

HAUS OF CHEFS

Starers & Shareables

Honey Heat Bayou Eggs — \$15

House-made deviled eggs whipped with roasted garlic, Dijon mustard, smoked paprika, and fresh herbs. Crowned with crispy fried Gulf shrimp and finished with a drizzle of hot honey

Fire-Grilled Elote Wheels — \$11

(4) Fresh sweet corn, fire-grilled for a smoky char, then coated in a creamy elote sauce with cotija cheese, fresh lime, garlic, and cilantro. Finished with a touch of chipotle chili

Bourbon Street Sliders — \$16

(3) hand-crafted Angus beef sliders topped with melted white cheddar, house-made bourbon bacon jam, and slow-caramelized onions on toasted brioche buns.

Chef's Reserve Wings — \$16

(6) crispy jumbo chicken wings tossed in your choice of signature sauce and served with house-made ranch.

Truffle Fries — \$12

Crispy golden fries tossed with white truffle oil, freshly grated Parmesan, parsley. Served with roasted garlic aioli for dipping.

Caesar Salad — \$14

Crisp romaine lettuce tossed in our house-made Caesar dressing with shaved Parmesan, garlic-herb breadcrumbs, and cracked black pepper.

Entrees

The Millionaire Burger — \$21

An 8oz Certified Angus beef patty, grilled to perfection and topped with melted sharp cheddar, thick-cut smoked bacon, crisp lettuce, ripened tomatoes, red onions, and our signature Haus Sauce. Served on a butter-toasted brioche bun with seasoned fries.

Wild Mushroom Pappardelle — \$22

Tender ribbons of pappardelle pasta tossed with caramelized roasted mushrooms, fresh thyme, and a silky Parmesan cream sauce. Finished with cracked black pepper. - Grilled Chicken +\$8 - Shrimp +\$9

Haus Steak Frites — \$34

A perfectly grilled Ribeye steak topped with roasted garlic confit butter and finished with a rich Calabrian chili red wine reduction. Served alongside crispy seasoned pommes frites and garnished with herb oil, microgreens, and flaky sea salt.

Bayou Crowned Catfish — \$32

Blackened catfish topped with sweet lump crab meat and finished with smoked chili butter. Served over roasted corn succotash with peppers, onions, garlic, cherry tomatoes, and fresh herbs.

Coastal Mussels — \$24

Garlic White Wine Mussels

Fresh mussels steamed in a fragrant garlic white wine broth with fresh herbs, shallots, roasted garlic, and a touch of butter. Served with grilled garlic artisan bread

**For parties of 6 or more, an 18% gratuity will be automatically added to the final bill.*

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Wines

Specialty Cocktails

Blueberry Sage Sour \$17

Pendleton bourbon shaken with house-made blueberry sage syrup, fresh lemon, triple sec, and silky egg whites for a bright,

Passionfruit Painkiller \$17

A tropical escape featuring Batch rum, passionfruit, coconut cream, pineapple, orange, and lime juices, finished with aromatic bitters.

Pisco Sour \$16

A South American classic crafted with pisco, fresh citrus, simple syrup, and velvety egg whites for a smooth, refreshing sip.

Mrs Rosemary \$16

Tito's vodka meets fresh lemon, rosemary syrup, strawberries, and sparkling water in a light and refreshing garden-inspired cocktail.

Spiced Hibiscus Mezcalita \$17

Union mezcal blended with triple sec, fresh lime, and spiced hibiscus syrup, delivering smoky depth with floral spice.

Smoked Old Fashion \$17

Chai-infused Pendleton bourbon stirred with vanilla honey and walnut bitters, then finished with smoked cinnamon, wood smoke, and an orange twist.

Apple Sidecar \$16

Black Pharaoh cognac, Cointreau, apple syrup, and fresh lemon create a modern take on the timeless Sidecar—bright, balanced, and smooth.

House Wines \$14

Chardonnay, Cabernet, Merlot, Sauvignon Blanc

J Vineyards Rosé of Pinot Noir | \$14 Glass | \$52 Bottle

Bright and refreshing with notes of fresh strawberry, watermelon, and citrus blossom.

Whitehaven Sauvignon Blanc | \$16 Glass | \$56 Bottle

A vibrant New Zealand Sauvignon Blanc bursting with grapefruit, passionfruit, and fresh-cut herbs.

J. Lohr Riverstone Chardonnay | \$14 Glass | \$52 Bottle

A balanced Chardonnay featuring ripe apple, pear, and hints of vanilla cream.

Raeburn Chardonnay | \$17 Glass | \$60 Bottle

Rich and elegant with layers of baked apple, tropical fruit, vanilla, and subtle oak.

Wild Horse Cabernet Sauvignon | \$15 Glass | \$56 Bottle

Bold and fruit-forward with flavors of blackberry, black cherry, and cocoa.

Old Soul Cabernet Sauvignon | \$17 Glass | \$60 Bottle

Deep and expressive with notes of dark berries, plum, mocha, and warm spice.

Moët & Chandon Nectar Impérial | \$25 Glass | \$200 Bottle

A luxurious demi-sec Champagne offering vibrant tropical fruit, ripe peach, apricot, and honeyed notes.

Mocktails

BASIL FIZZ \$9

Fresh berries, basil lemon, and sparkling water create a refreshing garden-inspired cooler.

BLUEBERRY SAGE SPARKLER \$8

Blueberry sage syrup, lemon, and sparkling water with a refreshing herbal finish.

CUCUMBER MINT REFRESHER \$9

Fresh cucumber, mint, lime and soda water for a crisp and cooling sip.

PASSIONFRUIT SUNRISE \$9

Passionfruit, orange, pineapple, and lime juices layered for a bright tropical escape.