

BLT - fried green tomatoes, butter lettuce, pimento cheese, crispy pork belly, pickled mustard seeds, green goddess.....\$8

Applewood Smoked Trout Dip - fresh horseradish creme fraiche, old style grain mustard, dark beer bread, pickled sweet onion, trout cracklin'\$12

Breakfast For Dinner - crispy smoked quail, warm duck fat biscuits, hot honey butter, bread & butter pickles.....\$12

Fried Brussel Sprouts - parmesan, crispy bacon, cider vinaigrette.....\$10

Moules Frites - a daily preparation served with rosemary fries.....\$16

Crispy Duck Leg - Great Raft sour beer braised red cabbage marmalade, pickled mustard seed spaetzle, spiced gingersnap duck jus\$12

Cast Iron Seafood Au Gratin - gulf shrimp, lump crabmeat, mascarpone, fresh herbs, white wine parmesan ritz breadcrumbs..\$13

Wagyu Brisket Burnt Ends - smoked pimento cheese grits, braised collard greens, Great Raft Commotion BBQ glaze.....\$10

Truffle Fries - white truffle oil, parmesan cheese, fine herbs, truffle aioli.....\$9

COCKTAILS

Pomegranate Martini - House infused Citrus Vodka, Pama Liqueur, Pomegranate Juice \$8

Mule - Mule with Cathead Vodka or Kentucky Warhorse with Buffalo Trace Bourbon, Ginger Beer, Lime\$10

Casa Rita - House Margarita from Parish Taceaux: Silver Tequila, Triple Sec, Agave Nectar, Lime \$5

French 75 - VSOP Brandy, Gin, Sparkling Wine, Lemon - Gin is proudly made in Thibodaux, Louisiana.....\$10

Sangria - Spanish Red Wine, Brandy, Fruit...\$7

Bayou Smash - Bayou Satsuma Rum, Buffalo Trace Bourbon, Mint, Lemon - Bayou Satsuma Rum is proudly made in Lacassine, Louisiana...\$8

Champagne Cocktail - Prosecco, Angostura Bitters, Sugar Cube, Lemon\$9

Angry Fig - Fig and Vanilla infused Bourbon, Domain de Canton Ginger Liqueur, Angostura Bitters, Simple Syrup, Maraschino Cherry\$9

Old Fashion - Buffalo Trace Bourbon, Peychaud's, Sugar, Orange, Cherry.....\$9.5

Bistro Pear - Grey Goose Pear, Pear Mathilde, Pear Juice, topped with shaved Parmesan\$9.25

Coco Chanel - Coconut Malibu, St. Elder, Prosecco, Orange Twist.....\$12

Hot Toddy - Tullamore Dew, Honey, Fresh Lemon Juice, Lemon, Cloves.....\$8

Wines by the Glass

**not available on Happy Hour*

CHAMPAGNE & SPARKLING

NV BLANC DE BLANC- Comte de Lafayette, Brut 8/30

NV ROSE- Comte de Lafayette, Brut..... 10/38

NV CHAMPAGNE- Charles de Casanova, Brut..... 18/75

WHITE WINES *LIGHT TO FULLEST IN BODY*

2017 PINOT GRIGIO - Oynos, Terre Siciliane I.G.T., Italy..... 9/34

2016 RIESLING- Schlick Haus Riesling Kabinett, Nahe 8/30

2017 SAUVIGNON BLANC - Prisma, Casablanca Valley, Chile 9/34

2016 CHARDONNAY- Chamisal Vineyards "Stainless", Central Coast..... 9/34

2017 CHARDONNAY- Highway 12 Vineyards, California 9.5/36

2016 CHARDONNAY - Knuttel Family, Russian River Valley 13/50

ROSÉ WINES

2017 CINS, GREN, SYRAH - La Vielle Ferme, Rhone Valley, FR 8/30

RED WINES *LIGHT TO FULLEST IN BODY*

2016 PINOT NOIR - Forefront, Willamette Valley..... 10/45

*2016 PINOT NOIR- White Rose, Dundee Hills, OR. 17/68

2016 MERLOT - Angeline Reserve, Paso Robles, CA 10/38

2017 RED BLEND - Ghostrunner, Lodi 12/46

2016 MERITAGE- Clos LaChance, Central Coast 11/42

*2016 CABERNET SAUVIGNON - Textbook, Napa 19/70

2015 CABERNET SAUVIGNON - LangeTwins, Lodi 10/38

2015 MALBEC - TintoNegro, Mendoza, AR 10/30

2016 ZINFANDEL - Seghesio, Sonoma County 16/60

DESSERT WINES *ALL DESSERT WINES ARE 2 OZ. POURS*

SPECIAL RESERVE PORTO - Croft "Distinction", Portugal 10

20 YEAR OLD TAWNY PORTO - Taylor Fladgate, Portugal 13

*2016 CHARDONNAY- Au Bon Climat, Santa Barbara County 17/65

*2017 PINOT NOIR- Au Bon Climat, Santa Barbara County 18/70

DOMESTICS Bud Light, Budweiser, Miller Lite, Coor Light, Michelob Ultra

BOTTLED BEER

Great Raft Southern Drawl Pilsner (Shreveport)\$5 Sweet Water 420\$6

Great Raft Commotion Pale Ale (Shreveport).....\$5 Dogfish Head 60 Min IPA\$5

Great Raft Reasonably Corrupt Dogfish Head Sea Quench Ale\$5

Black Lager (Shreveport).....\$5 Blue Moon\$5

Great Raft 318 Golden Ale (Shreveport).....\$5 Yuengling Lager\$4

Abita Amber (Abita Springs).....\$5 Dogfish Head 60 Min IPA\$5

Abita Purple Haze (Abita Springs)\$5 Dogfish Head Sea Quench Ale\$5

Dos Equis Lager \$4.50 Blue Moon\$5

New Belgium Fat Tire\$4 Yuengling Lager\$4