



QUALITY LIQUOR BAR
NOLA

WEEKEND ELIXERS

- BOTTOMLESS NOLA MIMOSA** - available with a food purchase... we promise to keep 'em coming for 90 minutes! 20
WAKERUPPER cold brew coffee, mount gay black barrel rum, st. elizabeth allspice dram, grand marnier, vanilla chantilly cream 12
SAUCY'S MOJO COFFEE - Bailey's, St. George coffee liqueur, & Frangelico, hot coffee, whipped cream 11
HOT CHIP SHOT - Bailey's, St. George coffee liqueur, & butterscotch schnapps, hot coffee, whipped cream 11
RESURRECTION FIZZ spring 44 old tom gin, orange flower water, cane sugar, vanilla, cream, lemon, egg whites, blended 12 | 25oz gigante 18

PEARL'S OYSTER BAR

MARIN MIYAGI | tomas bay, california **KUMAMOMTO** | baja california one 3.5 | six 20 | dozen 38
 Our ice-cold, west coast oysters are served raw, with red wine mignonette and pearl's cocktail sauce *GF

- OYSTER SHOOTER** Tito's vodka, housemade atomic bloody mix, ice cold local oyster 5.95
BAKED OYSTERS BUBBA four local oysters baked with parmesan, spinach, bacon & our Pernod spiked creole Rockefeller sauce 14.95
CEVICHE MOLINA white gulf shrimp, tomato, red onion, serrano, hand-squeezed citrus, avocado, cilantro, cucumber, warm house made tortilla chips 15.95 *GF



SHARE PLATES

- BRUNCH BEIGNETS** our rustic donuts, smothered in powdered sugar and served with raspberry jam 6.95
CHICKEN ANDOUILLE GUMBO roasted chicken & andouille sausage gumbo, holy trinity, okra, slow roux, white rice 7 cup . 12 bowl
CRAWFISH & SHRIMP GUMBO Louisiana crawfish & shrimp gumbo, holy trinity, okra, slow roux, white rice, crispy fried shallots, cilantro 7 cup 12 bowl
AVOCADO TOAST toasted whole grain bread, chimichurri, hand smashed avocado, feta cheese, cherry tomato, fresh herbs 9.95
 Add a poached egg 3
NEW ORLEANS BBQ PRAWNS Gulf shrimp, house worcestershire-tomato 'BBQ' sauce, garlic bread 17.95
MILAGROS GUACAMOLE cilantro, red onion, tomato, lime, cotija cheese, tortilla chips...order it mild or spicy 10.95 *GF V V
MAMA'S MAC & CHEESE cellentani corkscrew pasta, house cheese blend, toasted cornbread crumbs 8.95 V
DUNGENESS CRAB CHEESY GARLIC BREAD Dungeness crab, toasted cheesy garlic bread, house "bubba" sauce 17.95
CHEESY GARLIC BREAD toasted cheesy garlic bread, house "bubba" sauce and parmesan cheese 9.95



BOOZY BRUNCH

ORDER A LA CARTE OR PAIR WITH BOTTOMLESS MIMOSA FOR A MATCH MADE IN BRUNCH HEAVEN

- TRADITIONAL BENEDICT** english muffin, rancho llano seco ham, poached farm fresh eggs, tabasco hollandaise smother, nola breakfast potato gratin or anson mills creamy southern grits 14.95 make it boozy 27.95
CHICKEN CHILAQUILES Pitman Farms' free range chicken & white corn tortilla chilaquiles smashed avocado, fried farm fresh egg, red chile sauce, green tomatillo sauce, pico de gallo, cumin-lime crema, cotija 14.95 *V *GF make it boozy 27.95
THE ULTIMATE BREAKFAST SANDWICH bacon, rancho llano seco ham, fried farm fresh egg, crispy hash browns american cheese, tabasco hollandaise, toasted steak roll , nola breakfast potato gratin or anson mills creamy grits 17.95 make it boozy 30.95
FARMERS' MARKET SCRAMBLE egg white scramble, english peas and grilled asparagus, caramelized onion, grilled portobello mushroom, spinach, herbed tomato, feta, breakfast potato gratin or anson mills creamy grits 13.95 V *GF make it boozy 26.95

THE BREAKFAST CLUB

- NOLA FRENCH TOAST** three thick slices of french toast, whipped chantilly cream cheese, fresh berries, home made brandy sauce, creme anglise, powdered sugar 13.95 V
BUTTERMILK FRIED CHICKEN AND WAFFLES buttermilk and herb battered mary's fried chicken, house-made waffles, chicken-thyme gravy, whipped honey butter, maple syrup 24
SOUTHERN BENEDICT english muffin, fried chicken, Nola cajun hot sauce, poached farm fresh eggs, hollandaise smother, choice of nola breakfast potato gratin or anson mills creamy southern grits 16.95
ULTIMATE BREAKFAST BURRITO Farm fresh eggs, breakfast bacon, crispy hash browns, hand-smashed guacamole, house sauce piquant, melty cheese, tomatillo sauce in a warm flour tortilla 14.95 *V
BENNIE & THE VEG english muffin, poached cage-free farm fresh eggs, grilled tomato, spinach, tabasco hollandaise, choice of nola breakfast potato gratin or anson mills creamy southern grits 13.95 V *VG
JAMBALAYA SKILLET fried farm fresh egg on top of our Jambalya with andouille sausage, tasso ham, chicken, shrimp, scallion rice, roasted tomatoes, crushed garlic, holy trinity spicy sauce piquant...want it regular, spicy, or smokin' hot? 19.95 *GF
BEYOND VEGAN JAMBALAYA Beyond plant-based sausage, english peas and grilled asparagus, roasted tomatoes, garlic, holy trinity, savory mushroom base, scallion rice, spicy sauce piquant...want it regular, spicy, or smokin' hot? 18 GF V VG
CLOVER SMASH BURGER Niman Ranch grass fed 1/4 pound burger, secret sauce, lettuce & tomato 8.95 Make it a double 12.95
 add cajun spiced fries 3.95 - add bacon jam 1 - add avocado 2 - add farm fresh egg 3

GF = Gluten Free V = Vegetarian VG = Vegan * = with modifications