Wines

White Wines (7 Selctions)

Varietal/Style	Featured Brand/Selection	Glass	Bottle	Pairs Nicely with
Sparkling / Prosecco	La Marca Prosecco (Italy)	$11	$40	Crisp bubbles cut straight through fried green tomatoes or crab cakes.
Pinot Grigio	Santa Margherita (Italy)	$13	$50	Ultra-familiar, dry, and crisp. Great with blackened redfish or lighter seafood.
Sauvignon Blanc	Kim Crawford (Marlborough, New Zealand)	$11	$42	Pungent citrus and high acidity. Pairs wonderfully with shrimp & grits or green herb sauces.
Off-Dry Riesling	Chateau Ste. Michelle (Washington)	$9	$34	Slightly sweet, which is a secret weapon for taming the heat in spicy jambalaya or gumbo.
Chardonnay (Light/Unoaked)	Louis Jadot Mâcon-Villages (France)	$12	$45	Clean apple fruit without heavy oak; fantastic for she-crab soup or crawfish étouffée.
Chardonnay (Rich/Oaky)	Kendall-Jackson Vintner's Reserve (California)	$12	$46	A massive crowd-pleaser with buttery notes that match rich roux and cream-based sauces.
White Blend / Moscato	Bartenura Moscato or Conundrum (California)	$10	$38	A touch of natural sweetness to comfort guests who prefer fruit-forward, easy-drinking whites.

Red Wines (9 Selctions)

Varietal/Style	Featured Brand/Selection	Glass	Bottle	Pairs Nicely with
Dry Rosé	Whispering Angel or Château Miraval (France)	$12	$46	Trendy, dry, and refreshing. Excellent with blackened shrimp or catfish po'boys.
Pinot Noir (Light)	Meiomi (California)	$13	$50	Smooth, slightly jammy, and a house favorite that pairs seamlessly with red beans and rice.
Pinot Noir (Classic)	La Crema (Sonoma Coast, California)	$15	$58	Earthier and balanced; great with duck or pork and sausage gumbo.
Beaujolais/Gamay	Louis Jadot Beaujolais-Villages (France)	$10	$38	Light-bodied, low tannin, highly drinkable chilled. Perfect companion for fried chicken.
Red Blend	The Prisoner "Saldo" Zinfandel or Apothic Red	$11 $14	$42 $54	Lush, fruit-forward blends that stand up nicely to smoky barbecue shrimp or grilled pork chops.
Côtes du Rhône	E. Guigal Côtes du Rhône	$11	$40	Earthy, peppery, and robust without being heavy. Ideal for classic beef debris or heartier stews.
Malbec	Trapiche "Broquel" Catena (Mendoza, Argentina)	$11	$40	Smooth, dark fruit flavors that anchor a blackened flat iron steak or smothered beef short ribs.
Merlot	Decoy by Duckhorn (California)	$13	$50	Approachable, velvety texture with plum and berry notes that complement rich pork dishes.
Cabernet Sauvignon	Josh Cellars or Louis M. Martini (California)	$12	$46	A deeply reliable, highly requested bold red for guests ordering prime steaks or heavy meat entrées.