

## COCKTAILS

**SAZARAC** ..... \$10.16  
Rye Whiskey, Demerara Sugar, Peychaud's Bitters, Absinthe Rinse

**TEQUILA CRUSTA** ..... \$11.09  
Reposado Tequila, Brandy, Curacao, Maraschino, Lemon, Angostura Bitters

**FRENCH 75** ..... \$8.31  
Choice of Gin or Brandy, Lemon, Sugar, Sparkling Wine

**VIEUX CARRE** ..... \$12.01  
Rye Whiskey, Brandy, Sweet Vermouth, Benedictine, Angostura Bitters

**CREOLE BLOODY MARY** ..... \$8.31  
Vodka, Housemade Bloody Mary Mix, Tabasco, Old Bay Salt Rim, Pickled Vegetables

Add an Oyster Shooter \$2  
Add a High Life Pony \$3

### ON DRAFT

**HOUSE MADE LEMONADE** .... \$4.62  
"MAKE IT EASY" (Add a shot of VODKA \$6)

**STRAWBERRY HURRICANE** \$11.09  
Light and Dark Rums, Passionfruit,

## FROZENS

	<b>10 OZ</b>	<b>16 OZ</b>		<b>10 OZ</b>	<b>16 OZ</b>
<b>THE BEST DAMN DAIQUIRI</b>	\$8.31	\$12.24	<b>CHERRY LIMEADE (NON-ALCOHOLIC)</b>	\$6.47	\$8.31
Havana Club and Pot Still Rums, Fresh Lime, Sugar					

"MAKE IT EASY" (with a float!)  
ABSINTHE \$3 | STRAWBERRY TWIST \$1

**NOLA PALOMA** \$9.24 \$12.93  
Tequila, Grapefruit, Texas Grapefruit Cordial, Lime, Peychaud's Bitters

"MAKE IT EASY" (with a float!)  
ABSINTHE \$3 | MEZCAL \$3

**SATURN** \$9.24 \$12.93  
Gin, Passionfruit, Velvet Falernum, Orgeat, Lemon (Contains Nuts)

"MAKE IT EASY" (with a float!)  
CAMPARI \$3

**PAINKILLER** \$9.24 \$12.93  
Navy Strength Rum, Coconut, Pineapple, Orange, Nutmeg

"MAKE IT EASY" (with a float!)  
DARK RUM \$3 | OVERPROOF RUM \$3

**CAFÉ GRASSHOPPER** \$9.24 \$12.93  
Coffee, Mint, Chocolate  
\*\*CONTAINS NUTS

"MAKE IT EASY" (with a float!)  
GREEN CHARTREUSE \$4 | BRANCA MENTA \$3

	<b>10 OZ</b>	<b>16 OZ</b>
<b>BANANA CRÈME (NON-ALCOHOLIC)</b>	\$5.77	\$8.26
Banana, Coconut, Demerara Sugar, Cinnamon (Contains Dairy)		

"MAKE IT EASY" (with a shot!)  
VODKA \$6 | TEQUILA \$7 | MEZCAL \$7

**BANANA CRÈME (NON-ALCOHOLIC)** \$5.77 \$8.26  
Banana, Coconut, Demerara Sugar, Cinnamon (Contains Dairy)

"MAKE IT EASY" (with a shot!)  
WHISKEY \$6 | DARK RUM \$6 | SCREWBALL \$7

**SEX ON THE BAYOU** \$8.31 \$12.24  
Vodka, Peach, Pineapple, Mint

"MAKE IT EASY" (with a float!)  
APEROL \$3 | OVERPROOF RUM \$3

## TRY A SWIRL

16 oz \$12.93

### VOODOO VICE

Painkiller and Strawberry Daiquiri

### BLOOD IN THE WATER

Sex on the Bayou and Cherry Limeade

### SEEING STARS

Saturn and Nola Paloma

## Ice Cold BEER

### ON DRAFT

ABITA ROOT BEER \$4.16

KRONENBOURG LAGER \$6.47

MEANWHILE

SECRET BEACH IPA \$7.39

PACIFICO LAGER \$4.62

### CANS & BOTTLES

ABITA AMBER LAGER \$5.08

ABITA PURPLE HAZE

FRUIT LAGER \$5.08

MILLER HIGH LIFE LAGER

PONY (7 OZ) \$2.77

MILLER LIGHT LAGER \$6.93

## WINE

### SPARKLING

	<b>GLS</b>	<b>BTL</b>
<b>CAVA</b>	\$8.29	\$30.41
Poema, Brut (Penedès, Spain)		

**VINHO VERDE** \$11.98 \$44.23  
Quinta de Calçada (Portugal)

**RED LAMBRUSCA (DRY)** \$10.13 \$37.87  
Lini (Italy)

**CHAMPAGNE** \$78.34  
Taittinger, Prestige, Brut (France)

### RED

	<b>GLS</b>	<b>BTL</b>
<b>GAMAY</b>	\$9.23	\$34.18
Trenel (Beaujolais, France)		

### WHITE

	<b>GLS</b>	<b>BTL</b>
<b>CHENIN BLANC/ ROUSSANNE /VIOGNIER</b>	\$9.23	\$34.18
Essay (Cape Coast, South Africa)		

**SAUVIGNON BLANC** \$9.23 \$34.18  
Jacques Dumont (Loire, France)

### ROSÉ

	<b>GLS</b>	<b>BTL</b>
<b>GRENACHE/SYRAH</b>	\$8.31	\$30.41
Biehler (Aix-en-Provence, France)		

