



specialties from our wood-burning oven

flatbreads

- BUFFALO** Pulled chicken, Buffalo Feathers sauce, bacon & mozzarella 8.00
- COCA** Tomato-rubbed crust w/ artichokes, roasted red peppers, scallions & parmesan 7.00
- CARIBE** Curried grilled chicken, sautéed jalapeños, caramelized onions & mozzarella 7.50
- TRES QUESOS** Mozzarella, cheddar & provolone w/ fresh basil & pizza dipping sauce 7.50
- BHM** Brie, (shaved) ham & marmalade 8.00

pizzas

- PEPPERED PEPPERONI** Pepperoni, mozzarella, cracked black pepper & red sauce 8.50
- VERDE** Spinach-garlic spread, artichokes, fresh spinach & mozzarella 8.50
- FRENCH** Roma tomatoes, mozzarella, red sauce & herbes de Provence on thin crust 8.50
- BBQ CHICKEN** Sesame barbecued chicken, caramelized onions & mozzarella 9.50
- CARNE** Pepperoni, salami, ground beef & mozzarella 9.50

MADE TO ORDER Tomato or verde sauce with mozzarella 7.50

1.00 ea.

- Cheddar
- Mozzarella (extra)
- Provolone
- Ground Beef
- Caramelized Onions

- Garlic (minced)
- Jalapeño Peppers
- Onions
- Potatoes
- Red & Green Peppers

1.50 ea.

- Brie
- Andouille Sausage
- Bacon
- Curried Chicken
- Grilled Chicken

- Ham
- Pepperoni
- Artichokes
- Portabella Mushrooms
- Spinach (fresh)

desserts

S'MORES Graham crackers and marshmallows w/ chocolate bars baked in the oven 6.00

wine

Wine of the Moment GLASS 6 BOTTLE 18

GLASS 7 BOTTLE 21 •Whites •Reds

- Cristalino
- Galaxy Rock
- Joel Gott
- MAN
- Saint M
- Salneval
- Boxhead
- Bulletin Place
- Cono Sur
- Just
- Los Cardos

- Cava (Sparkling)
- Pinot Grigio
- Sauvignon Blanc
- Chardonnay
- Riesling
- Albariño
- Shiraz
- Merlot
- Pinot Noir
- Cabernet Sauvignon
- Malbec

- Spain
- Germany
- California
- South Africa
- Germany
- Spain
- Australia
- Australia
- Chile
- France
- Argentina

GLASS 9 BOTTLE 27 •Whites •Reds

- Eve
- Kris
- The Ordinary
- Cannonball
- The Velvet Devil
- Viña Gormaz

- Chardonnay
- Pinot Grigio
- Viognier
- Cabernet Sauvignon
- Merlot
- Tempranillo

- Washington
- Italy
- California
- California
- Washington
- Spain

GLASS 11 BOTTLE 33 •Whites •Reds

- Elizabeth Spencer
- Boom Boom (Charles Smith)
- Purple Hands

- Sauvignon Blanc
- Syrah
- Merlot/Pinot Noir

- California
- Washington
- Oregon

JACKSON'S PICK★

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cocktails

- KIR ROYALE** Champagne splashed w/ Crème de Cassis 7.50
PUMPKIN SPICE SANGRIA Pumpkin ale, pinot noir, raspberry, Captain Morgan & ginger ale 7.50
FRENCH MARTINI Vodka, pineapple juice & Chambord shaken well 7.00
SANGRIA Red wine, OJ, pineapple, grenadine & lime w/ dash of brandy 7.50
CAROLINA ICE PICK Jeremiah Weed sweet tea vodka, iced tea & splash of sours 7.25
NANTUCKET SUNSET Vodka, cranberry juice, sours & Chambord served up 7.00
POMEGRANATE MARGARITA Tequila, Pama pomegranate liqueur, lime juice & sours 7.50
YOU KNOW Stoli Razberi, Apple Pucker, pineapple, sours & Sprite w/ Chambord floater 6.50
ORANGINA Stoli Ohranj, Absolut Mandrin & Grand Marnier w/ splash of Sprite & OJ 7.00
TREEFROG Midori, Parrot Bay rum, blue curaçao & pineapple 6.50
NEW OLD LADY Crown Royal, peach schnapps, sours & Sprite 7.25
SLOE GIN FIZZ Bombay Sapphire, sloe gin, soda & splash of Sprite 7.00

boutique beer

high-gravity bottles

- CHIMAY PREMIÈRE** (Red Ale), Belgium 9.00
CORSENDONK (Abbey Brown Ale), Belgium 9.00
FIN DU MONDE, Québec 7.00
HARPOON LEVIATHAN (Imperial IPA), Boston 7.00
HOLY MACKEREL MACK IN BLACK (American Strong Ale), Fort Lauderdale 7.50
ORANGE BLOSSOM SQUARED (Spiced Pilsner), Greenville, SC 6.50
SPATEN OPTIMATOR (Doppelbock), Germany 5.00
TERRAPIN GAMMA RAY (Tupelo Honey Wheatwine), Athens, GA 7.50

beer

draft

- ABITA ANDYGATOR** (high-gravity), Abita Springs, LA 5.50
BELL'S BEST BROWN ALE, Kalamazoo, MI 4.00
BLUE MOON (Belgian White), Colorado 4.50
DELIRIUM TREMENS (high-gravity), Belgium 9.00
SWEETWATER 420 (Pale Ale), Atlanta 4.25

bottle

- AMSTEL LIGHT**, The Netherlands 4.00
BASS ALE, England 3.75
CORONA, Mexico 4.25
DOS EQUIS, Mexico 4.00
GUINNESS (Draught Bottle), Ireland 4.50
HEINEKEN, The Netherlands 4.00
HEINEKEN LIGHT, The Netherlands 4.00
LEINENKUGEL'S (Sunset Wheat), Chippewa Falls, WI 4.00
NEWCASTLE, England 4.50
OLDE TOWNE (Amber), Huntsville 4.00
PERONI, Italy 4.00
RED STRIPE, Jamaica 3.75
SIERRA NEVADA (Pale Ale), California 3.75
STELLA ARTOIS, Belgium 4.25
SWEETWATER BLUE (Blueberry Ale), Atlanta 4.00
YAZOO (Pale Ale), Nashville 4.00
YUENGLING (Lager), Pennsylvania 3.25
BUDWEISER, St. Louis 3.25
BUD LIGHT, St. Louis 3.25
COORS LIGHT, Colorado 3.25
MICHELOB ULTRA, St. Louis 3.25
MILLER LITE, Milwaukee 3.25
SHARP'S (non-alc.), Milwaukee 3.00
WOODCHUCK CIDER (Amber), Vermont 3.50

coffee & tea

Please ask to see our selection of New Orleans coffees & San Francisco teas.

SOHO SQUARE • 1831 28TH AVENUE SOUTH • 205.870.9669
MON-FRI 11AM TILL MIDNIGHT (FRI 1AM) • SAT - 10AM TILL 1AM • SUN 10AM TILL 10PM