



**OUR MISSION**  
**WE GIVE OUR GUESTS**  
**EXCEPTIONAL EXPERIENCES THROUGH**  
**FANATICAL, WALL-TO-WALL HOSPITALITY**

## STARTERS

\* **FRIED GREEN TOMATOES**

Garden fresh green tomatoes fried and topped with sauteed shrimp, mushrooms, and a creole beurre rouge 11.99

\* **CRABMEAT WONTONS**

Lump crabmeat, cream cheese and Creole seasonings in Gyoza wraps, flash fried and served with our Mojo sauce 12.99

**SMOKED DUCK SPRING ROLLS**

Served with mojo sauce, hoisin, and chili mustard 12.99

\* **STUFFED MUSHROOMS**

Fresh Monterrey mushrooms stuffed with Gulf shrimp, deep-fried and served with horseradish sauce 12.99

**FRIED CRAB CLAWS**

Served with cocktail and tartar - MARKET PRICE

**NEW! CCG CHARCUTERIE**

a snack for 1 or serve four, changes daily— MARKET PRICE

\* **CRESCENT CITY NACHOS AU GRATIN**

Classic Mexican white queso, fresh salsa, and bacon served au gratin with sour cream, fried jalapenos, green onions, and homemade tortilla chips 9.99  
 with seasoned beef +\$2  
 with fried shrimp +\$7

\* **FRIED CHEESE CURDS**

With marinara, gravy, or ranch on the side 12.99

**NEW! DEEP SOUTH HUMMUS**

Black-eyed peas, tahini, garlic and toasted pita for dipping 11.99

**NEW! BARCELONA RIBS**

straight from our favorite tapas bar in Spain with local honey and whole-grain mustard 16.99

\* **EGGPLANT FRIES**

Hand-breaded and fried eggplant served with comeback dipping sauce 9.99

\* denotes Happy Hour items  
**HALF OFF from 2pm-7pm every day in Mahogany Bar**

## OYSTERS

**OYSTERS ON THE HALF SHELL**

Fresh Gulf oysters shucked to order and served with our house-made cocktail sauce, horseradish and black pepper mignonette DOZEN OR HALF DOZEN/MARKET PRICE

**CHARGRILLED OYSTERS**

Fresh Gulf oysters, shucked to order and grilled with garlic butter and freshly grated parmesan cheese DOZEN OR HALF DOZEN / MARKET PRICE

**DAILY OFFERINGS OF  
 HAND HARVESTED OYSTERS**

Our oyster bar is stocked with oysters from the Gulf Coast, East coast and West Coast and changes daily!  
 SOLD BY THE EACH

**OUR CORE VALUES**  
**Hospitality • Quality • Consistency • Cleanliness • Community**

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, unpasteurized milk, or nuts may increase your risk of foodborne illness. 1.15

# HANDHELDS

Served with choice of fries, fruit, cheese grits or sweet potato fries (for \$1 more).

**Add salad for \$5.99**

**Add cup of Corn and Crab Bisque or Seafood Gumbo \$7.99**

## CATCH OF THE DAY SANDWICH

Grilled – Fresh, never frozen, from the Gulf to you, served with lettuce tomato, pickles, fried onion and Creole tartar sauce on the side— MARKET PRICE Blackened +\$1

## FRIED SHRIMP PO BOY

Mississippi Gulf shrimp served on toasted French bread with lettuce, tomato, sliced pickles, and seafood remoulade 13.99

## NEW ORLEANS SLOPPY ROAST BEEF POBOY

Twelve-hour braised beef chuck roast smothered in brown gravy topped with Swiss cheese and served with mayo, mustard, lettuce, tomato, and pickle (extra napkins, no charge) 14.99

## CRESCENT CITY CHEESEBURGER

Certified Black Angus Beef topped with your choice of cheddar or pepper jack cheese and served with lettuce, tomato, pickles and fried onion 13.49 Add Bacon +\$2

