



CARD PAYMENTS ONLY

(OPTIONAL 12.5% GRATUITY WILL BE ADDED TO SEATED GUESTS BILLS)

PLEASE ASK A MEMBER OF OUR TEAM FOR OUR ALLERGENS LIST

COCKTAILS

Frozen New Orleans Daiquiri 10	Hurricane 11
Dark rum, lime, lemon and sugar syrup	Dark rum, light rum, grenadine, lime juice, orange juice, passion fruit and sugar syrup
Alabama Slammer 10	Texas Tea Party 12
Southern Comfort, sloe gin, amaretto and orange juice	Vodka, gin, dark rum, triple sec, Hennessy cognac, Tia Maria, Grand Marnier, lime and lemon juice, topped with Coca-Cola
Creole Bloody Mary 10	Sazerac 12
Vodka, tomato juice, clam juice, tabasco, Worcestershire sauce and our secret spice blend garnished with pickled okra and a whole prawn	Sazerac Rye whiskey, Hennessy cognac, Absinthe and Peychaud's bitters
June Bug 10	Vieux Carre 12
Creme de banana, Midori melon liqueur, Malibu, lime and orange juice	Hennessy cognac, Buffalo Trace, red vermouth, Peychaud's bitters and Angostura bitters
Bourbon Street Mule 10.5	Mocktail 6.5
Buffalo Trace, Kahlua, pineapple juice, lime juice, topped with ginger beer	Ask your server and we'll make you something special

BEER

TWO TRIBES ON TAP

Powerplant lager 4.5%	6
Metroland Session IPA 3.8%	6

CRAFT CANS (330ML)

Mariachi Mexican lager 4.7%	5
Electric Circus American Pale 4.7%	5
New York Session IPA 4.7%	5

SOFTS

New Orleans homemade lemonade	3
Coca-Cola	2.5
Diet Coke	2.5
Lemonade	2.5
Ting zesty fruit twist	2.5
Old Jamaica ginger beer	2.5



WINES

WHITE

Btl / Glass (175ml)

- 2020 QL Vinho Verde - Quinta de Lixa, 10.5% (Portugal) Trajadura, Loureiro, Arinto** 22 / 6.5
Balanced and smooth with a generous texture and a long, crisp finish. Perfect with oysters.
- 2020 Era Organic Grillo - Cantine Volpi, 12.5% (Italy) Grillo** 24 / 8.75
Dry, well-structured and certified organic. Matches perfectly with shellfish.
- 2019 Muscadet Sèvre-et-Maine sur Lie V V - Château du Poyet, 12.5% (France) Melon de Bourgogne** 27 / 10.25
Quaffable, light, tangy and crisp wine from the Western end of the Loire river with plenty of texture and complexity.
- 2020 Eins Zwei Dry Rheingau Riesling - Weingut Leit, 12% (Germany)** 30
A brilliant, moreish, lively wine from the western end of the Rheingau. Share a bottle with half a dozen oysters.
- 2020 Thelema Stellenbosch Sauvignon Blanc - Thelema Mountain Vineyards, 13.5% (S. Africa)** 32
Fresh and aromatic on the nose, medium bodied and juicy with a crisp, refreshing, bone dry finish.
- 2019 Lyme Bay Shoreline - Lyme Bay, 11.5% (England) Bacchus, Reichensteiner, Pinot Noir, Seyval Blanc** 35
Crisp, refreshing wine with fantastic structure made to pair with all seafood.

ROSE

- 2020 Rioja Rosado - Sierra Cantabria, 13% (Spain) Viura, Garnacha, Tempranillo** 25 / 8
A wine full depth and persistence on the palate with brilliant levels of acidity.
- 2020 Côtes de Provence Rosé Esprit de Gassier - Château Gassier, 13% (France) Grenache, Cinsault, Syrah, Rolle** 30
A wonderful example of a Provence rosé: fragrant, easy-drinking. Perfectly accentuates with oysters and lobster.

RED

- NV Sospiro Rosso d'Italia - Sospiro, 11.5% (Italy) Sangiovese, Montepulciano, Nero d'Avola** 22 / 6.5
Light-bodied and juicy red, perfect for drinking with or without food.
- 2019 Malbec - La Mascota, 14% (Argentina) Malbec** 28 / 9.5
Intense and rich: everything you'd expect from a Malbec from the outstanding Mendoza region and more.
- 2018 El Mago Organic Garnacha - Franck Massard, 13.5% (Spain) Garnacha, Syra, Samso** 32
Silky and vibrant certified organic wine, perfect for drinking on its own or for pairing with food.
- 2019 Yealands Estate Single Vineyard Pinot Noir - Yealands, 13% (New Zealand) Pinot Noir** 39
Violet-perfumed Pinot noir, full of savoury spice and black cherry, plus a juicy slice or two of black plum.

Sparkling

- Quadri Prosecco - Quadri, 11% (Italy) Glera** 39 / 7.5
Dry and easy drinking; a great partner to any of our oysters.
- Rose Prosecco Brut Grande Cuvee - Ruggeri, 12% (Italy) Glera, Pinot Nero** 40 / 9
Dry initially yet very smooth; a great pairing with any dish.
- Moët & Chandon Brut Champagne NV - Domaine Chandon, 12% (France) Pinot Noir, Pinot Meunier, Chardonnay** 55 / 9.5
Dry, vibrant, fresh and elegant: perfect for drinking by itself or matching with any of our hot pots.
- Veuve Clicquot Yellow Label NV - Maison Fondée, 12% (France) Pinot Noir, Chardonnay, Pinot Meunier** 70
The signature of Veuve Clicquot's quality and style; impeccable and timeless.