

Speciality Cocktails

Za Spritz \$10

Cocchi Americano, Valdespino
Amontillado Sherry, Orange Cream
Bitters, Soda, Rosemary, Lemon

FIGure it out \$12

Pisco, Yellow Chartreuse, Fig, Honey,
Lemon, Pineapple, Angostura

Cherry Blossom \$13

Cathead Honeysuckle Vodka,
Kirschwasser Cherry Brandy, Allspice
Dram, Fig, Honey, Lemon

Hoodoo Espresso Martini \$12

Northshore Speciality Coffee & Cathead
Vodka

When Worlds Collide \$13

Gin, Netpa Sicilian Amaro, Mexican
Vanilla, Lemon, Lime

Bittersweet a chocolate negroni \$14

Gin, Campari, Valdespino Sherry Sweet
Vermouth, Old Alker Chocolate Liqueur,
Aztec Chocolate, Orange

Holly Beach \$13

Planteray 3 Star Rum, Spiced Pear
Liqueur, Velvet Falernum, Lemon, Agave,
Cinnamon

La Presidenta! \$14

El Búho Mezcal, Aperol, Xila Aperitif,
Lemon, Pineapple, Habanero Tincture

Rye So Serious \$14

Rittenhouse Rye, Satsuma Rosemary
Shrub, Framboise Liqueur, Valdespino
Amontillado Sherry

Bubbles

Montmartre Brut (France) **Ugni Blanc** \$6

La Transa Prosecco (Italy) **Glera** \$12

Fiori (Italy) **Moscato d'Asti** \$10

Dolce Fiore (Italy) **Lambrusco** \$10

White

+Brunn (Austria) **Gruner Veltliner** \$9

Three Brooms (NZ) **Sauvignon Blanc** \$11

+Lubanzi (South Africa) **Chenin Blanc** \$9

+Gotham Project (New York) **Riesling** \$11

Maccan Friuli (Italy) **Pinot Grigio** \$12

+Jenny&Francios *unoaked* (FR) **Chardonnay** \$10

Labaille *Sancerre* (FR) **Sauvignon Blanc** \$18

Knuttel *Russian River* (CA) **Chardonnay** \$12

Orange (skin contact)

+Field Recording (CA) **Chenin/Riesling** \$11

Rosé

La Pievuccia Principessa (IT) **Sangiovese** \$10

Aval (France) **Rosé Cider** \$8

Red

+Surh (Sonoma, CA) **Pinot Noir** \$15

La Pievuccia *Nugalina* (IT) **Sangiovese** \$10

Division *Benton* (OR) **Cab Franc/Gamay** \$13

+Omen (CA) **Cabernet Sauvignon** \$12

+Bonhoste Bordeaux (FR) **Cab/Merlot** \$11

Protos *Ribera Del Duero* (SP) **Tempranillo** \$11

+ WINES ON TAP

oak & ale

WINE|BEER|DINE

Low ABV Cocktails

Como Spritz \$8

A low ABV French vermouth blanc served with soda water and lemon

White Port & Tonic \$8

Neipoort dry white port served with tonic, orange & mint

Zero Proof Cocktails

Shrub it off \$10

Zero Proof! Bare gin, satsuma rosemary shrub, lemon

Rum-main Calm \$11

Zero Proof! Ritual rum, pineapple, orange, lime, pomegranate

Viscous Hibiscus \$10

Zero Proof! Bare tequila, hibiscus, agave, lime, tajin rim

Eins-Zwei-Zero N/A Riesling \$12

Zero Proof! De-Alcoholized canned wine

Phony Negroni \$8

Zero Proof! St. Agrestis bottled negroni

Mockly Baron Von Blue \$8

Zero Proof! A blueberry rose mint soda

Louie Louie 5mg THC 5mg CBD \$12

The "Good Time" THC Seltzer made right here in New Orleans! Available in cucumber ginger, satsuma and blackberry lemon

Easy Hemp Co 3mg THC 3mg CBD \$11

Mango flavored sparkling water with fresh fruit and no added sugar

HAPPY HOUR

Monday - Thursday 4pm-7pm

Friday 3pm-7pm

Happy Hour by the glass:

ALL WINE ON TAP

\$2 OFF

House RED, WHITE
or SPARKLING Wine

\$5

SNACKS

House Cut Fries with aioli \$6

Hummus & Veggies \$6

Monday & Thursday \$20 Fries & House Sparkling Bottle

Tuesday Night - Happy Hour All Night

Wednesday - ½ off Select Bottles of Wine

Draft Beer & Cider

Parish SIPS Pinot Noir 6 oz \$6

AVAL Rose Cider 6 oz \$8

Beer Bottles & Cans

Stella Artois \$6 Modelo \$5

High Life \$4 Miller Lite \$4

Gnarly Barley (local) Jucifer IPA \$6

Urban South (local) Poboy Amber \$5

*Please visit Ale for a much larger selection of beers!
And yes, your tab connects.*