## BIG EASY BURGER

Certified Black Angus Beef, topped with cheddar and jack cheeses, caramelized onions and sauteed mushrooms and served with lettuce, tomato, pickles and fried onion 14.49

## BLACKENED CHICKEN SANDWICH

Boneless, skinless chicken breast dusted with Cajun spices, blackened, and topped with pepper jack cheese and fried jalapenos and served with lettuce, tomato, pickles and fried onion 14.49

# PIZZA

Available after 4pm

## PEPPERONI

marinara, mozzarella, pepperoni 15.99

## MARDI GRAS PIZZA

marinara base, shrimp, crawfish, onions, peppers, and mozzarella cheese 19.99

## MARGHERITA

marinara, fresh mozzarella, basil, salt and pepper 14.99

## BLACKENED CHICKEN PIZZA

alfredo, mushroom, green onions and blackened chicken breast 17.99

# SOUPS & SALADS

## CORN + CRAB BISQUE

A house specialty classically prepared in the tradition of the finest New Orleans Garden District restaurants — Cup 7.99 / Bowl 9.99

## SEAFOOD GUMBO

A classic “Big Easy” gumbo made with okra, Gulf shrimp, and crabmeat— Cup 7.99 / Bowl 9.99

## WARM GRILLED CHICKEN SALAD

Marinated boneless chicken, grilled and served over a bed of fresh spring mix with Granny Smith apples, grapes, diced celery, spiced pecans, and gorgonzola cheese in a balsamic vinaigrette 16.99

## GRILLED AND CHILLED CHICKEN SALAD

Marinated boneless chicken, grilled, then chilled and served atop fresh mixed greens with cheddar and jack cheeses, bacon, green onion, egg and tomato 15.99

## BLACKENED SALMON CAESAR

Blackened Atlantic Salmon on top of a large Caesar salad 21.99

## CREOLE FRIED CHICKEN SALAD

Mixed greens topped with our Creole fried chicken tenders, tomatoes, bacon, egg, two cheeses, and green onions 15.99

## MOJO CHICKEN SALAD

Spinach, spiced pecans, and roasted red peppers tossed in sesame soy vinaigrette and topped with crispy wonton strips and panko crusted chicken tenders 15.99

## CAJUN COBB SALAD

Chilled marinated boneless chicken, atop mixed greens, cheddar, jack cheese, and parmesan cheeses, bacon, egg, avocado, tomatoes, tossed in our cajun ranch 15.99

## SENSATION SALAD

Our original signature salad mixed greens tossed with romano and bleu cheeses in a tangy white wine vinaigrette 6.99 / Large 10.99

## CAESAR SALAD

Romaine, shaved parmesan, house-baked croutons tossed in our Caesar dressing - 6.99 / Large - 10.99

## HOUSE SALAD

Mixed greens with carrots, cabbage, cheddar and jack cheese, bacon, croutons, tomato - 6.99 Large - 10.99

## Add-ons:

grilled chicken+\$6.99

blackened chicken+\$7.99

fried shrimp+\$6.99

blackened shrimp+\$7.99

Atlantic Salmon +\$11.99

fried jalapeños+\$1.99

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# CRESCENT CITY CLASSICS

Add salad for \$5.99

Add cup of Corn and Crab Bisque or Seafood Gumbo \$7.99

## **NEW! SHRIMP AND GRITS**

Sauteed jumbo shrimp, caramelized onions with brandy, sauteed mushroom and spicy andouille sausage in vegetable stock over stone ground grits 21.99

## **CAJUN ENCHILADA**

Fresh Gulf shrimp and crawfish, peppers, onions, and pepper jack cheese rolled in a flour tortilla, topped with a spicy Creole cheese sauce and served with jambalaya 18.99

## **EGGPLANT ORLEANS**

Crabmeat Holleman and brie cheese sandwiched between fried eggplant, topped with Orleans topping, served with choice of side 27.99

## **CRAWFISH ETOUFFEE**

Our best bayou recipe, spicy and served over rice 20.99  
**Shrimp Etouffee 18.99**

