

RAW BAR

oysters* 3 each

mignonette, lemon, cocktail, horseradish

SNACKS

hushpuppies 6

remoulade, cocktail

boudin lumpia 10

rice paper wrapper, braised pork, creole seasoning, rice, thao's green sauce

louisiana crab cakes* 17

remoulade, cocktail

shrimp toast 15

tom yum paste, lemongrass, garlic, chili oil, cilantro

fried brussels sprouts 9 V/VEG/GF

chili vinegar, pickled chilis

SOUPS & SALADS

soup du jour 6

*ask your server for details

smoked beet salad 13 V/VEG/GF

smoked beets, creole yogurt, pickled shallots, smoked crispy tofu, fennel, fennel pollen, honey, arugula

navy pea salad 12

roasted seasonal vegetables, creole honey mustard vinaigrette, red onion, herbs, arugula, collard greens, sourdough

butter lettuce 11

bacon, apple, pickled shallot, amablu cheese dressing

KREWE

EST. 1944

SHARED PLATES

bbq shrimp* 20 GF

roux, butter, creole seasoning, worcestershire, garlic, rosemary, baguette

crawfish étouffée 15

trinity, garlic, creole seasoning, roux

creole mussels* 15 GF

smoked tomato, shallot, garlic, parsley, absinthe, white wine, creole seasoning, lemon, grilled sourdough add andouille sausage 4

mn maque choux 15 V/VEG/GF

sweet corn, onion, garlic, forest mushrooms, poblano pepper, red bell pepper, creole seasoning, cream, baguette add andouille sausage 4

braised lamb & bucatini 19

oregano, parsley, tomato, garlic, onion, whipped goat cheese

FOR THE TABLE

22oz ribeye* 55 GF

worcestershire, parsley

smoked & grilled half-chicken 26 GF

alabama white bbq sauce

whole grilled fish* 37 GF

roasted red pepper chimichurri, marinated peppers and onions, microgreens, olive oil, lemon

chef / owners mateo mackbee & erin rae

V/VEG/GF items are or can be made vegetarian, vegan, & gluten free

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

LARGE PLATES

10 oz grilled flat-iron* 26 GF piri-piri sauce, parsley

shrimp jambalaya 20 GF

trinity, tomato, shrimp, andouille sausage, chicken, ham, jasmine rice

louisiana red beans & rice 17 GF

onion, celery, smoked turkey, ham, jasmine rice

smothered catfish* 18 GF

caramelized onion, thyme, rosemary, parsley

grandpa's gumbo 17

onion, celery, andouille sausage, sirloin, ham, crab, chicken, shrimp, jasmine rice

smoked duck 24 GF

smoked and seared duck breast, scallion pancakes, umami corn pudding, pickled forest mushrooms

smothered pork chop* 21

thick-cut chop, onion gravy, jasmine rice

SIDES

smothered collard greens 7 GF

caramelized onion, ham hock

brabant potatoes 7 V/GF

garlic, butter, parsley

jasmine rice 2 V/VEG/GF

BEER

BOTTLES & CANS

bud light, coors light,
mich golden light, mich ultra 4

earth rider

helles lager 5
superior pale ale 5

fulton hard seltzer blood orange 5

hairless dog n/a ipa 6

insight brewing banshee cutter 6
golden ale with coffee

kona brewing big wave 6
golden ale

milk & honey cider
cider of the woods 7
heirloom 7

movo wine spritzer
raspberry rosé 6
white peach 6

pbr tallboy 5

press hard seltzer 6
blackberry hibiscus
grapefruit cardamon
lime lemongrass
pomegranate ginger

summit extra pale ale 5

COCKTAILS

*a great cocktail is a crescendo of color,
aroma, texture & flavor*

cognac old fashioned 14
experience du peyrat cognac in this tribute to france's
influence on new orleans culture and history

detroit daisy 12
our take on the classic daisy with two james rye and
destillaré orange curaçao

scandinavian highball 11
aromas and notes of winter with minnesota-made vikre
aquavit, rosemary syrup, fizz, and aromatic fennel

nonstop hnd to seatac 16
a fun tiki-style drink with iwai whisky, brovo falernum,
lemon cordial and japanese yuzu

the bramble 12
bright and flavorful blackberry cocktail with neversink
apple gin and crème de mûre

champagne cocktail #3 12
bright, citrusy and easy-to-drink champagne cocktail with
a hint of haitian zoranj anmè liqueur

sohei 15
named after the japanese word for monk, this cocktail is a
combination of french, abbey-made chartreuse, haku
vodka, lillet and champagne

texas rumble mule 11
an american mule without russian interence, made with
balcones rumble texas spirit

the finnish g & t 11
a true nordic g & t, made with kyrö napue gin and fever
tree tonic water

magic hour 14
a decadent cocktail to usher in the evening, made with
ten to one caribbean rum, honey saffron syrup and palo
santo bitters

the perennial honeybee 15
similar to a penicillin, but made with minnesota douglas &
todd whiskey, honey ginger syrup and a smoky balcones
brimstone whisky float

brandy crusta 16
a new orleans classic, hailing back to the 1850s. torres 10
spanish brandy, bauchant, maraschino, lemon cordial

white negroni 14
japanese roku gin, lillet blanc, nonino aperitivo

romulus & remus 17
a more spicy and complex variation on a
margarita with chamucos reposado tequila,
ancho reyes liqueur, lime cordial, bordiga dry
vermouth and tattersall orange crema

stargazer 18
a chardonnay cocktail with the highly coveted
black tot dark rum, vanilla syrup and pineapple
cordial

piety & desire 16
a bitter-chocolate lovers cocktail named with a
nod to the artisan chocolaterie in new orleans.
icelandic himbrimi old tom gin, nocino walnut
liqueur, dorda chocolate liqueur and many
other decadent ingredients

SPIRIT FREE BEVERAGES

fever tree ginger beer 4

strawberry, blackberry 5
& lavender lemonade

grapefruit business 5

shirley's tiki temple 6

1919 craft american root beer 4

FOUNTAIN DRINKS

sweet tea, coke, diet coke, 2
sprite, rootbeer, lemonade,
mello yello, fanta orange

