



Beer & Wine

Angeline's Hurricane:

A special blend of fruit juices and Sabe rum-infused sake come together to make this classic New Orleans cocktail. 11.99

Bottled Beer: 5.99

Abita Amber Abita Strawberry Lager
Abita Turbo Dog
Abita Purple Haze North Coast Scrimshaw Pilsner
Abita Jockamo Juicy IPA Sierra Nevada Pale Ale
North Coast Prangster Golden Ale 6.99
Aspall Dry Apple Cyder 10.99
Aspall 'Peronelle's Blush' Blackberry Cyder

Bubbly: (goes w/everything!!)

Varichon & Clerc
Blanc des Blancs 'Brut' NV 7.99 / 30

Mimosa
Available Saturday and Sunday 7.99

Hurricane Mimosa
Our special blend of fruit juices with bubbly! 7.99

Whites:

Martin Ray 'Angeline'
'20 Sonoma Chardonnay 7.50 / 28

Fess Parker
'19 Santa Barbara Riesling 6.99 / 26

Dry Creek
'20 Sonoma Fume Blanc 8.75 / 33

J. Lohr
'19 Arroyo Seco Chardonnay 10.50 / 40

Wild Horse
'18 Central Coast Pinot Gris 8.99 / 34

Reds:

Rancho Zabaco 'Dancing Bull'
'19 CA Zinfandel 6.99 / 26

Pedroncelli
'18 Sonoma Cabernet Sauvignon 10.75 / 41

Martin Ray 'Angeline'
'20 Mendocino Pinot Noir 10.99 / 42

J. Lohr
'18 Paso Robles Merlot 9.50 / 36



Desserts

Angeline's Bananas Foster Bread Pudding
Our signature, w/rum caramel sauce 8.99

*add bourbon-vanilla whipped cream 1.00

Chocolate Fudge Pot de Crème
French style chocolate pudding
w/bourbon-vanilla whipped cream 7.99

Beignets - the New Orleans classic...
Light French style pastry pillows cooked
to order and served w/powdered sugar 7.99

*add bourbon-vanilla whipped cream 1.00
*add side of rum caramel sauce 2.00

Chocolate Cayenne Cake
Warm Flourless Chocolate Cake
w/a hint of cayenne & orange zest
and bourbon-vanilla whipped cream 7.99

Coffee

Community Brand Chicory Coffee 2.99
Regular or Decaf 2.99

Ports

Graham's Six Grapes 7.99
Graham's 10 Year Tawny 9.99
Graham's 20 Year Tawny 10.99