

SPECIALTY DRINKS

COCKTAILS

BLOODY DANTON 10
Classic Bloody Mary made with our famous gumbo.

HURRICANE DANTON 10
Our version of the favorite, made with pomegranate juice.

GALVESTON ISLAND TEA
Our version of a Long Island Iced Tea with fresh squeezed Key Lime Juice.

SILVER CADILLAC MARGARITA 10
*Herradura Silver, Gran Marnier and fresh squeezed juices.
Add Chambord, Cointreau, or Disaronno Amaretto for an additional \$3.*

MARGARITA BARBARA LEE 10
Herradura Silver, Cointreau, fresh squeezed lime juice with a splash of olive juice. Served over

OYSTER SHOOTERS

BUFFALO BAYOU 8
Fresh shucked oyster layered with cocktail sauce, Worcestershire, Tabasco,

BOCA CHICA 8
Fresh shucked oyster covered with a mix of red and green bell peppers, cilantro, shallots and

ABSINTHE

LUCID ABSINTHE *served straight-up* 15

SAZERAC *a New Orleans favorite* 12

SINGLE MALT SCOTCH

MACALLAN 12 yr	12 GLENFIDDICH 12 yr	9 DALWHINNIE 15 yr	15
GLENLIVIT 12 yr	9 OBAN 14 yr	14 LAGAVULIN 16 yr	16

BEER

BUDWEISER	4 BLUE MOON	6 SHINER BOCK	5
BUD LIGHT	4 HEINEKEN	5 ST. ARNOLD'S AMBER	5
COORS LIGHT	4 CORONA	5 ST. ARNOLD'S ELISSA IPA	5
MILLER LIGHT	4 DOS XX	5 STELLA ARTOIS	6
AMSTEL LIGHT	6 RED STRIPE	5 ST. PAULI GIRL LAGER	6
ST. PAULI GIRL (NA)	4	GUINNESS DRAUGHT CAN	8

SUNDAY BLUES BRUNCH

ENJOY CLASSIC GULF COAST CUISINE AND LIVE BLUES
FROM LOCAL LEGENDS MILTON HOPKINS & ANNETTE METOYER,
TEXAS JOHNNY BROWN, I.J. GOSEY AND OTHERS
"THIS IS LIKE A MINI NEW ORLEANS FESTIVAL..." –ALISON COOK
Every Sunday from 11am -4pm.