

aperitif DESSERT

FLOURLESS CHOCOLATE TORTE / \$14
CREME ANGLAISE, RASPBERRY COULIS

CRÈME BRÛLÉE / \$12

IRON SKILLET WHITE
CHOCOLATE BREAD PUDDING / \$12
A LA MODE (+\$3)

CHEESECAKE DU JOUR / \$MKT

AFFOGATO / \$10
HOUSEMADE GELATO
TOPPED WITH FRESHLY BREWED ESPRESSO

GELATO DU JOUR / \$7
SINGLE SCOOP
WITH CHOCOLATE CHIPS

APERITIF PRESS / \$12
PRESSED DONUT PASTRY STUFFED WITH
YOUR CHOICE OF HOUSEMADE GELATO,
CREME ANGLAISE, POWDERED SUGAR

BRULEE BANANA SPLIT / \$16
BRULEED BANANA WITH A SCOOP OF OUR
HOUSEMADE VANILLA & CHOCOLATE GELATO,
CARAMEL CHOCOLATE SAUCE,
TOPPED WITH CANDIED PECANS,
WHIPPED CREAM & CHERRIES

aperitif LIBATIONS

SPRITZERS

APERITIF SPRITZ / \$13

TOWNES VODKA, ITALICUS, LEMON, MINT SYRUP, CUCUMBER, PROSECCO

PEARFECT DATE SPRITZ / \$14

PEAR VODKA, SPICED PEAR LIQUEUR, LEMON, PEAR NECTAR, DATE SYRUP,
GINGER BEER

APPLEROL SPRITZ / \$13

APEROL, APPLE CIDER, SPLASH SODA, PROSECCO

RASPBERRY FIG SPRITZ / \$16

CHAMBORD, LEMON, FIG SYRUP, RASPBERRY, PROSECCO

***** SPRITZ FLIGHT *****

\$32

SPECIALTY COCKTAILS

THE APERITIF MARTINI / \$15

HONEYSUCKLE VODKA, ELDERFLOWER, LEMON, CITRUS SYRUP,
SPLASH OF CHERRY

BLOOD ORANGE ROSEMARY MARGARITA / \$15

CIMARRON BLANCO TEQUILA, ORANGE LIQUEUR, LIME,
BLOOD ORANGE PUREE, ROSEMARY SYRUP, BLOOD ORANGE GINGER BEER

FALL FIZZ / \$12

WONDERBIRD SPIRITS GIN, POMEGRANATE SHRUB, LEMON, PROSECCO

SPICED RUM HARVEST / \$14

SPICED CAPTAIN MORGAN RUM, APPLE CIDER, MAPLE SYRUP,
CITRUS BITTERS

MADAGASCAR NOCELLO SOUR / \$15

OLD FORESTER BOURBON, NOCELLO, LEMON,
MADAGASCAR VANILLA SYRUP, EGG WHITE

MACADAMIA MAPLE OLD FASHIONED / \$17

PINHOOK BOURBON, MACADAMIA NUT LIQUEUR, MAPLE SYRUP,
CHOCOLATE BITTERS

LIQUID DESSERTS

A PEAR OF LEMON / \$18

LIMONCELLO, SPICED PEAR LIQUEUR, LILET BLANC, LEMON,
PEYCHAUDS BITTERS

PUMPKIN SPICE MARTINI / \$16

VANILLA VODKA, BAILEY'S, HOUSEMADE PUMPKIN SPICE
CORDIAL, PUMPKIN SPICE SUGAR RIM

KEY LIME PIE MARTINI / \$15

DON Q COCONUT RUM, LIME, COCONUT, PINEAPPLE, GRAHAM CRACKER RIM

SOLO POUR *aperitif*

BEER

DOMESTIC / \$7
BUD LITE
MICHELOB ULTRA
STELLA ARTOIS
MODELO

LOCAL / \$8
PARISH BREWING: CANEBRAKE, ENVIE PALE ALE
GNARLY BARLEY: KOROVA MILK PORTER,
SKATER AID ITALIAN PILSNER, CATAHOULA COMMON
URBAN SOUTH: LIME CUCUMBER GOSE
FAIRHOPE: TAKE THE CAUSEWAY IPA, I DRINK THEREFORE I AMBER, BLUE STEEL
SOUR

