



FIRST FLIGHTS

CHARCUTERIE & CHEESE BOARD

cured meats and cheeses

18/24

CHEESE PLATE

select cheese and fruit | 12

TASSO SPRING ROLLS

house cured tasso, cabbage, and bacon
in a hand rolled spring roll | 10

BLUE CHEESE CHIPS

house cut chips with melted blue cheese
and bacon, served with roasted
red pepper ketchup | 7

BONELESS HOT WINGS

tossed in spicy buffalo sauce, served with
blue cheese and house made pickles | 12

CRAB CAKES

two lump crab cakes with
white remoulade | 12

PORK BELLY SLIDERS

3 pan seared pork belly sliders
topped with mixed greens and
house made bacon jam | 12

CHIMICHURRI FRIES

fries tossed in our own
chimichurri sauce | 8

BEEF SKEWERS

grilled beef tenderloin, served with
a gouda cream sauce | 12

SOUPS & SALADS

CHICKEN & SAUSAGE GUMBO

4/7

SOUP DU JOUR

Wonder what the chef decided on today?

4/7

BEEF SALAD

fresh and pickled beets with mixed
greens, goat cheese and pecans tossed,
in a honey balsamic vinaigrette | 6/10

ROMAINE WEDGE SALAD

romaine lettuce, tomatoes, bacon,
blue cheese crumbles and creamy
blue cheese dressing | 10

CHEF'S SEASONAL SALAD

a great seasonal salad created
by our chef | 6/10

BACON TOMATO CAESAR SALAD

bacon, cherry tomatoes
and parmesan cheese with
sourdough croutons | 6/10

ASIAN SALAD

mixed greens, mandarin oranges,
pickled red onions and peanuts,
tossed in a sesame vinaigrette | 6/10

COBB SALAD

romaine lettuce, bacon, blue cheese
crumbles, egg, tomato and avocado,
served with honey mustard | 6/10

ADD GRILLED TENDERLOIN 8

ADD GRILLED SHRIMP 6

ADD GRILLED CHICKEN 5

SANDWICHES & WRAPS

With your choice of house cut chips, fries or coleslaw

POUR BURGER

cheddar, swiss, bacon, lettuce,
tomato and onion with crystal aioli | 12

SHRIMP TACOS

fried Louisiana shrimp with lettuce,
pico and a spicy aioli | 11

FISH TACOS

blackened mahi mahi, shredded napa
cabbage, pico, avocado and cilantro
lime sour cream | 12

STEAK TACOS

grilled beef tenderloin, caramelized
shallots and red peppers with a
gouda cream sauce | 12

REUBEN

corned beef, sauerkraut, swiss,
white remoulade on rye | 10

BLACKENED CHICKEN AVOCADO BLT

blackened chicken, bacon, lettuce,
tomato, avocado, crystal aioli and honey
mustard on sourdough | 11

GRILLED BEEF WRAP

grilled beef tenderloin, squash,
zucchini, goat cheese, mixed greens and
chimichurri on a garlic herb wrap | 13

GRILLED CHICKEN WRAP

grilled chicken breast, squash, zucchini,
goat cheese, mixed greens and
chimichurri on a garlic herb wrap | 12

GRILLADE POBOY

fully dressed with lettuce, tomato
and crystal aioli | 10

ENTRÉES

ROASTED CHICKEN

molasses brined with tasso and
butternut squash hash | 20

GRILLED HANGER STEAK

with chimichurri, grilled squash,
zucchini and red peppers | 24

BBQ SHRIMP & GRITS

sautéed in a spicy Creole butter
served on creamy gouda grits | 20

STUFFED RED FISH

redfish stuffed with crab cake
topped with lump crab meat served
with squash, zucchini and
roasted red peppers | 32

FILET MIGNON

grilled to perfection and served
with grilled asparagus and crispy
fingerling potatoes, topped with an
herb compound butter | 29

MAHI MAHI

lightly seasoned and grilled on an
open flame, topped with tomato jam,
served with brussel sprouts | 18

LOUISIANA FRIED CATFISH

crispy fried Louisiana catfish
served with house fries and
white remoulade | 12

HAND CRAFTED COCKTAILS

BULLEIT OLD FASHIONED

with Bulleit bourbon or
Bulleit Rye whiskey | 11

PATRON OLD FASHIONED

with Patron Reposado and
Montelobos mezcal | 11

BACARDI OLD FASHIONED

with Bacardi 8 and Pyrat rum | 11

OLD FASHIONED FLIGHT

Try all three of our great
Old Fashioneds | 16

STRAWBERRY BASIL FRENCH 75

strawberry infused Nolets,
lemon juice, simple syrup, and basil,
topped with champagne | 10

