

# LET'S EAT

## Sides & Apps

*Sides & appetizers served family-style (1 pound portions to split)*

Hush Puppies	\$10
Fried Okra	\$10
Jalapeno-Cheddar Cornbread	\$10
Mac & Cheese	\$10

## Main Course

*Main courses include potatoes, andouille sausage, and corn.*

1 lb Crawfish - Locally sourced directly from Lake Billy Chinook \$55

1.5 lb Clams & Mussels \$50

## Desserts

Pound Cake (serves 2)	\$5
Beignets (10c   serves 2) - Served with a caramel apple dipping sauce	\$10

## Beverages

*Non-alcoholic (included with meal)*

Lemonade
Iced Tea (sweet)
Iced Team (unsweet)

*Our recommended beer pairings*

Lotus Pils	\$5
Blonde Bombshell	\$5
This IPA	\$5
Sunup Summer Ale	\$5

*Our complete tap list is available, just ask!*

*Our recommended wine pairings*

Del Rio Rosé (Oregon)	\$10
Rock Point Pinot Gris (Oregon)	\$10

*Our recommended boozy beverage*

Ranch Water - tequila blanco, fresh lime juice, soda water	\$6
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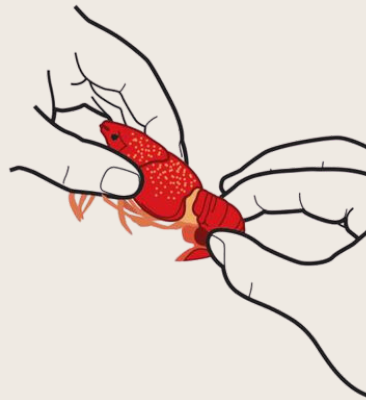
**Turn this menu over for instructions on how to get down at a crawfish boil**

*\*gratuity not included*

# *How to get down at a* **CRAWFISH BOIL**

## **Step 1:**

Lightly squeeze the head and tail of the crawfish, twist and pull the head and tail away from each other.



## **Step 2:** **optional but recommended**

After you've pulled the tail and head apart, don't forget to suck the meat out of the head.

## **Step 3:**

Holding on to the end of the tail, peel back the shell to reveal that juicy crawfish meat. Dip in butter (or don't) & chow down!

**pro tip: pinch the tail and pull the meat out with your teeth**



# **Repeat & enjoy!**