

CRAFTED COCKTAILS

Rita Alexander 14

Tanqueray Gin, Cynar, fresh grapefruit juice, rosemary, topped with Prosecco

Taylor Bird Sazerac 14

SoBou's recreation of the New Orleans Classic

Paris Between the Wars 14

A SoBou classic: Famous Grouse Scotch, Campari, lemon juice, simple syrup, topped with Prosecco

Loquilla 14

Ron Zacapa 23yr Rum, Chrysanthemum, lemon juice, Black Goji Berry Tea

Palanquin 17

Jasmine-infused Don Julio Blanco, passion fruit, lemon, grapefruit, Italicus

Midnight Ritual 16

Del Maguey Vida Mezcal, lemongrass, tamarind, lemon juice

Pride of NOLA 15

Gentilly Gin, Aperol, Prosecco Rose, strawberry, basil, lemon, orange flower water

Moisant Legendaire 15

Bombay Sapphire Gin, lemon juice, blackberry grenadine, lavender water

Jewel's Cove 14

Jameson Irish Whiskey, guava nectar, pineapple, blue curacao

Ryo-Maru 18

Suntory Whisky Toki, fresh lemon juice, sage-honey, egg white

Rosie Cheeks 15

Ketel One vodka, rosemary, lemon juice, muddled strawberry & rosemary

Ashes to Ashes 14

Lavender & Bergamot infused Tito's Vodka, blood orange, lemon juice

Elysian Beauty 16

Belvedere Vodka, triple sec, Chambord, lime, hibiscus, egg white

Cucumber Limeade 10 (N.A.)

Fever Tree Ginger Beer, lime, lemon, agave, muddled cucumber

SOUPS, SALADS, & SMALL BITES

RUSTIC CAJUN GUMBO 9

chicken, andouille, dark roux

CLASSIC CAESAR SALAD 9

crisp romaine lettuce, grated parmesan cheese, Caesar dressing

Add Grilled Chicken 5

Add Grilled Shrimp 8

SPICY WATERMELON SALAD 12 GF

Arugula, watermelon, cucumber, serrano/lime vinaigrette, feta, crystal pulp

CRISPY BRUSSELS SPROUTS 12 GF

parmesan, smoky honey aioli

NATCHITOCES MEAT PIES 12

spicy beef and pork in crispy pastry, buttermilk dipping sauce

SNACKS & SIDES

CRAWFISH DIP 15

Served warm with crostinis

CHEESE PLATE 26

Assorted cheeses, pickles, nuts, and fruits

CREOLE BEER NUTS 3

CRACKLINS 5

MARINATED OLIVES 5

CAJUN FRIES 6

BIG BITES

CRISPY OYSTERS TACOS (2) 12

crispy fries Oysters, creole slaw, sweet corn aioli

FISH TACOS (2) 12

blackened gulf fish, creole slaw, sweet corn aioli

VEGGIE TACOS (2) 8

bell peppers, yellow onion, , creole slaw, sweet corn aioli

BACON CHEESEBURGER 15

Bacon, with choice of cheddar, swiss or American cheese, comeback sauce and cajun fries

ANDOUILLE-CRUSTED CHICKEN SANDWICH 15

crystal hot sauce mayo, creole slaw and fries

COCHON de LAIT CUBAN SANDWICH 12

16-hour smoked pork, swiss cheese, creole mustard, and dill Pickles

SoBou SURF & TURF 25 GF Available

crispy oysters and cochon de lait, creole slaw, pickled okra with grilled tortillas

SoBou

A Spirited Restaurant
SOUTH OF BOURBON

WINES

SPARKLING

Serenello Prosecco ITA 9

Zardetto Prosecco ITA 13

Chandon Brut Sparkling CA 14

Terriero Prosecco Brut Rose ITA 12

WHITE & ROSE

Commander's Palace Chardonnay FRA 9

Benvolio Pinot Grigio ITA 12

Routestock Sauvignon Blanc CA 14

Evolution White Blend S. Africa 14

Elouan Rosé OR 12

Château d'Esclans Whispering Angel Rosé FRA 16

RED

Montes Winery 'Twins' Red Blend Chile 14

Coleman Pinot Noir "Cherry Cove" OR 13

Commander's Palace Merlot FRA 10

Commander's Palace Cabernet FRA 10

Terrazas Malbec Reserva ARG 11

Daou Cabernet Sauvignon CA 19

BYOB \$13

(Build your own Belvedere)

vodka, bubbles, lime

Choose your Belvedere:

Belvedere Organic Pear & Ginger

Belvedere Organic Lemon & Basil

Belvedere Organic Blackberry & Lemongrass

Choose your Bubbles:

Freddie's Old Fashioned Ginger Beer

Fever Tree Elderflower Tonic

Fever Tree Cucumber Tonic

Fever Tree Sparkling Pink Grapefruit

Schweppes Tonic, Club Soda

Any groups of six guests or larger are subject to an automatic 18% gratuity