



# TAPAS

A 20% gratuity will be added to parties of 8 or more

## CHARCUTERIE & CHEESE BOARD

cured meats and cheeses with fresh seasonal fruit and house made bacon jam | 25

### DUCK EMPANADAS

four duck and cheese stuffed empanadas with a cilantro lime ranch sauce | 14

### BONELESS WINGS

fried and tossed in your choice of a spicy buffalo, sweet sriracha, or sweet thai chili sauce and served with blue cheese dressing and house made pickles | 12

**Substitute Shrimp | 2**

### BLUE CHEESE CHIPS

house cooked chips with melted blue cheese and bacon, served with roasted red pepper ketchup | 8

### PULLED PORK NACHOS

house cooked chips, pulled pork, gouda cream sauce topped with bbq sauce and green onions | 12

**SUBSTITUTE FRIES | 4**

### BRUSSELS BRAVAS

crispy brussel sprouts and red potatoes tossed in a salsa brava and drizzled with a spicy aioli | 9

### BOUDIN CAKES

house made boudin cakes smothered in a pepper jack cream sauce | 10

### CHIMICHURRI FRIES

fries tossed in our own chimichurri sauce | 9

### BBQ SHRIMP BOWL

large gulf shrimp sauteed in a creole BBQ sauce served with toast points | 14

### TASSO WINTER ROLLS

house cured tasso, cabbage, carrots, cilantro, onion, and bacon | 10

### CATFISH BITES

crispy fried local catfish with a lemon dill aioli | 10

### BEEF SKEWERS

grilled beef tenderloin, served with a gouda cream sauce | 12

## SOUPS & SALADS



### CHICKEN & SAUSAGE GUMBO

a south Louisiana classic with smoked sausage and grilled chicken | 4/7

### COBB SALAD

romaine lettuce, bacon, blue cheese crumbles, egg, tomato and avocado served with honey mustard | 6/10

### CHEF'S SEASONAL SALAD

a great seasonal salad created by our chef | 6/10

### SHRIMP AND CORN BISQUE

Louisiana gulf shrimp in a rich cream corn soup | 5/8

### BACON TOMATO CAESAR SALAD

bacon, cherry tomatoes and parmesan cheese with sourdough croutons | 6/10

### WEDGE SALAD

a romaine wedge topped with tomatoes, blue cheese crumbles, red onions, spiced candy bacon, and served with a balsamic reduction dressing | 13

### Seafood Gumbo

every Cajun's favorite gumbo with Louisiana gulf shrimp and fresh crab meat | 6/11

### Beet Salad

fresh and pickled beets with mixed greens, goat cheese, and pecans tossed in a honey balsamic | 6/10

**ADD GRILLED CHICKEN | 6**

**ADD GRILLED TENDERLOIN | 8**

**ADD GRILLED SHRIMP | 7**

**ADD PULLED PORK | 5**

## ENTREES

served with your choice of house cooked chips, fries or coleslaw

### GRILLED HANGER STEAK

best enjoyed medium rare, served with our house chimichurri sauce | 24

### POUR BURGER

cheddar, swiss, bacon, lettuce, tomato and onion with spicy aioli | 13

**ADD A FRIED EGG | 1**

**ADD AVOCADO | 1**

### Pourboy

Your choice of fried shrimp, catfish, or oyster. dressed with iceberg lettuce, tomato, mayonnaise, and ketchup | 12

### SHRIMP TACOS

fried Louisiana shrimp with lettuce, pico and spicy aioli | 14

**ADD ONE TACO | 5**

### STEAK TACOS

ginger-garlic marinated beef, shredded napa cabbage, carrots, pickled red onions and cilantro | 14

**ADD ONE TACO | 5**

### CATFISH TACOS

fried local catfish, shredded napa cabbage, pico, avocado and a cilantro lime sauce | 13

**ADD ONE TACO | 5**

### BBQ Pulled Pork Sandwich

pulled pork with coleslaw, crispy onions and bbq sauce | 11

### Blackened Chicken Wrap

Blackened grilled chicken, cabbage, assorted cheeses, pico de gallo and our housemade sauce, served with cilantro lime sour cream | 12

**Add Bacon | 1**

## UPGRADE YOUR SIDE

**SWEET POTATO FRIES | 1**

**SAGE BUTTER BRUSSEL SPROUTS | 1**

**BLUE CHEESE CHIPS | 1**

**CHIMICHURRI FRIES | 1**

**BRABANT POTATOES | 1**

**SIDE SALAD OR SOUP | 2**

**BRUSSEL BRAVAS | 3**