

LOU UR

RESTAURANT & BAR

FIRST FLIGHT

CHARCUTERIE & CHEESE BOARD

house cured meats and select cheeses

12/18/24

HOUSE CUT CHIPS

seasoned just right with a red pepper ketchup | 4

CHEESE PLATE

select cheeses and fruit | 12

TASSO SPRING ROLLS

house cured tasso in a hand rolled spring roll | 10

BLUE CHEESE CHIPS

house cut chips with melted blue cheese | 7

TENNESSEE HOT WINGS

6 Wings in a traditional Tennessee hot sauce with dill pickles and blue cheese sauce | 12

CRAB CAKES

two lump crab cakes with white remoulade | 12

BBQ SHRIMP

sautéed in a spicy creole butter sauce | 12

SOUPS & GREENS

DARK ROUX GUMBO

chef works hours making his roux just right | 4/8

BEEF SALAD

fresh and pickled with mixed greens, goat cheese and pecans | 6/10

ROMAINE WEDGE SALAD

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

SOUP DU JOUR

wonder what chef decided on today? | 4/8

FARMERS SALAD

mixed greens and seasonal produce | 6/10

BACON TOMATO CAESAR SALAD

bacon, cherry tomatoes and cornbread croutons | 6/10

ADD GRILLED STEAK 8

ADD GRILLED SHRIMP 6

ADD GRILLED CHICKEN 5

ENTRÉES

With your choice of house cut chips, fries or coleslaw

POUR BURGER

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

SHRIMP TACOS

fried with lettuce, pico and spicy aioli | 12

GRILLED CHICKEN CLUB

chicken, ham, cheddar, swiss with BLT and onion | 11

FRENCH DIP

pulled pork, caramelized shallots and au jus | 10

AVOCADO BLT

avocado aioli, avocado, bacon, lettuce and tomato | 9

PORK BELLY SLIDERS

3 pan seared pork belly sliders topped with bacon jam | 12

REUBEN

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

FISH TACOS

grilled mahi mahi with kimchi, cilantro and avocado aioli | 12

MAHI MAHI

lightly seasoned and grilled on an open flame with saffron rice | 18

CATFISH N CHIPS

crispy fried catfish filets | 12

CHEF'S SPECIALS

ROASTED CHICKEN

molasses brined with tasso and squash hash | 20

GRILLED HANGER STEAK

with a chimichurri sauce and squash, zucchini and red peppers | 24

LOUISIANA SHRIMP

grilled with squash, zucchini and roasted red peppers | 20

STUFFED RED FISH

redfish stuffed with crab cake and a side of grilled squash | 32

FILET MIGNON

Drizzled with a red wine demi glace with grilled asparagus | 29

HAND CRAFTED COCKTAILS

1/2 PRICED HAND CRAFTED SELECT COCKTAILS
AND SELECT FIRST FLIGHTS 4PM-6PM DAILY

PRE-PROHIBITION OLD FASHION

Bulleit Rye or Makers Mark bourbon | 11

STRAWBERRY BASIL FRENCH 75

infused Nolets, lemon juice,
simple syrup, basil | 10

SAZERAC

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

AVIATION

take flight with this gin cocktail classic.
Nolets Gin, maraschino liqueur, violet
liqueur, lemon juice | 9

BLACK ROSÉ

Avion Silver tequila, thyme-lemon
simple syrup, agave nectar,
rose water, champagne | 10

WHISKEY SMASH

the citrusy cousin of the mint julep.
Makers 46 Bourbon, lemon, mint,
simple syrup | 10

BASIC INSTINCT

easy to enjoy vodka martini with a cool, fall
expression. Ketel One vodka, house-made
grenadine, St. Germain, lemon juice,
sage, pomegranate | 12

POURITA

Don Julio Blanco, Grand Marnier,
Cointreau, lemon & lime juice | 11

KENTUCKY MULE

agave nectar, Bulleit whiskey,
ginger beer, mint | 11

BLUEBERRY SAGE MULE \$9

the moscow mule with a seasonal twist.
Smirnoff vodka, lime, ginger beer,
blueberry, sage | 9

RED WINES

SELBY MERLOT

Sonoma County | 15/45

HESS CABERNET

Napa Valley, CA | 18/54

TRUE MYTH CABERNET

Paso Robles, CA | 12/36

ERGO RIOJA

Galicia, Spain | 8/24

GABBIANO CHIANTI

Italy | 8/24

LAETITIA PINOT NOIR

Arroyo Grande Valley, CA | 13/39

SOTER PLANET OREGON PINOT NOIR

Willamette Valley, OR | 13/39

ST. COSME COTES DU RHONE

Rhone, France | 13/39

CHATEAU LOUMELAT BORDEAUX

Bordeaux, France | 11/33

LUCA MALBEC

Mendoza, Argentina | 24/72

B WISE WISDOM RED BLEND

Napa Valley, CA | 14/42

WHITE WINES

STAG'S LEAP KARIA CHARDONNAY

Napa Valley, CA | 18/54

FOXGLOVE CHARDONNAY

Napa Valley, CA | 11/33

JF MÉRIEAU SAUVIGNON BLANC

Loire, France | 11/33

LEON DEBEAUMARCHE WHITE BURGUNDY

Bourgogne, France | 17/51

WHISPERING ANGEL ROSE

France | 15/45

LICIA ALBARINO

Rias Baixas, Spain | 12/36

FOUR GRACES PINOT GRIS

Willamette Valley, OR | 11/33

GABBIANO PINOT GRIGIO

Italy | 8/24

BEER

ABITA PURPLE HAZE | 6

TIN ROOF BLONDE ALE | 6

CAJUN WIT | 6

STELLA ARTOIS | 6

PARISH CANEBREAK | 6

COMMOTION APA | 6



RIVER RANCH