## **GREEK CHICKEN**

Marinated, grilled chicken breast topped with sun-dried tomatoes, sauteed spinach, feta cheese, and beurre blanc, served with Crescent City red potatoes 17.99

## **ZYDECO CHICKEN**

Marinated, grilled chicken breast topped with sauteed andouille, mushrooms, and Romano cheese in a Cajun cream sauce with choice of side 16.99

# PASTA

Add salad for \$5.99

Add cup of Corn and Crab Bisque or Seafood Gumbo \$7.99

## **MARDI GRAS PASTA**

Shrimp, crawfish, red and green bell pepper, onion, and tomato tossed in a creole cream sauce with fettuccini 21.99

## **THREE CHEESE TORTELLINI**

Grilled chicken, three-cheese filled tortellini, sun-dried tomatoes, mushrooms, bell peppers, and onions sauteed with alfredo 19.99

## **BLACKENED CHICKEN FETTUCCINI**

Boneless breast of chicken blackened in a cast iron skillet, sliced, and served on a bed of fettuccini tossed with mushrooms and green onions in Alfredo 16.99

# VEGGIE SAMPLER

## **3 VEGGIE PLATE**

Choose any vegetables 8.99  
Add grilled chicken breast 6.99  
Add 5 oz fresh catch of the day MARKET PRICE  
Add 5 oz Atlantic Salmon MARKET PRICE

## **4 VEGGIE PLATE**

Choose any vegetables 11.99  
Add grilled chicken breast 6.99  
Add 5 oz fresh catch of the day MARKET PRICE  
Add 5 oz Atlantic Salmon MARKET PRICE

# SIDES

## **CHEESE GRITS**

**RIVERBEND MASHED POTATOES**

**FRESH-CUT FRIES**

**FRIED GREEN TOMATOES**

## **STEAMED BROCCOLI**

**FRESH FRUIT**

**CREAMED SPINACH +1**

**SIDE SALAD +2**

**CUP OF SOUP +3**

## **STEAMED VEGETABLES**

**CRESCENT CITY ROASTED POTATOES**

**SWEET POTATO FRIES +1**

**ROASTED ASPARAGUS +2**

## PRIVATE DINING & CATERING

We have three private dining rooms available for parties of six to 60. Each have their own style and character. We'd love to give you a quick tour of all three rooms while you're here. Ask your server and a manager will be with you shortly.

We have excelled in off-site catering for over 36 years. Formal or casual, office or home, 12 or 1,200. Let us take care of your next wedding reception, party, or event

Please email [info@nsrg.com](mailto:info@nsrg.com) for more information.

# FRESH FISH

## GRILLED CATCH OF THE DAY

Lightly seasoned with Creole spices and topped with lemon butter MARKET PRICE

## BLACKENED CATCH OF THE DAY

add 1.75

## TOPPINGS

### ORLEANS TOPPING

Sauteed shrimp, mushrooms, garlic and green onions in a light Creole cream sauce 9.99

### PONTCHARTRAIN TOPPING

Fresh Gulf lump crabmeat, mushrooms, green onions in a lemon butter 11.99

# ENTREES

Add salad for \$5.99

Add cup of Corn and Crab Bisque or Seafood Gumbo \$7.99

## NEW! STEAK FRITES

6 oz flatiron grilled to temp and topped with compound butter and service with parmesan and herb fries 25.99

## RIBEYE

Twelve ounces of choice cut, Certified Black Angus ribeye served with French fried tobacco onions, with a side and house salad 42.99

## CATFISH PLAQUEMINE

Fried MS Delta catfish topped with shrimp, mushrooms, bell pepper, and onions in a creole cream sauce, served over jambalaya 23.99

## NEW! SHORT RIB & GRITS

16-hour braised short rib of beef with bordelaise and our really rich, cheese grits 30.99

## JUMBO FRIED SHRIMP

One dozen Gulf shrimp lightly dusted in corn flour and Creole seasonings; served with a choice of side 17.99

