

# COCKTAILS & BEER

## COCKTAILS

**THE PORCH SIPPER** Buffalo Trace Bourbon, St. George Spiced Pear Liqueur, Lemon Juice, Demerara Sugar Syrup, Ginger Ale, Averna Amaro / 12

**MISS HONEYPENNY** Vodka, Lime Juice, Honey Syrup, Demerara Sugar, Fresh Mint, Angostura Bitters / 12

**BAYA EN LA PLAYA** Tequila, Fresh Blackberries and Raspberries, Blood Orange/Ginger Shrub, Simple Syrup, Topochico / 14

**QUEST LIKE A TRIBE** Gin, Coconut, Lime Juice, Ginger/Lemongrass Syrup, Chili Infused Sesame Oil / 12

**BLACK MANHATTAN** Rye Whiskey, Averna Amaro, Luxardo Maraschino Liqueur, Angostura Bitters / 12

**RUM OLD FASHIONED** Plantation Dark Rum, Angostura Amaro, Demerara Sugar / 12

**APRICOT OLD FASHIONED** Basil Hayden's Bourbon, Apricot du Roussillon, Orange Bitters / 14

## DRAFT BEERS

**BAYOU TECHE TART SIDE OF THE TECHE** Sour Farmhouse Ale / 10/5

**BAYOU TECHE LA 31 NOIRE** Dark French Saison / 8/4

**FLYING TIGER FINAL RESTING PLACE** Double IPA / 12/6

**FLYING TIGER MAN AT ARMS** Amber Ale / 6/3

**GNARLY BARLEY PEANUT BUTTER KOROVA** Baltic Oatmeal Porter / 12/6

**NOLA 7TH STREET WHEAT** American-Style Wheat Ale / 8/4

**NOLA LAGNIAPPE SERIES** Rotating Crafts 12/6

**NOLA LA LAGER** Light Lager 5/2.50

**PARISH SIPS** Rotating Berliner Weisse 12/6

**RALLY CAP FIRST PITCH** Hazy Pale Ale 8/4

## PACKAGED BEERS DOMESTIC

MILLER LITE / 4.5

COORS LIGHT / 4.5

MICHELOB ULTRA / 4.5

## IMPORT

RED STRIPE Jamaican Pale Ale / 6

CARIB Caribbean Lager / 6

## NON-ALCOHOLIC

O'DOUL'S / 3.50

## CRAFT

BLUE MOON Belgian White Ale / 6

GNARLY BARLEY JUCIFER IPA / 5

NOLA BLONDE Blonde Ale / 5

NOLA IRISH CHANNEL STOUT American Stout / 8

URBAN SOUTH PARADISE PARK American Lager / 4

UNTITLED ART FLORIDA SELTZER

Pineapple Mango Seltzer / 7

Happy Hour

MONDAY-THURSDAY 2-6 PM, FRIDAY 11-6 PM

\$5 COCKTAILS  
\$4 DRAFT WINE  
1/2 OFF DRAFT