

SoBou

A Spirited Restaurant
SOUTH OF BOURBON

SO-BOUZY EYE OPENERS

SoBou Bloody Mary 12
fresh vegetables, spices, just the right amount of heat

The Rita Alexander 14
gin, grapefruit, rosemary syrup, Amaro Montenegro, bubbles

London Fog Lifter 13
brandy, Earl Grey tea, honey, milk

Fat Tuesday Coffee 12
Gambino Rum Cream, Abita Roasting Co. coffee, house-made cinnamon syrup and whipped cream

Sicilian Sunrise 14
Orange-infused vodka, Aperol, Campari, fresh orange juice

Espresso in Michoacán 14
Uruapan Charanda Rum, espresso, NOLA Coffee Liqueur, Gifford Banana Liqueur

Pimm's Cup 13
Pimm's No. 1, lemon juice, seasonal fruit, soda

SOUPS, SALADS AND STICKS

Bloody Mary Poached Shrimp ^{GF}
olive salad, arugula, lemon vinaigrette

Rustic Cajun Gumbo
chicken, andouille, dark roux

NOLA Hot Chicken
smoked Gouda grits, crispy pork belly

Big John's and Pecan Salad ^{GF}
arugula, spiced pecan, big john's cajun cheddar, tomato jam, satsuma vinaigrette

Crab Claws Bordelaise ^{GF}
crab claws sautéed in butter, garlic, and parsley served with crostini

Shrimp & Tasso Corndogs
Crystal Hot Sauce beurre blanc, pepper jelly, pickled okra

SOBOU-ZY HOCH PUNCH

served in a giant flask for the whole table

Big Hooch 45 Lil' Hooch 25
Bottomless Bella Bellinis 25

BRUNCH BOTTLE SPECIAL

Veuve Clicquot Brut "Yellow Label"
Champagne, France 85

BURLESQUE MAIN EVENT

2-Course Brunch Menu
~Price of Entrée includes Appetizer~

Bananas Foster Pain Perdu 26
brioche bread, brandy milk punch, banana, Caribbean rum, cinnamon, brown sugar

Chartres St. Benny 31
lump blue crab cake, seared pork belly, grilled asparagus, tasso hollandaise

Short Rib Hash Bowl 34 ^{GF}
two eggs any style, SoBou hash, Abita root beer glazed short rib

Pecan Crusted Gulf Fish 35 ^{GF}
sweet corn rice, baby spinach, sauce vin blanc, tomatoes

Farmer's Market Vegetable Frittata 26 ^{GF}
acorn squash, confit tomato, roasted mushrooms, asparagus, parmesan, spinach, balsamic vinaigrette

Breakfast Surf & Turf 32 ^{GF}
cochon de lait, crispy oysters, soft scrambled eggs, charred peppers, bbq onions, flour tortillas

Steak & Eggs 36 ^{GF}
5-ounce beef strip steak, garden vegetable hash, hen's eggs, Creole horseradish cream

THE SWEET LIFE

White Chocolate and Cherries Jubilee Bread Pudding 9
vanilla ice cream

Pecan Pie Not Pie 9 ^{GF}
peanut butter whipped cream

Bourbon Crème Brûlée 9 ^{GF}
fresh berries

Warm Beignets 6
powdered sugar, steen's cane caramel sauce

Sparkling Wines and Champagne

Serenello <i>Extra Dry</i> Prosecco ITA di Valdobbiadene Superiore	9
Chandon Blanc de Noir <i>Brut Sparkling</i> CA Sparkling	14
Terriero Prosecco Brut Rose ITA	12

White Wines

Caposaldo <i>Moscato</i> ITA Lombardy	11
Bottega Vinaia <i>Pinot Grigio</i> ITA	13
Black Cottage <i>Sauvignon Blanc</i> NZL Marlborough	12
Pala <i>Vermentino</i> di Sardegna ITA "I Fiori "	12
Commander's Palace <i>Chardonnay</i> FRA Pays d'Oc	9
Stoller <i>Chardonnay</i> OR Dundee Hills	9
Palm Rosé Whispering Angel FRA Côtes de Provence	11

Red Wines

Domaine Dupeuble <i>Beaujolais</i> FRA	11
Coleman "Cherry Cove" <i>Pinot Noir</i> OR Willamette	13
Cru <i>Pinot Noir</i> "Vineyard Montage" CA Santa Lucia Highlands	14
Commander's Palace <i>Merlot</i> FRA Pays d'Oc	9
Terrazas Reserva <i>Malbec</i> ARG Mendoza	11
Commander's Palace <i>Cabernet</i> FRA Pays d'Oc	10
Thorn Clarke <i>Shiraz</i> AUS "Terra Barossa" Barossa	10

Cocktails

Hooch of the Day 9
Our Daily Creation

The Mardi Gras Float 13
Hamilton Jamaican Rum, Abita Root Beer,
Gambino's Rum Cream, house-made cinnamon
syrup

Rita Alexander 14
Gin, Amaro Montenegro, fresh grapefruit juice,
rosemary, topped with Prosecco

Queen Mary 14
Empress Gin, Cocchi Rosa, lemon, Elderflower
liqueur

Taylor Bird Sazerac 14
SoBou's recreation of the New Orleans Classic

Three Fates 15
Johnnie Walker Black, Strega, Honey Sage,
Lemon Egg White, Cornflower Fireworks

Puncher's Smash 14
Puncher's Chance Bourbon, blueberry mint,
lemon juice

Paris Between the Wars 14
A SoBou classic: Glenmorangie X, Campari, lemon
juice, simple syrup, topped with Prosecco

Loquilla 14
Plantation Pineapple Rum, Chrysanthemum,
lemon juice, Black Goji Berry Tea

Santa Sangre 14
BossCal Mezcal, Spicy Satsuma simple, lime

Sonny Disposition 13**
Belvedere vodka, Pink-peppercorn, lemon juice,
pineapple juice, orange bitters

Beer

Drafts	Bottles & Cans
Irish Channel Stout 7 NOLA Brewing Co.	Abita Amber Ale 6 Abita Hop-On IPA 6 Angry Orchard Cider 6
Paradise Park Lager 8 Urban South Brewery	Blue Moon 6 Bud Light 5 Corona 7
Canebrake Wheat 7 Parish Brewing Co.	Guinness 8 Heineken 7
South Coast Amber 8 Parish Brewing Co.	High Noon Watermelon 7 Holy Roller IPA 7 Michelob Ultra 5
Holy Roller IPA 8 Urban South Brewery	Miller Lite 5 Paradise Park 7 Sam Adams Lager 6
Bucktown Brown Ale 8 Port Orleans Brewing Co.	Stella Artois 7

**Proceeds from this cocktail will benefit Son of a Saint, a local nonprofit organization dedicated to transforming the lives of fatherless boys. For more information or to get involved, visit www.sonofasaint.org.

