

FROZENS

16 OZ FROZENS COME IN A LIL' EASY COLLECTIBLE CUP!

"MAKE IT EASY"

ADD A FLOAT TO ANY FROZEN FOR \$3

DARK RUM | OVERPROOF RUM | MEZCAL | CAMPARI | ABSINTHE

	10 OZ	16 OZ		10 OZ	16 OZ
THE BEST DAMN DAIQUIRI Fresh Lime, Havana Club and Pot Still Rums, Sugar + STRAWBERRY SWIRL \$1	\$9.24	\$12.93	CAFÉ GRASSHOPPER Coffee, Mint, Chocolate (Contains Dairy)	\$9.24	\$12.93
NOLA PALOMA Blanco Tequila, Texas Grapefruit Cordial, Lime, Peychaud's Bitters	\$9.24	\$12.93	SEX ON THE BAYOU Vodka, Peach, Pineapple, Mint	\$8.31	\$12.47
SATURN Gin, Passionfruit, Velvet Falernum, Orgeat, Lemon (Contains Nuts)	\$9.24	\$12.93	CHERRY LIMEADE (NON-ALCOHOLIC) Cherries, Lime, Grenadine, Lemon-lime Soda + VODKA TEQUILA MEZCAL \$6.93	\$6.47	\$8.31
PAINKILLER Navy Strength Rum, Coconut, Pineapple, Orange, Nutmeg	\$9.24	\$12.93	BANANA CRÈME (NON-ALCOHOLIC) Banana, Coconut, Demerara Sugar, Cinnamon (Contains Dairy) + WHISKEY DARK RUM SCREWBALL \$7	\$6.00	\$8.31

SWIRL 'EM TOGETHER

VOODOO VICE

Painkiller & Daiquiri With Strawberry Swirl

16 OZ - \$12.93

BLOOD IN THE WATER

Sex on the Bayou & Cherry Limeade

SEEING STARS
Saturn & Nola Paloma

COCKTAILS

ON DRAFT

LIL' EASY HURRICANE Light and Dark Rums, Passionfruit, Grenadine, Strawberry, Lemon	\$11.09	SAZARAC Rye Whiskey, Demerara Sugar, Peychaud's Bitters, Absinthe Rinse	\$10.16
HOUSE MADE LEMONADE (NON-ALCOHOLIC) + VODKA TEQUILA MEZCAL \$7	\$4.62	TEQUILA CRUSTA Reposado Tequila, Brandy, Curacao, Maraschino, Lemon, Angostura Bitters	\$11.09
		FRENCH 75 Choice of Gin or Brandy, Lemon, Sugar, Sparkling Wine	\$8.31
		VIEUX CARRE Rye Whiskey, Brandy, Sweet Vermouth, Benedictine, Angostura Bitters	\$12.01



Ice Cold BEER

ON DRAFT

ABITA ROOT BEER	\$4.16
KRONENBOURG 1664	\$6.47
MEANWHILE	
SECRET BEACH IPA	\$7.39
PACIFICO	\$4.62

CANS & BOTTLES

ABITA AMBER	\$5.08
ABITA PURPLE HAZE	\$5.08
MILLER HIGH LIFE (7 OZ)	\$2.77
MILLER LIGHT	\$6.93
PAULANER HEFEWEIZEN	\$7.39
ATHELETIC RUN WILD IPA (NON-ALCOHOLIC)	\$5.49

WINE

SPARKLING

	GLS	BTL
CAVA Poema, Brut (Penedès, Spain)	\$8.31	\$30.48
VINHO VERDE Quinta de Calçada (Portugal)	\$12.01	\$44.34
RED LAMBRUSCO (DRY) Lini (Italy)	\$10.13	\$37.87
CHAMPAGNE Taittinger, Prestige, Brut (France)	\$78.52	

RED

	GLS	BTL
GAMAY Trenel (Beaujolais, France)	\$9.23	\$34.18

WHITE

	GLS	BTL
CHENIN BLANC/ ROUSSANNE /VIOGNIER Essay (Cape Coast, South Africa)	\$9.24	\$34.18
SAUVIGNON BLANC Jacques Dumont (Loire, France)	\$9.23	\$34.18

ROSÉ

	GLS	BTL
GRENACHE/SYRAH Biehler (Aix-en-Provence, France)	\$8.31	\$30.41
CABERNET FRANC (SPARKLING) Plouzeau (Loire, France)	\$45.26	

