

## HAND CRAFTED MENU FOR AUGUST 10TH AND 11TH

\$15

### SHRIMP PO BOY

on a butter garlic roll with creole sauce

\$15

### CAJUN CHICKEN ALFREDO

*shrimp \$20*

\$35

### CREOLE FRIED LOBSTER TAIL

over yellow rice

\$20

### CATFISH

southern fried or blackened w/ apple coleslaw, red beans and rice with buttermilk cornbread

\$15

### BACON BBQ CHEESE BURGER

between a buttery brioche bun with fries

\$15

### TURKEY AVOCADO CHEESE BURGER

between a buttery brioche bun with fries

*1.50 sweet potato fries*

\$15

### BEYOND MEAT VEGAN BURGER

with sprouts, tomatoes, avocado and cajun vegan mayo with fries

*1.50 sweet potato fries*

\$15

### CREOLE GRILLED CHICKEN SALAD

with buttermilk ranch dressing

*shrimp 20*

\$13

### TEMPURA VEGETABLES

with creole cream sauce

\$15

### DRINKHAUS WING FLIGHT

buffalo, bbq, sweet chili, lemon pepper and/or cajun

\$12

### BREAD PUDDING

with a vanilla bourbon custard sauce

## BRUNCH MENU AUGUST 12TH

\$35 ALL YOU CAN EAT + BOTTOMLESS MIMOSAS

+20% SERVICE CHARGE

**Omelette Station**  
**Waffle Station**  
**Fruit station**  
**Dessert station**  
**Prime Ribs**  
**Crab legs**  
**Turkey sausage**  
**Pork sausage**  
**Bacon**  
**Scrambled Eggs**  
**Collard Greens**

## **BOTTLE SERVICE MENU**

\$300 1L

**Hennessy VS**

\$250 750 ML

**Don Julio**

\$250 750 ML

**Moet Rose Nectar Imperial**

\$250 750 ML

**Grey Goose**

## **HAUS DRINK MENU**

### **WHISKEY SOUR**

Makers Mark, Sour, Egg White

### **OLD FASHIONED**

rittenhouse, simple sour, Bitters, orange swath

### **WRAY & NEPHEWS OVER PROOF DAIQUIRI**

wray & nephews, simple syrup, lime juice

### **PINA COLADA**

Don q, coco rum, cream, pineapple, lime

### **VESPER**

Fords gin, titos vodka, le rouge