# CHILDREN'S MENU

All children's meals come with drink of their choice. For children under 12 years of age. **\$8.49**

## Choose 1 Entree

Grilled Chicken Tenders  
Hamburger (add cheese +\$1)  
Fried Chicken Tenders  
Fettucini Alfredo  
Fried Shrimp  
Cheese Quesadilla

## Choose 1 Side

Fries  
Fruit  
Steamed Veggies  
Steamed Broccoli  
Rice and Gravy  
Cheese Grits

# COCKTAILS

## \*\*Negroni

Gin, Campari, Sweet vermouth 10

## \*\*Sazerac

Rye, Sugar, bitters 9

## Please Don't Eat the Daisies

vodka, aperol, lemon, sugar, St. Germain 10

## Espresso Martini

cathead hoodoo, cold brew, vodka, brown sugar, maple, salt 10

## Classic Daiquiri

rum, lime, sugar 9

## House Margarita

blanco tequila, triple sec, lime, lemon, orange, sugar 9

## \*\*Bee's Knees

Gin, Honey, Lemon 9

## \*\*Moscow Mule

Vodka, lime, ginger beer 9

## Pimm's Cup

pimm's, lemon, ginger, sugar 10

## Stockyard Pony

bourbon, aperol, lemon, bitters 10

## Left Banke

elderflower, lemon, peychaud's, sparkling 10

## Broken Compass

scotch, passionfruit, orgeat, lemon 12

## \*\*Dark and Stormy

dark rum, lime, ginger beer 9

## \*\*Old Fashioned

Bourbon, sugar, bitters 10

## Jungle Bird

dark rum, campari, fresh house sour mix, pineapple 12

## Nine Pound Hammer

bourbon, cinnamon and vanilla simple syrup, coffee cynar, lemon, barrel-aged bitters 11

## Grassroots Hangover

gin, celery, cracked pepper, lime, sugar 11

## Blood Orange Margarita

blanco tequila, triple sec, fresh house sour mix, blood orange, jalapeno 10

\*\*Happy Hour - \$6 select classic cocktails  
In Mahogany Bar from 2pm-7pm Every Day

# DRAFT BEER

## Wheat/ Sours/ Fruited Ales

<b>Yazoo Hefeweizen</b> - Madison, TN	
Hefeweizen - 5.0% ABV - 16 oz	
<b>1817 Dango Mango Tart</b> - Okalona, MS	
Mango Sour - 6.0% ABV - 10 oz	
<b>**Abita Strawberry</b> - Abita Springs, LA	
Fruited Wheat - 4.2% ABV - 16 oz	
<b>**Blue Moon</b> - Denver, CO	
Wheat Ale - 5.4% ABV - 16 oz	
<b>Chandeleur Lil Miss Sour</b> - Gulfport, MS	
Fruited Sour - 6.0% ABV - 16 oz	
<b>Chandeleur Carnival Cake</b> - Gulfport, MS	
King Cake Ale - 5.8% - 10 oz	
<b>**Key City Speakeasy</b> - Vicksburg, MS	
Blackcurrant Sour - 6% ABV - 16 oz	
<b>NOLA Mango Squeeze - New Orleans, LA</b>	
Mango Fruited Wheat - 5.5% ABV - 16 oz	
<b>Parish Sips Peach Bellini</b> - Broussard, LA	
Peachy Berliner Weisse - 4.8% ABV - 10 oz	
<b>**Wicked Weed Fresh Pressed</b>	
Asheville, NC - Fruited Wheat - 5.2% ABV - 16 oz	
<b>New Belgium Honey Orange Tripel - Fort Collins, CO</b>	
Belgian Style Tripel 10.0% ABV - 10 oz	

