

SoBou

A Spirited Restaurant
SOUTH OF BOURBON

Snacky Things

Tuna Cones 10

basil avocado ice cream, pineapple ceviche,
toasted coconut

Crispy Brussels Sprouts 12 ^{GF}

parmesan, smoky honey aioli

Beer Nuts 3 ^{GF}

creole seasoned nuts

Cracklin Crusted Boudin 9

house pork boudin, Creole mustard, pepper
paste

Cajun Fries 6 ^{GF}

comeback dipping sauce

Cracklins 5

because they're good

House Marinated Olives 5 ^{GF}

Mediterranean olives, rosemary, garlic, lemon,
red pepper

Small Bites

Crispy Oyster Tacos 12 ^{GF available}

crispy oysters, sweet corn aioli, pickled mirlton
and carrot, Cajun caviar

Shrimp and Tasso Corndogs 15

Crystal Hot Sauce beurre blanc, pepper jelly,
pickled okra

Boudin Trail 13

grilled pork boudin link, cracklins, crusted
boudin, creole mustard

Natchitoches Meat Pies 12

spicy beef and pork in crispy pastry, buttermilk
dipping sauce

Duck and Sweet Potato Beignets 15

chicory coffee ganache, foie gras fondue

Legs & Eggs Burlesque Brunch Featuring Bella Blue

Every Sunday from 11am – 3pm

Soups, Salads, Sandwiches

Rustic Cajun Gumbo 10

chicken, andouille, dark roux

Big John's Cheddar and Pecan Salad 12 ^{GF}

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

Bloody Mary Poached Shrimp 14 ^{GF}

olive salad, arugula, lemon vinaigrette

Andouille-Crusted Chicken Sandwich 14

Crystal Hot Sauce mayo, creole slaw

SoBou Burger 15

stout bacon jam, cheddar cheese, comeback
sauce

add foie gras fondue 3

Cochon de Lait Cuban 15

16 hour smoked pork, swiss cheese, creole
mustard, dill pickles

Big Bites

SoBou Surf and Turf 25 ^{GF available}

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

12oz Bone-in Grilled Pork Chop 36 ^{GF}

bourbon brown butter sweet potato, chicory
brined chop, apple agrodolce

10oz New York Strip Steak 38 ^{GF}

smokey black eye peas, beurre noisette
broccoli raab, charred radicchio, Steen's cane
vinaigrette

Abita Root Beer Glazed Short Rib 36 ^{GF}

rapini in beurre noisette, garlic mash

Geaux Fish a la Louisiane 34 ^{GF}

seared gulf fish, maque choux, fried okra

Roasted Acorn Squash 23

sautéed quinoa, pecan, cranberries

Sweets

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

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

Sparkling Wines and Champagne

Listed from milder to stronger

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

Listed from milder to stronger

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
The Palm <i>Rosé</i> Whispering Angel FRA Côte de Provence	11

Red Wines

Listed from milder to stronger

Dupeuble Beaujolais FRA	11
Coleman Pinot Noir OR "Cherry Cove" Willamette	13
Cru Pinot Noir CA "Vineyard Montage" Santa Lucia Highlands	14
Commander's Palace Merlot FRA Pays d'Oc	9
Terrazas Reserva Malbec ARG 'Mendoza	11
Commander's Palace Cabernet FRA Pays d'Oc	10
Thorn Clarke Shiraz 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
Beefeater Gin, Amaro Montenegro, fresh
grapefruit juice, rosemary, topped with Prosecco

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

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

Three Fates 15
Johnnie Walker Black, Galliano, 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

Irish Channel Stout 8
NOLA Brewing Co.

Paradise Park Lager 8
Urban South Brewery

Canebrake Wheat 7
Parish Brewing Co.

South Coast Amber 8
Parish Brewing Co.

Holy Roller IPA 8
Urban South Brewery

Bucktown Brown Ale 8
Port Orleans Brewing Co.

Bottles & Cans

Abita Amber Ale 6
Abita Hop-On IPA 6
Angry Orchard Cider 6

Blue Moon 6
Bud Light 5

Corona 7
Guinness 8
Heineken 7

High Noon Watermelon 7
Holy Roller IPA 7
Michelob Ultra 5

Miller Lite 5
Paradise Park 7
Sam Adams Lager 6

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.

