



Beer & Wine

Bottled Beer:	4.99
Abita Amber	Dixie Blackened Voo Doo
Abita Turbo Dog	Scrimshaw Pilsner
Abita Purple Haze	Sierra Nevada Pale Ale
Abita Wrought Iron IPA	
Abita Bayou Bootlegger Hard Root Beer	
North Coast Pransster Golden Ale	5.99
Golden State Mighty Dry Hard Cider	7.99

Bubbly: (goes w/everything!!)

Varichon & Clerc	
Blanc des Blancs 'Brut' NV	7.99 / 30
Mimosa	
Available Saturday and Sunday	7.99

Whites:

Martin Ray 'Angeline'	
'16 Sonoma Chardonnay	7.50 / 28
Dry Creek	
'16 Sonoma Fume Blanc	7.99 / 30
J. Lohr	
'16 Arroyo Seco Chardonnay	7.99 / 30
MacMurray Ranch	
'15 Sonoma Coast Pinot Gris	8.50 / 32
Fess Parker	
'16 Santa Barbara Riesling	6.99 / 26

Reds:

Rancho Zabaco 'Dancing Bull'	
'15 CA Zinfandel	6.99 / 26
Martin Ray 'Angeline'	
'16 Mendocino Pinot Noir	10.99 / 42
J. Lohr	
'15 Paso Robles Merlot	8.99 / 34
Writer's Block	
'13 Lake County Syrah	9.50 / 36
Pedroncelli	
'15 Sonoma Cabernet Sauvignon	10.75 / 41

Desserts

Angeline's Bananas Foster Bread Pudding	
<i>Our signature, w/rum caramel sauce</i>	7.99
<i>*add bourbon-vanilla whipped cream</i>	1.00

Creole Pecan Pie	
<i>w/bourbon-vanilla whipped cream</i>	6.99

Granny Smith Apples	
<i>Fresh slices w/home-made caramel</i>	5.99

Chocolate Fudge Pot de Crème	
<i>French style chocolate pudding</i>	
<i>w/bourbon- vanilla whipped cream</i>	6.99

"Mon Cochon" Pot de Crème	
<i>As if our Chocolate Fudge Pot de Crème isn't decadent enough! Add caramel and bacon for a sweet and salty balance</i>	8.99

Beignets - the New Orleans classic...	
<i>Light French style pastry pillows cooked to order and served w/powdered sugar</i>	6.99

Chocolate Cayenne Cake	
<i>Warm Flourless Chocolate Cake w/a hint of cayenne & orange zest and bourbon-vanilla whipped cream</i>	6.99

Coffee

Community Brand Chicory Coffee	2.99
Regular or Decaf	2.99

Ports

Graham's Six Grapes	6.99
Graham's 10 Year Tawny	8.99
Graham's 20 Year Tawny	9.99



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Please ask about our seasonal beers and sodas	

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