## Ambers/Porters/ Stouts

<b>**Key City O'Hanrahan's Curse</b> - Vicksburg, MS	
Red Ale - 5.8% ABV - 16 oz	
<b>Parish Reve</b> - Broussard, LA	
Coffee Milk Stout - 6.8% ABV - 10 oz	
<b>Southern Prohibition Berserker Mode</b>	
Baltic Porter - 8.5% ABV - 10 oz	
<b>**Wiseacre Gotta Get Up to Get Down</b>	
Memphis, TN - Milk Stout - 5% ABV - 16 oz	
<b>Yazoo Gerst</b> - Madison, TN	
Amber Ale - 4.9% ABV - 16 oz	

## Lagers/Pilsners

<b>Michelob Ultra</b> - St. Louis, MO	
American Light Lager- 4.2% ABV - 16 oz	
<b>**Miller Lite</b> - Milwaukee, WI	
American Light Lager- 4.2% ABV - 16 oz	
<b>Southern Prohibition Golden Calculator</b>	
Bohemian Pilsner - 4.2% ABV - 16 oz	
<b>**Southern Prohibition Light</b> - Hattiesburg, MS	
American Light Lager- 3.9% ABV - 16 oz	
<b>Urban South Paradise Park</b> - New Orleans, LA	
American Lager- 4.5% ABV - 16 oz	

## Blondes/Pale Ale/IPA

<b>1817 Wavy Dave's</b> - Okalona, MS	
7 Session Hazy IPA - 5.0% ABV - 10 oz	7
<b>**Bell's 2 Hearted</b> - Kalamazoo, MI	
7 India Pale Ale - 7.0% ABV - 16oz	6
<b>Good People Hazy Snake</b> - Birmingham, AL	
6 Hazy IPA - 6.9% ABV - 10 oz	6
<b>Good People IPA</b> - Birmingham, AL	
6 IPA - 7.1% ABV - 16 oz	8
<b>Key City Mississippi Queen</b> - Vicksburg, MS	
8 Blonde Ale - 5.2% ABV - 16 oz	7
<b>**Kona Big Wave</b> -Kailua-Kona, HI	
6 Golden Ale - 4.4% ABV - 16 oz	7
<b>NOLA Blonde - New Orleans, LA</b>	
9 Blonde Ale - 5.0% ABV - 16 oz	6
<b>**NOLA Juice Canoe - New Orleans, LA</b>	
6 Hazy Juicy IPA - 5.2% ABV - 16 oz	6
<b>Parish Ghost in the Machine</b> - Broussard, LA	
7 DIPA - 8.5% ABV - 10 oz	7
<b>Parish Dr. Juice</b> - Broussard, LA	
7 Hazy IPA - 6.0% ABV - 16 oz	8
<b>Parish Actias Luna</b> - Broussard, LA	
8 Triple IPA - 9.0% ABV - 10 oz	8
<b>Southern Prohibition Suzy B</b> - Hattiesburg, MS	
Blonde - 5.0% ABV - 16oz	7
<b>**Southern Prohibition Crowd Control</b>	
8 DIPA - 8% ABV - 16oz	8
<b>Southern Prohibition Devil's Harvest</b>	
7 Breakfast IPA - 4.9% - 16oz	7
<b>Urban South Holy Roller</b> - New Orleans, LA	
6 Hazy Juicy IPA- 6.3% ABV - 10 oz	7
<b>Good People IPA</b> - Birmingham, AL	
7 IPA - 7.1% ABV - 16 oz	8
<b>Yazoo Bullseye</b> - Madison, TN	
6 Session IPA - 5.5% ABV - 16 oz	8

\*\*Happy Hour Beer - \$2 off select draft beer  
In Mahogany Bar from 2pm-7pm Every Day