SOFT DRINKS

ABITA DRAFT ROOT BEER	\$4.16	ICED TEA	\$2.77
MEXICAN COKE 16OZ BTL	\$4.62	HOUSE MADE LEMONADE	\$3.69
FANTA ORANGE 16OZ BTL	\$4.62	ARNOLD PALMER	\$3.69
SQUIRT 16OZ BTL	\$4.62	COFFEE	\$2.77
SPRITE 16OZ BTL	\$4.62	RAMBLER	\$2.77
DIET COKE 12OZ CAN	\$2.77		

LIL' EASY
CAJUN GARAGE
East FOOD & BAR Side

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

APPETIZERS

- CAJUN MEAT PIES** \$7.39
Flaky crust, spicy beef, pork and trinity, buttermilk dip
- HUSHPUPIES** \$4.62
Crispy corn batter
- POCHE'S BOUDIN** \$11.08
Pork and rice sausage with crackers and hot sauce
- SHRIMP REMOULADE** \$14.32
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 DEVEILED EGGS (4)** \$5.54
Crispy tasso crumbles and green onions
- RAW OYSTERS** MKT
Market price by the ½ or full dozen with cocktail sauce, lemons & crackers
(mignonette available upon request)
- CRACKLINS BY T-ROY** \$8.31
Tender, crunchy and spicy pork pieces
- CHEESE FRIES** \$8.08
Cheddar-Jack blend, green onions, buttermilk dip
- "**LOADED**" with crispy tasso crumbles, buttermilk dip & gravy \$10.16
- "**DEBRIS STYLE**" with prime rib debris, buttermilk dip & gravy . . . \$13.85

SEAFOOD BASKETS

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

- BUTTERFLIED SHRIMP** \$16.16
- FRESH OYSTERS** \$20.32
- BATTERED FRESH FISH** \$22.63

SOUPS, GREENS & BEANS

- SENSATION SALAD** \$6.01 Small \$9.01 Large
Romaine, peppers, green olives, tomato and parmesan
with Sensation Dressing
- ADD ONS**
Fried Oysters \$12.93 | Tasso Pork Belly \$6.46 | Fried or Poached Shrimp \$9.24
- BAHN MI SALAD** \$12.93
Rice noodles, pickled vegetables, cucumbers, crispy garlic and fresh herbs
with Chile-Garlic Vinaigrette
- ADD ONS**
Tasso Pork Belly \$6.46 | Fried or Poached Shrimp \$9.24
- GUMBO** \$6.00 Cup \$9.69 Bowl
Chicken and smoked andouille sausage with white rice & garlic French Bread
Add a scoop of potato salad \$2.30
- RED BEANS & RICE WITH ANDOUILLE SAUSAGE** \$6.47 Cup \$10.16 Bowl
Smoked andouille sausage, white rice, and a hush puppy

DAILY SPECIALS

served with hushpuppies

ADD ONS

small Sensation Salad \$4.16 | scoop of potato salad \$2.30

MONDAY

RED BEANS & RICE WITH ANDOUILLE SAUSAGE
\$9.69 Bowl

TUESDAY

CHICKEN & ANDOUILLE SAUSAGE JAMBALAYA
\$6.46 Cup \$10.16 Bowl

WEDNESDAY

BEEF TIPS RICE & GRAVY
\$12.01

THURSDAY

CRAWFISH ÉTOUFFÉE
Over white rice
\$16.49 Bowl

FRIDAY

SEAFOOD GUMBO
Over white rice
\$7.39 Cup \$12.93 Bowl

PO'BOYS

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

- SHRIMP** \$17.55
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, jalapeños and crispy gratons
- OYSTER** \$19.86
Fried gulf oysters with lettuce, tomato, house pickles and mayonnaise
- COCHON DE LAIT** \$14.55
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 Tiger Aioli

DESSERTS

- RUM CAKE** \$6.93
Mini bundt, butter-rum glaze and vanilla ice cream
- I DREAM OF DRIENNE'S PRALINES** \$3.23
Pecan, buttermilk and dark brown sugar confections
- ROOTBEER FLOAT** \$7.39
Vanilla ice cream with Abita Draft Root Beer
- BANANA CRÈME FLOAT** \$7.39
Abita Draft Root Beer mixed with our Banana Crème frozen

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

"You Roux You"