**CABERNET FRANC (SPARKLING)** \$45.16  
Plouzeau (Loire, France)

## SOFT DRINKS

ABITA DRAFT ROOT BEER \$4.16

MEXICAN COKE 16OZ BTL \$4.62

FANTA ORANGE 16OZ BTL \$4.62

SQUIRT 16OZ BTL \$4.62

SPRITE 16OZ BTL \$4.62

DIET COKE 12OZ CAN \$2.31

ICED TEA \$2.31

HOUSE MADE LEMONADE \$3.70

ARNOLD PALMER \$3.70

COFFEE \$2.50

RAMBLER \$2.77

**LIL' EASY**  
**CAJUN GARAGE**  
*East FOOD & BAR Side*



**OPEN MON-SAT 11AM-12AM**  
**SUN 11AM-10PM**

## APPETIZERS

**CAJUN MEAT PIES** ..... \$6.23  
Flaky crust, spicy beef, pork and trinity, buttermilk dip

**HUSHPUPIES** ..... \$4.62  
Crispy corn batter

**POCHE'S BOUDIN** ..... \$10.99  
Pork and rice sausage with crackers and hot sauce

**SHRIMP REMOULADE** ..... \$14.23  
Gulf shrimp, creamy remoulade sauce, spicy slaw and tomato

**GRILLED OYSTERS** ..... MKT  
Market price by the ½ or full dozen.  
Parmesan & garlic herb butter | Rockefeller style with panko | Chorizo-jalapeño butter with crumbled graton

**TASSO DEVILED EGGS (4)** ..... \$5.54  
Crispy tasso crumbles and green onions

**RAW OYSTERS** ..... MKT  
Market price by the ½ or full dozen with cocktail sauce, remoulade, lemons and crackers

**CRACKLINS BY T-ROY** ..... \$7.85  
Tender, crunchy and spicy pork pieces

**CHEESE FRIES** ..... \$8.08  
Cheddar-Jack blend, green onions, buttermilk dip

"LOADED" with crispy tasso crumbles and a side of gravy . . . . . \$10.16

"DEBRIS STYLE" with prime rib debris, buttermilk dip & gravy . . . \$13.92

**BOUDREAUX'S LUNCHABLE** ..... \$14.32  
Boudin, andouille, tasso pork belly, house pickles, crackers, creole mustard

## SEAFOOD BASKETS

¼ lb Fried Seafood Baskets served with hushpuppies and crinkle cut fries

**BUTTERFLIED SHRIMP** ..... \$16.16

**FRESH OYSTERS** ..... \$20.23

**BATTERED FRESH FISH** ..... \$22.63

## SOUPS, GREENS & BEANS

**SENSATION SALAD** ..... \$5.95 Small \$9.01 Large  
Romaine, peppers, green olives, tomato and parmesan  
with Sensation Dressing

**ADD ONS**  
Fried Oysters \$12.99 | Tasso Pork Belly \$5.52 | Fried or Poached Shrimp \$7.85

**BAHN MI SALAD** ..... \$12.99  
Rice noodles, pickled vegetables, cucumbers, crispy garlic and fresh herbs  
with Chile-Garlic Vinaigrette

**ADD ONS**  
Tasso Pork Belly \$5.52 | Fried or Poached Shrimp \$7.85

**GUMBO** ..... \$5.54 Cup \$9.69 Bowl  
Chicken and smoked andouille sausage with white rice & garlic French Bread  
Add a scoop of crawfish potato salad \$2.30

**RED BEANS & RICE WITH ANDOUILLE SAUSAGE** ..... \$6.49 Cup \$9.99 Bowl  
Smoked andouille sausage, white rice, and a hush puppy

## DAILY SPECIALS

Add a small Sensation Salad for \$4.16

MONDAY

**RED BEANS & RICE WITH ANDOUILLE SAUSAGE**  
\$8.69 Bowl

TUESDAY

**CHICKEN & ANDOUILLE SAUSAGE JAMBALAYA**  
\$6.54 Cup \$9.69 Bowl

WEDNESDAY

**BEEF TIPS RICE & GRAVY**  
\$10.21

THURSDAY

**CRAWFISH ÉTOUFFÉE**  
Over white rice  
\$15.24 Bowl

FRIDAY

**SEAFOOD GUMBO**  
Over white rice  
\$7.16 Cup \$12.93 Bowl  
Add a scoop of crawfish potato salad \$2.30

## PO'BOYS

Po'boys served with crinkle cut fries on toasted Leidenheimer's bread

**SHRIMP** ..... \$14.77  
Fried gulf shrimp with lettuce, tomato, house pickles, mayonnaise and remoulade sauce

**PRIME RIB DEBRIS** ..... \$19.86  
Slow roasted prime rib, fried parmesan bread, caramelized onions, lettuce, tomatoes, house pickles, horseradish aioli and Creole onion jus

**PORK BELLY BÁNH MÌ** ..... \$16.63  
Tasso smoked pork belly, pickled carrot & daikon, Tiger aioli, fresh herbs and jalapeños

**OYSTER** ..... \$19.86  
Fried gulf oysters with lettuce, tomato, house pickles and mayonnaise

**COCHON DE LAIT** ..... \$14.32  
Slow cooked tender pork, dressed with spicy slaw, pickles, mayonnaise and crispy gratons

**FRESH GULF FISH** ..... \$20.79  
Crispy battered fish, spicy slaw, tomato, house pickles and remoulade

## DESSERTS

**RUM CAKE** ..... \$5.77  
Mini bundt, butter-rum glaze and vanilla ice cream

**I DREAM OF DRIENNE'S PRALINES** ..... \$2.54  
Pecan, buttermilk and dark brown sugar confections

**ROOTBEER FLOAT** ..... \$7.39  
Vanilla ice cream with Abita Draft Root Beer

**BANANA CREAM FREEZE** ..... \$7.39  
Abita Draft Root Beer mixed with our banana cream frozen

"You Roux You"

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.