# BOTTLED/CANNED BEER

<b>Angry Orchard</b> - Apple Cider - 12 oz	5
<b>Budweiser</b> - American Adjunct Lager - 12 oz	4
<b>Bud Light</b> - American Light Lager - 12 oz	4
<b>Coors Light</b> - American Light Lager- 12 oz	4
<b>Coors Edge</b> - American Non-Alcoholic Light Lager- 12 oz	4.5
<b>Corona</b> - Lager- 12 oz	4.75
<b>Dos Equis Especial</b> - Lager- 12 oz	5
<b>Dos Equis Amber</b> - Lager- 12 oz	5
<b>Guinness</b> - Irish Dry Stout - 12 oz	6
<b>Heineken</b> - European Pale Lager - 12 oz	5
<b>Michelob Ultra</b> - American Light Lager- 12 oz	5
<b>Miller Light</b> - American Light Lager - 12 oz	4
<b>Modelo Especial</b> - Mexican Lager - 12 oz	5
<b>Modelo Negra</b> - Munich Style Lager - 12 oz	5
<b>Yuengling Lager</b> American Lager - 12 Oz	4
<b>Pabst Blue Ribbon</b> - American Lager - 12 oz	3
<b>Stella Artois</b> - European Pale Lager - 12 oz	5.5
<b>High Noon</b> - Peach, Pineapple, Mango, Watermelon Hard Seltzer - 12 oz	6

# WINES BY GLASS & BOTTLE

## red

glass/bottle

### pinot noir

<b>Les Volets, Pays d'Oc</b>	<b>11/40</b>
<b>Roessler Black Pine, Sonoma</b>	<b>18/68</b>
Thomas Morey, Maranges La Fussiere 2015	-/85
MacMurray Ranch, RRV, CA 2019	-/56
Boen, Russian River Valley 2020	-/64
Scott Family Estate "Dijon Clone", Arroyo Seco, Monterey 2018	-/140
Orin Swift "Slander", St Helena 2016	-/120
Chanson, Marsannay 2014	-/62
Loring "Gary's Vineyard", SLH 2014	-/75
Laird "Phantom Ranch", Carneros 2021	-/160
Anne Amie "Two Estates", Willamette Valley 2017	-/85
B-Side, North Coast, CA 2017	-/55

### zinfandel

<b>Michael David "Freakshow" LODI</b>	<b>11/40</b>
Ridge "Three Valleys" Sonoma 2019	-/75
Biale "Party Line", Napa Valley 2017	-/60
Seghesio, Sonoma County, CA 2016	-/60
Jeff Cohen Cellars "Rinaldi Vineyard", Fiddletown 2015	-/120

### syrah

Brotte "Marandy", Saint Joseph 2015	-/70
E.Guigal, Cote Rotie 2007	-/125
K Vinter "Rock Garden", WA, 2013	-/120
McPherson "MWC", Central Victoria 2017	-/38
Michael David "Petite Petit", Sirah, Lodi 18'	-/45

### interesting red wines

<b>Mollydooker "Two Left Feet" S. Australia</b>	<b>20/76</b>
<b>Pedroncelli Friends Red Blend, Sonoma</b>	<b>10/36</b>
<b>Gascon Malbec, Mendoza, Argentina</b>	<b>10/36</b>
<b>Chateau Smith Velvet Devil, Washington</b>	<b>10/36</b>
Rhone Red Le Vielle Ferme, Ventoux <b>glass only 8/-</b>	
Stags' Leap, Merlot, Napa 2016	-/70
Whitehall Lane, Merlot, Napa 2015	-/60
Troublemaker by Austin Hope, CA	-/45
Orin Swift "Abstract", St Helena 2020	-/100
Orin Swift "Machete", Napa 2018	-/120
Saddleback "Rancher Red", Napa 2016	-/60
Chateau Haut Beyzac Classic, Haut-Medoc 15'	-/50

### cabernet sauvignon

<b>Cartlidge and Brown, California</b>	<b>10/36</b>
<b>Austin Hope "Paso Robles"</b>	<b>19/72</b>
Substance, Columbia Valley 2018	-/45
Cade "Howell Mountain", Napa Valley 2014	-/215
Franciscan, California 2020	-/42
Orin Swift "Palermo", Napa 2017	-/125
Quilt, Napa Valley 2019	-/110
Stags' Leap, Napa Valley 2018	-/110
B-Side, North Coast, CA 2018	-/60
Andrew Will, Columbia Valley 2016	-/75
Coquerel "Terroir", Walnut Wash Vineyard, Napa Valley 2018	-/90
Laird Family Estate, Napa 2018	-/175

