

## COCKTAILS \$14

### INCOGNITO

*rum muddled with spearmint, passion fruit  
lime, ginger*

### EVANGELINE PALOMA

*tequila, pamplemousse, grapefruit, lime*

### FRENCH 1226

*ginny'a gin, lemon, elderberry, champagne*

### MINDBENDER

*kikori japanese whiskey, lemon, ginger shrub  
cucumber, mint*

### ST. CLAUDE SAZERAC

*rye whiskey, cognac, absinthe, saffron bitters*

### ESPLANADE MANHATTAN

*rye whiskey, contratto americano vermouth*

EVANGELINE



## DRAFT BEER

**KRONENBOURG**, 1664, Lager, France \$6

**AVERY WHITE RASCAL** Belgian Wheat, Boulder, CO \$8

**SCULPIN**, Ballast Point, IPA, San Diego, CA \$8

**SUDWERK**, Pilsner, Davis, CA \$8

**LAGUNITAS**, LIL' SUMPTIN ALE, Petaluma, CA \$8

**ABITA**, Turbodog, Brown Ale, Abita Springs, LA \$8

## DRAFT\* WINES & WINE BY THE GLASS

CHAMPAGNE, **Nicolas Fueillante** Brut Reserve NV \$19

SPARKLING, **Schramsberg** Brut Rose, Napa 2014 \$19

SPARKLING, **Mumm** Cuvee Prestige, Napa NV \$13

CHARDONNAY, **Frank Family** Carneros 2014 \$18

CHARDONNAY, **William Fevre** Chablis 2015 \$14

SAUVIGNON BLANC, **Le Grand Ballon** Loire 2015 \$13

SAUVIGNON BLANC, **Round Pond** Rutherford 2015 \$13\*

DRY RIESLING, **Trefethen** Napa Valley 2016 \$12\*

UGNI BLANC, **Dm. du Tariquet** Cotes de Gascogne 2015 \$10

ROSE of SANGIOVESE, **La Spinetta** Toscana 2016 \$13

ROSE of GRENACHE, **Chateau de Campuget** Nimes 2016 \$11

ROSE of CABERNET SAUVIGNON, **Chelsea** Calistoga 2016 \$13

PINOT NOIR, **Failla** Sonoma Coast 2015 \$19

PINOT NOIR, **Lola** North Coast 2016 \$13\*

ZINFANDEL, **Frog's Leap** Napa Valley 2015 \$16

GRENACHE BLEND, **Dm. des Romarins** CDR 2016 \$13

SYRAH, **Qupe** Central Coast 2014 \$13\*

CABERNET SAUVIGNON, **Evangeline** Napa 2014 \$14\*

CABERNET SAUVIGNON, **Chelsea** Calistoga 2013 \$20

## SNACKS

**MARINATED MIXED OLIVES \$6**  
*orange, fennel, thyme, olive oil*

**FRIED PICKLES \$6**  
*ravigote sauce*

**DEVILED EGGS (4) \$7**  
*pepper jelly, buttermilk crisps*

**FRITES EVANGELINE \$7**  
*kennebec potato french fries, aioli*

**FRIED GREEN TOMATOES \$12**  
*pimiento cheese spread*

**SMOKED SALMON (2) \$12**  
*potato rosti, trout roe, crème fraiche*

**OYSTERS (6) \$19**  
*mignotte sauce, hot sauce, lemon*

**BAKED ST. ALBANS CHEESE \$14**  
*aged cow's milk, cranberry-pecan glaze  
sourdough baguette*

## CHEESE

*a selection of artisanal cheeses each served with  
flatbread crackers, sea salt grissini, honeycomb, candied pecans*

one **\$9** selection of two **\$15** selection of four **\$32**

## CHARCUTERIE

*a selection of cured meats each served with  
flatbread crackers, sea salt grissini, mustards, pickled vegetables*

one **\$8** selection of two **\$14** selection of four **\$30**

## COMPLEMENTS

**WHIPPED POTATOES**

**GRILLED ANDOUILLE SAUSAGE**

**FRIED BRUSSEL SPROUTS**  
*lemon aioli*

**SEARED PADRON PEPPERS**  
*olive oil, sea salt*

**\$7 each**

## FIRST

**FRENCH ONION SOUP \$12**  
*caramelized sweet onions  
country bread, gruyere cheese*

**COUNTY LINE LITTLE GEM LETTUCE \$16**  
*sungold tomatoes, torn basil  
house ranch dressing, crispy onions*

**CALISTOGA HEIRLOOM TOMATOES \$18**  
*burrata cheese, arugula-pistachio pesto  
torn croutons, garden basil*

**ENDIVE AND APPLES \$15**  
*white wine poached pink pearl apples  
endive spears, candied pecans*

## MAINS

**TAGLIATELLE \$21**  
*cedar street ten-minute tomato sauce, garden basil  
blistered sungold tomatoes, ricotta cheese, toasted pine nuts*

**SHRIMP ETOUFFEE \$27**  
*blackened gulf shrimp, etouffee sauce, delta rice, hush puppies*

**GRILLED SALMON \$28**  
*chicory salad, fuji apple, mustard vinaigrette*

**ROASTED CHICKEN \$25**  
*mary's roasted chicken, mushrooms, marble potatoes,  
leeks, chicken jus*

**DUCK CONFIT \$26**  
*liberty farms duck leg, yukon gold potato puree  
red wine prunes, panko gremolata*

**EVANGELINE BURGER \$19**  
*niman ranch beef, bacon-onion compote, louie sauce  
cheddar cheese, brioche bun, french fries*

**CRISPY BRAISED PORK SHOULDER \$27**  
*butter beans, cranberry beans, pork sausage, piquillo peppers*

**STEAK EVANGELINE \$39**  
*center cut ny steak, beurre colbert sauce, french fries*

**LAMB SHANK \$31**  
*twenty-four hours braised lamb shank, anson mills soft  
polenta, squash ratatouille, lamb jus*