NON-ALCOHOL / \$7
STELLA ARTOIS LIBERTE

ON TAP / \$9
URBAN SOUTH, PARADISE PARK
GNARLY BARLEY, JUCIFER
SEASONAL ROTATION

SELTZERS / \$8
UNTITLED ART: BLACKBERRY AGAVE, BLOOD ORANGE POMEGRANATE,
PINEAPPLE MANGO

WINES BY THE GLASS

MONTMARTRE BRUT/ \$9
AVISSI PROSECCO / \$10
DOPFF & IRION CREMANT D'ALSACE BRUT ROSE / \$12
HAMPTON WATER ROSE / \$12
KUENTZ-BAS ALSACE BLANC / \$17
DUCKHORN SAUVIGNON BLANC / \$12
CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND / \$16
JERMANN PINOT GRIGIO / \$16
SINGING TREE CHARDONNAY / \$15
JOSEPH DROUHIN MACON-VILLAGES CHARDONNAY / \$12
SANCERRE OF THE SEASON / \$MKT
PATRICIA GREEN CELLARS PINOT NOIR / \$16
ROW 503 PINOT NOIR / \$14
CONUNDRUM BY CAYMUS RED BLEND / \$12
BOURBON LA CHAPELLE BOUDREAUX / \$14
ALEXANDER VALLEY VINEYARDS, CABERNET SAUVIGNON / \$14
HOURGLASS III BLEND / \$18

MOCKTAILS \$9

KEY LIME LEMONADE

LEMONADE, PINEAPPLE, LIME, COCONUT

BLOOD ORANGE ROSEMARY SPRITZ

BLOOD ORANGE PUREE, LIME, ROSEMARY SYRUP,
BLOOD ORANGE GINGER BEER

APERITIF WATER

CUCUMBER, MINT SYRUP, LIME, ELDERFLOWER TONIC

HONEY, IT'S PEARFECT!

PEAR NECTAR, HONEY SYRUP, LEMON JUICE, GINGER BEER

NA FALL FIZZ

POMEGRANATE SHRUB, LEMON, ELDERFLOWER TONIC

JIMMY JUICE

A LIL OF EVERY JUICE IN HOUSE

WIINE LIST *aperitif*

WHITES

BIG SALT WHITE BLEND, OREGON / \$48
Lemon, ginger and aloe vera

HOURLASS SAUVIGNON BLANC 2024, CALIFORNIA / \$68
Aromas of candied lime peel, mango, Meyer lemon, lemongrass

CLOS SAINTE MAGDELEINE CASSIS BLANC 2025, FRANCE / \$85
Hints of white peach, crisp green melon, citrus, and apricot

ALBARINO FENTO 2024, SPAIN / \$65
Fresh aromas of white peach, apricot, citrus, and jasmine

OBISDIAN CHARDONNAY 2023, NAPA VALLEY / \$74
Aromas of lemon, Granny Smith apple, graham crackers, vanilla

JORDAN CHARDONNAY 2023, CALIFORNIA / \$64
Honeysuckle, stone fruit, pear, citrus

VILLA SPARINA GAVI DOCG 2024, ITALY / \$45
Fresh, light, lively with peach and pear on the nose

SANCERRE OF THE SEASON/ \$MKT

SPARKLING

CHAMPAGNE TRIBAUT-SCHLOESSER 375ml / \$48
Fresh & fruity with flavors of pear & plum

DRAPPIER, FRANCE / \$120
Aromas of stone fruit, white vine peach

FRENCH FOR WATER BRUT ROSE, COLUMBIA VALLEY / \$36
Dry subtle spice, berry flavor, seemingly sweet finish

VEUVE CLICQUOT BRUT YELLOW LABEL / \$130
White and yellow fruits like pear, apple, and peach

REDS

MIGRATION PINOT NOIR 2022, CALIFORNIA / \$70
Dark fruit, dried herbs, hint of spice

DOMAINE DROUHIN 'ROSEROCK' PINOT NOIR 2024, OREGON / \$80
Cherry and marzipan, with minty nuance, smoky quality

RED MOUNTAIN 'THICK SKINNED' RED BLEND 2019, WASHINGTON / \$45
Bright cherry followed by chocolate with hints of caramel and toast

QUILT CABERNET SAUVIGNON 2023, NAPA VALLEY, CALIFORNIA / \$58
Rich flavors of black cherry pie, plum and a hint of clove

COTE DE BEAUNE 2014, FRANCE / \$50
Fresh and fruity with aroma of strawberry and cherry

DOM DE LA SOLITUDE, 'LA SOLITUDE' ROUGE COTES DU RHONE 2024,
FRANCE / \$40
Red fruits, with hints of black pepper and spices from Syrah

CASANOVA DE NERI 'IRROSSO' IGT TOSCANA 2022, ITALY / \$65
Blackberry plum, mulberry with a touch of cherry and strawberry

BELLE GLOS PINOT NOIR, CLARK & TELEPHONE 2024, CALIFORNIA / \$110
Lush black cherry, baked blackberry, marionberry, and chocolate-covered
blueberries

CAYMUS VINEYARDS 2023, CABERNET SAUVIGNON / \$140
Natural tannins, slight French oak

KEENAN CABERNET SAUVIGNON 2021, CALIFORNIA / \$136
Cassis, dark red, black fruit, cloves, smoke

CORKAGE FEE \$40/BOTTLE.