



COCKTAIL MENU

COCKTAILS

Spell On You	\$15
mezcal, tequila, lime, pineapple, avocado, tajin	
Yes You Mae	\$15
Dutch dry gin, lime, ginger, cranberry, peach bitters	
Dawn Spritz	\$15
rhubarb gin, blue curaçao, rose liqueur, sparkling white wine	
Nellie B	\$15
rye whiskey, peach whiskey liqueur, lemon, sparkling water	
Down in the Delta	\$16
bourbon, spiced pear liqueur, butter pecan syrup, xocolatl mole bitters	
Sweet Tee	\$16
cognac, lemon, praline liqueur, black tea NOLA bitters	
Lace & Lemon Drop	\$15
vodka, banana liqueur, elderflower liqueur, demerara, lemon	
Greyhound	\$14
coconut rum, lime, grapefruit, maraschino cherry, vanilla	
Peach Sour	\$16
cognac, lime juice, peach liqueur, simple syrup, egg white	
Ms. Mary	\$14
vodka, garden vegetable blend, jalapeño, lemon, lime, worcesterschire, celery salt	

ZERO PROOF

Autumn Spritz	\$10
spiced pear syrup, ginger beer, lemon	
Amber Smash	\$12
zero proof whiskey, fresh orange and lemon, spiced maple, dark bitters	

BEERS

DRAFT

Blue Moon	\$8
Champagne Velvet	\$7
Revolution Anti-Hero IPA	\$9
Guinness Draught	\$9

PACKAGED

Heineken	\$7
Moor's India Pale Ale	\$8
Modelo	\$7
Hoppy Water Zero Proof	\$6

GRAPES

by the Glass & Bottle

Chardonnay, House of Brown 2022	\$15/\$60
Sauvignon Blanc, Spy Valley 2024	\$15/\$60
Pinot Gris, King Estate 2022	\$15/\$60
Riesling, Dr Hermann H 2024	\$14/\$52
Cabernet Sauvignon, Liberty 2023	\$14,\$56
Pinot Noir, King Estate, 2021	\$16/\$64
Moscato, Stella Terre 2024	\$11/\$45
Sparkling Brut, Les Allies 2023	\$12/\$48

PREMIUM BUBBLES

By *Landrieux Wineries*. Local. Minority Woman-Owned. Crafted with intention.

Purple Label Champagne	\$65/\$250
Vie en Pink Rosé	\$75/\$275

FOR THE TABLE

Bottomless Mimosas	\$30pp
champagne and choice of juice: orange, pineapple, peach, or strawberry. (strict 90 minute policy)	

Martini Flight	\$30pp
ask your server about our seasonal trio of flavors	



DAWN

BARISTA AND BAKERY MENU

FROM THE BAR

Hot Chocolate	\$5.00
steamed whole milk, chocolate, house made whipped cream	
Latte	\$6.00
iced or steamed whole milk, espresso, foam +\$1 to add vanilla, caramel, hazelnut, mocha	
The Yams	\$7.00
steamed whole milk, espresso, foam, macadamia nut syrup, sweet potato syrup	
Golden Chai Latte	\$8.00
iced or steamed oat milk, turmeric chai, demerara, espresso	
Chai Latte	\$6.00
iced or steamed milk, black tea, chai spices, simple syrup	
Iced Banana Pudding Matcha	\$8.00
whole milk, matcha tea, banana syrup, whipped cream, vanilla cookie	
The Logan	\$7.00
steamed whole milk, spiced maple, hazelnut syrup, espresso	
South Cider	\$6.00
hot cider, caramel, cinnamon, house made whipped cream	
Cookie Butter Latte	\$7.00
iced or steamed whole milk, cookie butter syrup, espresso	
Honey Lavender Latte	\$7.00
iced or steamed whole milk, honey, lavender, espresso	
Match-a-bout You	\$6.00
iced or steamed milk, matcha tea, vanilla	

COFFEE & TEAS

Drip Coffee	\$4.00
caffeinated or decaffeinated ethically sourced and sustainable coffee beans	
Craft Tea	\$4.00
handcrafted seasonal rare tea blends, ask your server for details about our selection	
Cold Brew Iced Coffee	\$6.00
house made cold brew coffee	

FROM THE BAKERY

Plain Croissant	\$4.75
Chocolate Croissant	\$5.50
Turkey & Gouda Croissant	\$6.00
Kouign Amann	\$4.75
Cheese Danish	\$4.75
Fresh Fruit Danish	\$4.75
Pecan Roll	\$5.00
Cinnamon Roll	\$4.75
Chocolate Dipped Brownie	\$4.50
Walnut Brownie	\$4.50
Butterscotch Blondie	\$4.50
Signature Muffin	\$4.75
wild blueberry crumb, duexes chocolate, cinnamon crunch, toasted banana nut, mega berry, & seasonal options	

Fresh Baked Whole Cakes

72 hour notice required. Custom cake orders welcome.

Salted Caramel Cake 10in	\$85.00
Vanilla Birthday Cake 10in	\$80.00
Peach Cobbler Cheesecake 10in	\$75.00
Louisanna Crunch Cake	\$65.00
Mile High Fruit Flan	\$160.00
Farmhouse Cake lemon chiffon & raspberry	\$85.00