



Available July 22, 2026 – July 24, 2026

Craft Soup

Shrimp & 3 Sausage Chowder 9
Scallions | Fried Saltines

Sharp Cheddar Ale Soup 9
Shredded Cheese | Pretzel Bites

Korean Collard Ginger Soup 9
Braised Beef | Cilantro | Pickled Onion | Wontons

Small Bites & Pass Arounds

Spinach & Artichoke Pizza 15
Cauliflower Crust | Parmesan | Mozzarella | Garlic | Lemon Zest | Pomodoro Dipper

Roasted Garlic Hummus 15
Sumac | Chili Oil | House Cheese | Assorted Veggie Crudo | Pita

Seared Tuna Tataki 16
Gochujang Aioli | Fresh Jalapeno & Mango | Avocado Puree | Toasted Sesame Seeds | Yuzu Gel | Wontons | Cilantro

Big Bites

Coffeehouse Hanger 24
Kona Rubbed Tenderloin | Bourbon-Maple Carrot Puree | Charred Broccolini | Espresso Bourbon Jus | Fried Shallots | Pickled Onion

Patton's Hot Sausage Poboy 17
Shrettuce | Pickles | American | Pickled Onions | Garlic Aioli | Fries

Bayou Bird 18
Hand Battered Fried Chicken | Cowboy Candied Jalapenos | Pepper jack | Bacon | Lettuce | Tomato | Cajun Ranch | Brioche Bun | Voodoo Fries

Caribbean Wings 21
Mango Habanero Glaze | Pineapple Half Shell | Tropical Fried Rice | Fresh Coriander

Please notify your server of any dietary restrictions | AGF: Available Gluten Free | GF: Gluten Free

HOSIE BOURGEOIS, EXECUTIVE CHEF | MARISSA ALLANGE, SOUS CHEF
SOME ITEMS SERVED AT THIS ESTABLISHMENT MAY CONTAIN IMPORTED CRAWFISH OR SHRIMP.