### italian

Gabbiano, Chianti Classico 2017	-/40
Cantine del Colle, Gioia del Colle, Primitivo Riserva 2013	-/50
Vigneti Del Sole, Montepulciano d'Abruzzo 19'	-/30
Antinori, Riserva Chianti Classico	-/90

## white

glass/bottle

### pinot gris

<b>Vigneti Del Sole, Friuli, Italy</b>	<b>11/40</b>
Laird "Cold Creek", Carneros 2021	-/75
Anne Amie, "Two Estates", Willamette Valley 21'	-/48
McPherson "MWC", Victoria 2017	-/38

### sauvignon blanc

<b>Nobilo, Marlborough, NZ</b>	<b>10/36</b>
<b>Cottat "Le Grand Caillou", France 2020</b>	<b>11/40</b>
Spy Valley, Marlborough 2020	-/38
Coquerel "Terroir", Napa Valley 2018	-/75
Franciscan, California 2021	-/35

### riesling

<b>Louis Guntrum "Royal Blue", Rheinhessen, Germany 2021</b>	<b>11/40</b>
High Def, Mosel 2019	-/32
Kung Fu Girl, Columbia Valley 2021	-/30
Willamette Valley Vineyards, Oregon 2018	-/30
J.J. Prum, Spatlese, Wehlener Sonnenuhr, Mosel 2007	-/90
Dr. Loosen, Mosel 2020	-/35

### chardonnay

<b>Leese Fitch, California</b>	<b>11/44</b>
<b>Louis Jadot, Bourgogne</b>	<b>16/60</b>
Aromatic, Pays d'Oc 2020	-/36
Flora Springs, Napa 2016	-/90
Laird "Cold Creek", Carneros 2021	-/95
Coquerel, Napa Valley 2015	-/80
J.M. Boillot, Macon-Villages 2016	-/70
Roessler, "Big Bend", RRV, CA 2015	-/50
Felino, Mendoza, Argentina 2018	-/42
Loula's Revenge, Napa 2015	-/65
Louis Michel & Fils, Chablis 2016	-/78
Vincent Girardin, Les Charrons, Meursault 2015	-/120

### sparkling

<b>Montecchia Prosecco, Italy</b>	<b>13/48</b>
Montsarra Cava, Spain NV	-/48
Domaine Chandon Brut Rose, CA NV	-/60
Veuve Cliquot Brut, Champagne NV (375ml)	-/70
Moet & Chandon Brut, Champagne NV	-/120
Gloria Ferrer Brut, Sonoma NV	-/48
Domaine Carneros Brut, Carneros 2016	-/70

### interesting white wines

<b>Rhone White La Vieille Ferme, Luberon glass only 8/-</b>	
<b>Tintero, Moscato D'Asti, Italy</b>	<b>14/50</b>
<b>Frico Bianco, Chardonnay Blend, Italy</b>	<b>11/40</b>
Coquerel Verdelho "Terroir", Walnut Wash Vineyard, Napa Valley 2017	-/68
Babylonstoren Chenin Blanc, Western Cape, South Africa 2017	-/48
Brotte "Esprit Barville", Cote du Rhone 2017	-/45
Babylonstoren Viognier, Western Cape, South Africa 2016	-/48
Broadbent, Vinho Verde, Portugal	-/24

### rose

<b>The Pinot Project, Pays d'Oc</b>	<b>13/46</b>
Domaine Gueneau, Sancerre, France, 2017	-/65
Broadbent, Vinho Verde Rose, Portugal	-/24
Elk Cove, Willamette Valley 2019	-/38
Coquerel "Terroir", Walnut Wash Vineyard, Napa Valley 2020	-/50