

CRAFTED COCKTAILS

THE MARDI GRAS FLOAT 13

Hamilton Jamaican rum, Abita Root Beer, Gambino 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 juice, St. Germain

TAYLOR BIRD SAZERAC 14

SoBou's recreation of the New Orleans classic

THREE FATES 15

Johnnie Walker Black, Galliano, honey sage, lemon juice, 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, topped with Prosecco

LOQUILLA 14

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

SANTA SANGRE 14

BossCal Mezcal, Spicy Satsuma syrup, lime

SONNY DISPOSITION 13**

Belvedere vodka, Pink-peppercorn, lemon juice, pineapple juice, orange bitters

Lunch Menu

SOUPS, SALADS & SANDWICHES

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

Big John's Cheddar and Pecan Salad 12

arugula, spiced pecans, big john's cajun cheddar, tomato jam, satsuma vinaigrette

FISH TACOS (2) 12

blackened gulf fish, Creole slaw, sweet corn aioli

BACON CHEESEBURGER 15

bacon, choice of Swiss or American cheese, comeback sauce and 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

SNACKS AND SIDES

CRACKLINS 5

CREOLE BEER NUTS 3

MARINATED OLIVES 5

CAJUN FRIES 6

WINES

SPARKLING

Serenello Extra Dry Prosecco ITA 9

Chandon Blanc de Noir Brut Sparkling CA 14

Terriero Prosecco Brut Rose ITA 12

WHITE & ROSE

Caposaldo Moscato ITA 11

Bottega Vinaia Pinot Grigio ITA 13

Black Cottage Sauvignon Blanc NZL 12

Pala Vermentino di Sardegna ITA 12

Commander's Palace Chardonnay FRA 9

Stoller Chardonnay OR 12

Palm Rosé Côtes de Provence FRA 11

RED

Dupeuble Beaujolais FRA 11

Coleman Pinot Noir "Cherry Cove" OR 13

Cru Pinot Noir "Vineyard Montage" CA 14

Commander's Palace Cabernet FRA 10

Terrazas Reserva Malbec ARG 11

CANNED BEERS AND COCKTAILS

Buckets Include 6 Cans

Holly Roller IPA 7/35

Paradise Park Lager 7/35

High Noon Watermelon 7/35

Ketel One Grapefruit and Rose 7/35

Ketel One Peach and Orange Blossom 7/35

Tanqueray Rangpur Lime and Soda 7/35

Chandon Rose' 187ml 7/35

Chandon Sweet Star 187ml 7/35

Mix and Match Beers/Cocktail Bucket 35

**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.

SoBou
A Spirited Restaurant
SOUTH OF BOURBON

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