SAZERAC

the official cocktail of New Orleans,
Sazerac Rye, bitters, sugar,
absinthe rinse | 8

UNDER THE GINFLUENCE

Hendricks, lemon, ginger,
simple syrup, and basil | 12

AFTER SUNSET

Bulleit Rye, apple juice, almond syrup,
lemon and ginger | 11

WHISKEY SMASH

Redemption bourbon, lemon,
simple syrup and mint | 10

PALOMA

Don Julio Blanco, lime, grapefruit,
Campari and simple syrup, topped
with grapefruit soda | 11

SPICY PALOMA

Ghost tequila, lime, grapefruit,
Campari and simple syrup, topped
with grapefruit soda | 11

TOKI-O STORY

Toki Japanese whiskey,
yellow chartreuse, Luxardo
and lavender bitters | 13

TROTTER JENNINGS

Stolichnaya, St. Germain,
and lemon, topped with
champagne | 11

PINEAPPLE MULE

Pineapple infused Titos,
lime and ginger beer | 9

WINES

Pour has an extensive wine menu. Please ask your server for a wine card so you can walk around and sample everything we have to offer or just ask your server for anything you would like. All wines that are available by the glass can be ordered by a glass, half glass or a taste - enjoy!

RED

		Bottle	Glass	1/2 Glass	Taste
LYRIC BY ETUDE	Pinot Noir	40	13	7	3
SOTER "PLANET OREGON"	Pinot Noir	35	12	6	3
THE CALLING	Pinot Noir	55	18	9	5
ALEXANDER VALLEY VINEYARDS HOMESTEAD	Red Blend	39	13	7	3
CLOS DE LOS SIETE	Red Blend	36	12	6	3
CHATEAU BONNET	Red Blend	32	11	6	3
CAYMUS CONUNDRUM	Red Blend	30	10	5	3
CHATEAU LAROSE TRINTAUDON	Red Blend	45	15	8	4
FREAKSHOW	Red Blend	35	12	6	3
THE PRISONER	Red Blend	68	23	12	6
GABBIANO	Chianti	28	9	5	2
ABBEYCOURT	Cotes Du Rhone	27	9	5	2
LA PUERTA	Malbec	27	9	5	2
ERGO	Tempranillo	28	9	5	2
WILLIAM HILL	Merlot	26	9	5	2
KUNDE	Merlot	35	12	6	3
PLUNGERHEAD	Cabernet Sauvignon	29	10	5	2
BERINGER KNIGHTS VALLEY	Cabernet Sauvignon	45	15	8	4
JOSEPH CARR RUTHERFORD	Cabernet Sauvignon	65	22	11	5
HESS ALLOMI	Cabernet Sauvignon	55	18	9	5
NICKEL AND NICKEL	Cabernet Sauvignon	80	36	18	9
PETITE PETIT	Petite Sirah	30	10	5	3
STAGS' LEAP	Petite Sirah	70	23	12	6
GEHRICKE	Zinfandel	29	10	5	2

WHITE/ROSE

		Bottle	Glass	1/2 Glass	Taste
MARENCO "STREV"	Moscato di Asti	33	11	6	3
ZIELKEN "BUTTERFLY"	Riesling	50	17	9	4
CHATEAU D' ESCLANS "WHISPERING ANGEL"	Rose	44	15	8	4
GABBIANO PROMESSA	Pinot Grigio	28	9	5	2
FOUR GRACES	Pinot Gris	33	11	6	3
BLINDFOLD	White Blend	45	15	8	4
WILLIAM FEVRE	Chablis	60	20	10	5
CHALK HILL	Chardonnay	36	12	6	3
LAGUNA RANCH	Chardonnay	36	12	6	3
STAGS' LEAP KARIA	Chardonnay	75	25	13	6
JORDAN	Chardonnay	75	25	13	6
EL TERRANO	Albarino	35	12	6	3
OYSTER BAY	Sauvignon Blanc	27	9	5	2
UPPERCUT	Sauvignon Blanc	25	8	4	2

ORIN SWIFT

		Bottle	Glass	1/2 Glass	Taste
BLANK STARE	Sauvignon Blanc	55	18	9	5
MANNEQUIN	Chardonnay	60	20	10	5
ABSTRACT	Red Blend	60	20	10	5
MACHETE	Red Blend	90	30	15	8
PAPILLON	Red Blend	110	37	19	9
PALERMO	Cabernet Sauvignon	90	30	15	8

CHAMPAGNE/ SPARKLING

	Splits
LAMARCA PROSECCO	12
CHANDON SWEET STAR	15
CHANDON ROSE	16
CHANDON BRUT	16
NICHOLAS FUELLATTE	12



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