

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

DRAFT BEER

KRONENBOURG, 1664, Lager, France \$6

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

SCULPIN, Ballast Point, IPA, San Diego, 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 Fueillate** 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, **Rivers-Marie** 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*



EVANGELINE

CHILLED ON ICE

- GULF SHRIMP (5) \$15**
cocktail sauce, hot sauce, lemon
- LUMP BLUE CRAB COCKTAIL \$18**
ravigote sauce, hot sauce, lemon
- PACIFIC OYSTERS (6) \$19**
drake's oysters mignonette, hot sauce, lemon
- HALF OR WHOLE MAINE LOBSTER \$35/60**
drown butter, dijonnaise sauce, lemon
- CALIFORNIA CAVIAR 1oz \$60**
crispy potatoes, traditional garnishes
- GRAND PLATEAU \$90**
oysters, lobster, crab, shrimp

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

SMALL

- MARINATED MIXED OLIVES \$6**
orange, fennel, thyme, olive oil
- FRIED PICKLES \$6**
ravigote sauce
- DEVEILED EGGS (4) \$6**
pepper jelly, buttermilk crisps
- SMOKED SALMON (2) \$12**
potato rosti, trout roe, crème fraiche
- ARTICHOKE, SPINACH AND CRAB DIP \$16**
bloomsdale spinach, lump crab, gruyere and parmesan cheese with sourdough baguette
- BAKED ST. ALBANS CHEESE \$16**
aged cow's milk, house quince and toasted almonds with sourdough baguette

FIRST

- WINTER BUTTERNUT SQUASH SOUP \$9**
toasted spiced pepitas, nutmeg-whipped crème fraiche
- FRENCH ONION SOUP \$14**
caramelized sweet onions country bread, gruyere cheese
- PETITE ICEBERG LETTUCE \$12**
pickled red onion, our ranch dressing, breakfast radishes, fine herbs
- BELGIAN ENDIVE \$14**
endive spears, pomegranate vinaigrette oregon blue cheese, candied pecans,

MAINS

- WINTER VEGETABLE CASSOULET \$22**
butter beans, french round carrots, turnips, pearl onions, cremini mushrooms, tomato confit, toasted breadcrumbs
- 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, cremini mushrooms, marble potatoes, leeks, chicken jus
- DUCK CONFIT \$26**
liberty farms duck leg, yukon gold potato puree red wine spiced prunes, panko gremolata
- EVANGELINE BURGER \$19**
snake river farms american wagyu burger, bacon-onion compote, louie sauce, cheddar cheese, brioche bun, served with french fries

NIGHTLY
5:30PM TO 9PM