lettuces w/ white balsamic, tomato, marcona almonds, parmesan 14
- tuna crudo w/ charred tomato, marcona almonds, chermoula aioli & chilies 17

Hot

- roasted oysters w/ viet cajun butter & lemon bread crumbs 21
- pain perdu w/ brioche, sherry creme anglaise & preserves 16
- spanish tortilla w/ potatoes, onion, aioli & local greens 16
- wild mushrooms w/ grilled sourdough, farm egg, PX sherry & aged goat cheese 18
- seared scallops w/ heirloom grits & satsuma brown butter vinaigrette 20
- garlic shrimp w/ black garlic soubise, chili oil & shallots 17
- braised beef croquettes w/ yukon gold potatoes, pimenton aioli 16
- grilled lamb skewer w/ rosemary yogurt & crushed herbs 17

Large

- gulf fish of the day mp*
- chorizo hash w/ crispy fingerlings, green onion, chili crunch & farm egg 23
- gulf shrimp & grits w/ fra diavolo sauce, parmesan grits & poached egg 26
- eggs benedict w/ buttermilk biscuit, serrano, poached eggs & tomato hollandaise 21
- steak & eggs w/ 10oz grilled prime steak, fried farm eggs & maitre d' butter 39
- crispy coq au vin w/ mushrooms, potatoes & red wine jus 32
- the burger w/ manchego, tomato onion jam, pimenton aioli & spicy pickles 18
- add fried farm egg +2*

{ Bottomless Mimosa 20 }

a 3% employee wellness fee is added to all checks
this helps us cover 100% of our teams' health insurance costs

chef/owner - farrell harrison general manager/owner - brian weisnicht

Wine

Sparkling

Xarel-lo/Macabeo. Penedes. Chic NV 10

Rose & Orange

Hondorrabi Blend. Txakolina. 12
Baskoli Rose '23

Macabeo/Sauv Blanc. Valencia. 12
"Orange" Kiki & Juan '23

White

Assyrtiko/Sauvignon Blanc. Greece. 13
Buketo '23

Albarino. Rias Baixas. 12
"Abadia d'San Campio" Terras Gauda '23

Verdejo. Rueda. 12
"Celeste" Familia Torres '22

Chardonnay. Santa Barbera. 15
Presqu'ile '22

Red

Pinot Noir. Corsica. 13
"Ile de Beaute" Francois Labet '23

Tempranillo. Rioja. 14
"Crianza" Biga de Luberrri '20

Garnacha. Vinas de Madrid. 13
Granito del Cadalso '22

Cabernet. Napa Valley. Aviary '20 15

Low & No ABV

Kalimotxo *mexican coke, red wine, lemon* 10

Vermouth & Soda *atxa vermut rojo, soda, orange slice* 10

St Agrestis Phony Negroni 12

N/Aperol Spritz *aperitif syrup, tonic, soda, orange slice* 10

Stellas Artois Liberte 0.0% 7

Beverages

Mexican Coke 5

Mexican Fanta 5

Dublin Red Creme Soda 5

Barqs Root Beer 5

Cocktails

Gin & Tonic *malfey rosa, fentimans tonic, mastiha, juniper, thyme, lemon* 14

Fiebre de Flores *vodka, lavender, lemon, vermut flores rose, elderflower, cava* 14

Barça 75 *BCN gin, strawberry shrub, white balsamic, cava, lemon* 12

Cold Buttered Rum *false river spiced rum, brown butter syrup, cream sherry, egg white* 15

Espresso Martini *amaro novies, cold brew, vodka, caffe borghetti espresso liqueur* 15

Basque Bloody *vodka, piquillo peppers, spicy pimenton, sherry vin, boquerones* 13

The Execution *silver tequila, mezcal, cloosterbitter, dry curacao, lime* 14

Mint Condition *branca mentha, cacao creme de menthe, cream* 14

The Doctor's Note *coquerel calvados, rum, dry vermuth, cinnamon, angostura* 15

Persephone *mahon gin, pomegranate, cava mattei cap corse, citrus bitters* 14

Beer & Cider

Draft

Paradise Park Lager. Urban South, LA. 7

Stellas Artois Pilsner. BE. 7

Mango Cart Wheat Ale. Golden Road, CA. 8

Ambush Amber Ale. Rally Cap, LA. 8

Jucifer IPA. Gnarly Barley, LA. 9

Can & Bottle

Estrella Damm Lager. ESP. 8

Suzy B Blonde. Southern Prohibition, MS. 7

Lil' Miss Tangerine Sour. Chandeluer, MS. 8

Banger APA. St. Arnold, TX. 8

Blood Orange Cider. Austin Eastciders, TX. 8

Basque Cider. Gurutzeta, ESP. 10