

Happy Hour

MON-FRI 4PM-7PM

1/2 Off All Beer & Wines

\$5 Specialty Cocktails

1/2 Off Brussel Sprouts & Lagniappe

Housemade Pork Skins



Daily Specials

CRAFT MONDAYS

<\$19>

Four 12 oz Craft Can Beers + Any Specialty Pizza

WINE & DINE TUESDAYS

1/2 Price Starters

1/2 Off Bottles of Wine

WHISKY WEDNESDAYS

<\$5.50>

Choice of

Glenrothes, Tullamore Dew, Woodford,
LAI, Coopers Craft

THIRSTY THURSDAYS

<\$5>

All Specialty Cocktails

FIREBALL FRIDAYS

<\$3>

Jack Daniels Fire or Fireball Shots

SWEET & SOUR SATURDAYS

1/2 Off Any Sour Beer,

\$12 Cidermosa Pitchers, 1/2 Off Desserts

SUNDAY FUNDAY

\$6 Housemade Infused Bloody Marys



To Go Menu

**404 ANDREW HIGGINS DR
NEW ORLEANS, LA
504.281.4893**

Hours

**SUN-THU 11AM-10PM
FRI-SAT 11AM-MIDNIGHT**



SALADS 10 each

HOUSE MIXED GREENS, TOMATO, CUCUMBER, RED ONION, PEPPERONCINI, RED WINE & HERB VINAIGRETTE

CAESAR ROMAINE LETTUCE, TOMATO, CROUTONS, CAESAR DRESSING, BLACK PEPPER, ASIAGO

CAPRESE ARUGULA, MIXED GREENS, TOMATO, BASIL, FRESH MOZZARELLA, BALSAMIC VINEGAR & OLIVE OIL
ADD CHICKEN, SHRIMP, PROSCIUTTO OR COPPA FOR \$2

STARTERS

SEASONED FLATBREAD 7
WHITE BEAN PUREE

BAKED BRUSCHETTA 8
BAGUETTE, TOMATO, MOZZARELLA, BASIL, AGED BALSAMIC

FRIED CHEESE BALLS 10
A VARIETY OF GOUDA, PEPPER JACK AND HAVARTI CHEESES FRIED AND SERVED WITH OUR RED SAUCE

FRIED BRUSSELS SPROUTS 10
PROSCIUTTO, SAUCE GRIBICHE

NEAPOLITAN MEATBALLS 10
BEEF, PORK, VEAL, TASSO

BURRATA W/SPRING VEGETABLES 11
SPRING PEA PESTO, SHAVED FENNEL, AGED BALSAMIC, PARMIGIANO, OLIVE OIL

ROASTED CAULIFLOWER 10
CAULIFLOWER, CORIANDER, ALMONDS, MINT, YOGURT, BLACK SESAME

FRIED SHRIMP SKEWERS 12
PEPPER JELLY

MIXED MEDITERRANEAN OLIVES 5

SMALL PLATES

WOOD'S GARLIC SHRIMP 12
ALLEPO CHILI, GARLIC, SCALLIONS, CAJUN SEASONING, ITALIAN DRESSING

CHEF'S SPECIAL PASTA 13

SANDWICHES 12 ea [LUNCH ONLY]

SERVED WITH FRIED BRUSSEL SPROUTS

MEATBALL CAPRESE ITALIAN

SPECIALTY PIZZAS

Ask your server about our weekly specialty pizza

MARGHERITA 13
TOMATO SAUCE, FRESH MOZZARELLA, ROMA TOMATOES, BASIL

PEPPERONI 13
TOMATO SAUCE, MOZZARELLA

BIANCO 13
PARMIGIANO, RED ONION, MOZZARELLA, RICOTTA, OREGANO, GARLIC CREAM

SAUSAGE 15
PARMIGIANO, CAMELIZED ONIONS, ROASTED RED PEPPERS, MOZZARELLA, GARLIC CREAM

CHICKEN CLUB 14
GARLIC CREAM, BACON, CHICKEN, TOMATOES, ARUGULA, FETA RANCH

MUSHROOM 16
ASIAGO, RED ONION, MOZZARELLA, GARLIC CREAM, EGG

TUTTI CARNE 17
TOMATO SAUCE, BACON, SAUSAGE, PROSCIUTTO, COPPA, MOZZARELLA

BUILD YOUR OWN PIZZA

COMES WITH MOZZARELLA 11

RED[TOMATO] **OR WHITE**[GARLIC CREAM]
EACH ADDITIONAL TOPPING +1

SAUCES	MEATS	VEGGIES
GARLIC CREAM	ANCHOVY	ARUGULA
TOMATO	BACON [+2]	BASIL
	COPPA [+2]	JALAPEÑO
	CHICKEN [+2]	MUSHROOMS
CHEESES	EGG	OLIVES
ASIAGO	PEPPERONI	CAMELIZED ONIONS
GOAT CHEESE [+2]	PROSCIUTTO [+2]	PESTO
FETA	SAUSAGE	RED ONION
MOZZARELLA	SHRIMP [+2]	ROASTED RED PEPPERS
RICOTTA		FRESH TOMATO

NO HALF & HALF ON BUILD YOUR OWNS. PARTIES 8 OR MORE ONLY
SPECIALTY PIZZAS, NO BUILD YOUR OWNS.

DESSERT

ESPRESSO POT DE CREME 5.5
CHICORY WHIPPED CREAM

CHEESECAKE 7
WITH CHEF'S CHOICE TOPPING

OLIVE OIL CAKE 7
HOMEMADE CARAMEL, ORANGE ITALIAN MERINGUE, TOPPED WITH A CANDIED ORANGE PEEL