

Happy Hour

MON-FRI 4PM-7PM

1/2 Off All Beer & Wines

\$5 Specialty Cocktails

1/2 Off Appetizers



MONDAY

<\$19>

Four 12 oz Craft Can Beers +
Any Specialty Pizza

TUESDAY

1/2 Price Starters

1/2 Off Bottles of Wine

WEDNESDAY

<\$6>

Choice of

Redbreast, Woodford Reserve, 1792,
Gentleman Jack, Glenmorangie 10YR

THURSDAY

<\$5>

All Specialty Cocktails

FRIDAY

<\$3>

Fireball Shots

SATURDAY

1/2 Off Any Sour Beer,

\$12 Cidermosa Pitchers, 1/2 Off Desserts

SUNDAY

\$6 Housemade Infused Bloody Marys



To Go Menu

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

504.281.4893

Hours

SUNDAY - THURSDAY 11AM-10PM

FRIDAY & SATURDAY 11AM-MIDNIGHT





No split checks or payments for parties of 8+.
20% gratuity added for parties of 8+.

STARTERS

- SEASONED FLATBREAD** 7
WHITE BEAN PUREE
- BAKED BRUSCHETTA** 8
GOAT CHEESE PESTO, BALSAMIC TOMATOES, FRESH ARUGULA
- 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
- SEASONAL BURRATA** 12
BURRATA CHEESE SERVED WITH FLATBREAD AND SEASONAL VEGETABLE MIX
- MIXED MEDITERRANEAN OLIVES** 5

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 CAPICOLA FOR \$2

LUNCH SANDWICHES 12 each

SERVED MON-FRI 11AM-2PM ONLY

MEATBALL CAPRESE ITALIAN

ALL SERVED WITH FRIED BRUSSEL SPROUTS

SPECIALTY PIZZAS

Ask your server about our weekly specialty pizza

- MARGHERITA** 14
TOMATO SAUCE, FRESH MOZZARELLA, ROMA TOMATOES, BASIL
- PEPPERONI** 13
TOMATO SAUCE, MOZZARELLA
- BIANCO** 13
GARLIC CREAM, PARMIGIANO, RED ONION, MOZZARELLA, RICOTTA, OREGANO
- SAUSAGE** 15
GARLIC CREAM, PARMIGIANO, CARAMELIZED ONIONS, ROASTED RED PEPPERS, MOZZARELLA
- CHICKEN CLUB** 15
GARLIC CREAM, BACON, CHICKEN, TOMATOES, ARUGULA, FETA RANCH
- MUSHROOM** 16
GARLIC CREAM, ASIAGO, RED ONION, MOZZARELLA, EGG
- TUTTI CARNE** 17
TOMATO SAUCE, BACON, SAUSAGE, PROSCIUTTO, CAPICOLA, MOZZARELLA

BUILD YOUR OWN PIZZA

WITH MOZZARELLA 11

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

SAUCES

GARLIC CREAM
TOMATO

MEATS

ANCHOVY
BACON [+2]
HOT CAPICOLA [+2]
CHICKEN [+2]

VEGGIES

ARUGULA
BASIL
JALAPEÑOS
MUSHROOMS

CHEESES

ASIAGO
GOAT CHEESE [+2]
FETA
MOZZARELLA
RICOTTA

EGG

PEPPERONI
PROSCIUTTO [+2]
SAUSAGE
SHRIMP [+2]

OLIVES
CARAMELIZED ONIONS
RED ONIONS
ROASTED RED PEPPERS
ROASTED GARLIC
FRESH TOMATOES

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

DESSERT ADD CHEF'S SEASONAL COMPOTE FOR \$1.50

ESPRESSO POT DE CREME 7
CHICORY WHIPPED CREAM

CHEESECAKE 7
MASCARPONE CHEESE AND GRAM CRACKER CRUST

NECTAR SHERRY 8
AFTER DINNER DRINK