



Beer & Wine

Angeline's Hurricane:

A special blend of fruit juices and Sabe rum-infused sake come together to make this classic New Orleans cocktail. 10.99

Bottled Beer: 4.99

Abita Amber Abita Strawberry Lager
Abita Turbo Dog North Coast Scrimshaw Pilsner
Abita Purple Haze Sierra Nevada Pale Ale
Abita Wrought Iron IPA
North Coast Prangster Golden Ale 5.99
Aspall Dry Apple Cyder 9.99
Aspall 'Peronelle's Blush' Blackberry Cyder

Bubbly: (goes w/everything!!)

Varichon & Clerc
 Blanc des Blancs 'Brut' NV 7.99 / 30
Mimosa
 Available Saturday and Sunday 7.99
Hurricane Mimosa
 Our special blend of fruit juices with bubbly! 7.99

Whites:

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

Reds:

Rancho Zabaco 'Dancing Bull'
 '17 CA Zinfandel 6.99 / 26
Martin Ray 'Angeline'
 '17 Mendocino Pinot Noir 10.99 / 42
J. Lohr
 '17 Paso Robles Merlot 8.99 / 34
Consilience
 '18 Santa Barbara County Syrah 10.99 / 42
Pedroncelli
 '16 Sonoma Cabernet Sauvignon 10.75 / 41



Desserts

Angeline's Bananas Foster Bread Pudding

Our signature, w/rum caramel sauce 7.99
 *add bourbon-vanilla whipped cream 1.00

Creole Pecan Pie

w/bourbon-vanilla whipped cream 6.99

Granny Smith Apples

Fresh slices w/home-made caramel 5.99

Chocolate Fudge Pot de Crème

French style chocolate pudding
 w/bourbon- vanilla whipped cream 6.99

"Mon Cochon" Pot de Crème

As if our Chocolate Fudge Pot de Crème 8.99
 isn't decadent enough! Add caramel and
 bacon for a sweet and salty balance

Beignets - the New Orleans classic...

Light French style pastry pillows cooked
 to order and served w/powdered sugar 6.99

Chocolate Cayenne Cake

Warm Flourless Chocolate Cake
 w/a hint of cayenne & orange zest
 and bourbon-vanilla whipped cream 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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