



specialties from our wood-burning oven

flatbreads

- BUFFALO** Pulled chicken, Buffalo Feathers sauce, Benton's bacon & mozzarella 8.00
- COCA** Tomato-rubbed crust w/ artichokes, 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 9.00
- VERDE** Spinach-garlic spread, artichokes, fresh spinach & mozzarella 9.00
- 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, Benton's bacon, ground beef, mozzarella & parmesan 10.00
- 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
- Benton's Bacon (\$2)
- 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

•Whites •Reds

Wine of the Moment GLASS 6 BOTTLE 18

GLASS 7 BOTTLE 21

Cristalino	Cava (Sparkling)	Spain
Goats do Roam	Rosé	South Africa
Guenoc Reserve	Chardonnay	Lake County
Riff	Pinot Grigio	Italy
Saint M	Riesling	Germany
Bulletin Place	Merlot	Australia
Insatiable	Cabernet Sauvignon	Sonoma
<small>JACKSON'S PICK</small> ★ Lucky Star	Pinot Noir	California
The Immortal Zin (Peirano)	Zinfandel	Lodi

GLASS 9 BOTTLE 27

Joel Gott	Sauvignon Blanc	Napa
Kris	Pinot Grigio	Italy
<small>JACKSON'S PICK</small> ★ MAN	Chardonnay	South Africa
Ampakama	Malbec	Argentina
Perrin	Côtes du Rhône	France
The Velvet Devil	Merlot	Washington

GLASS 10 BOTTLE 30

Glen Carlou	Chardonnay	South Africa
Rutherford Vintners	Pinot Noir	Napa
<small>JACKSON'S PICK</small> ★ Villa San-Juliette	Cabernet Sauvignon	Paso Robles

cocktails

- CUMBERLAND SIDECAR** Four Roses Small Batch, St.-Germain, Pimm's & house ginger beer 8.00
SANGRIA Red wine, pineapple, OJ & brandy w/ house sours & grenadine 8.00
PUMPKIN SANGRIA Pumpkin ale, pinot noir, Fireball whiskey, raspberry syrup & ginger ale 8.00
FRENCH MARTINI Absolut, pineapple juice & Chambord shaken well 8.00
MISERY & GIN Tanqueray, Woodchuck Pear cider & Domaine de Canton ginger liqueur 7.50
TENNESSEE STUD Georgia Moon moonshine & lemonade w/ Coca-Cola splash 7.00
UPPER MANHATTAN Jim Beam rye, sherry, house bitters & port 8.00
POMEGRANATE MARGARITA Tequila, Pama pomegranate liqueur, lime juice & sours 7.50
JOHN DALY Firefly sweet-tea vodka & lemonade 7.50
DIRTY MARY Spicy Bloody Mary w/ Absolut Peppar & olive juice 8.00
ROOT BEER FLOAT Three Olives Root Beer vodka, Coke & vanilla foam 7.50
BOURBON ALEXANDER Woodford Reserve, Amarula & chocolate sauce blended w/ vanilla ice cream 8.00
HOUSE SHOT Bartender's specialty of the night 5.00

beer

* HIGH-GRAVITY BEER

draft

- JACKSON'S PALE ALE** (by Yazoo), Nashville 4.50
ABITA ANDYGATOR (high-gravity), Abita Springs, LA 5.50
BLUE MOON (Belgian White), Colorado 4.25
GOOD PEOPLE (Seasonal), Birmingham 4.50
ODE TO MERCY (high-gravity Imperial Brown Ale), Decatur, GA 7.00
STRAIGHT TO ALE (Seasonal), Huntsville 5.00

bottle

- AMSTEL LIGHT**, The Netherlands 4.00
BOULEVARD (Unfiltered Wheat), Kansas City 4.25
CORONA, Mexico 4.25
CORONA LIGHT, Mexico 4.25
GOOD PEOPLE (IPA in can), Birmingham 4.00
GUINNESS (Draught Bottle), Ireland 4.50
HEINEKEN, The Netherlands 4.00
HEINEKEN LIGHT, The Netherlands 4.00
KRONENBOURG, France 4.00
LAZY MAGNOLIA (Southern Pecan), Kiln, MS 3.75
LEFT HAND 400-POUND MONKEY (English IPA), Longmont, CO 5.00
LOOSE CANNON * (American Hop³ IPA), Baltimore 7.00
MAGIC HAT #9 (Not Quite Pale Ale), Burlington, VT 4.50
NEGRA MODELO, Mexico 4.00
NEWCASTLE, England 4.50
ORANGE BLOSSOM SQUARED * (Spiced Pilsner), Orlando 6.50
PRANQSTER * (Belgian-Style Golden Ale), California 6.00
RED STRIPE, Jamaica 4.00
SAMUEL ADAMS (Octoberfest), Boston 4.00
SHINER BOCK, Texas 3.75
SIERRA NEVADA (Pale Ale), California 3.75
STELLA ARTOIS, Belgium 4.25
SWEETWATER 420 (Pale Ale), Atlanta 4.25
SWEETWATER IPA, Atlanta 5.00
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
PABST BLUE RIBBON (16-oz. can), Milwaukee 3.00
WOODCHUCK CIDER (Amber), Vermont 3.50
WOODCHUCK CIDER (Pear), Vermont 3.50
SHARP'S (non-alcoholic), Milwaukee 3.00

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 11PM