

Kitchen Menus

BAYOU BEER GARDEN

BBG Buffalo Chicken Wings

Juicy and crispy fried chicken wings, tossed in our signature spicy buffalo sauce, served with your choice of ranch or blue cheese dressing.

12 Pieces.....\$16.00

8 Pieces.....\$12.00

French Fries

Regular.....\$4.00

Large.....\$6.00

Sweet Potato Fries

Regular.....\$5.00

Large.....\$7.00

Cheese Fries.....\$8.00

Crispy steak-cut French fries topped with a heap of ooey-gooey melted cheddar cheese.

Gravy Fries.....\$8.00

Crispy steak-cut French fries topped with savory roast beef debris gravy.

FAMOUS BBG Disco Fries.....\$11.00

French fries, gooey melted cheddar cheese, savory roast beef debris gravy.

Onion Rings.....\$10.00

Chicken Tenders.....\$10.00

Served with your choice of ranch, blue cheese, buffalo, bbq, honey mustard or remoulade.

Crabby Bites.....\$11.00

Like mini crab cakes on steroids, crab meat, jalapenos, and cheese come together at last.

Served with remoulade sauce.

Spicy Crawfish Pies.....\$10.00

Served with remoulade sauce.

Spicy Meat Pies.....\$10.00

Served with a side of debris gravy.

Jalapeno Poppers.....\$9.00

Served with ranch dressing.

Mozzarella Sticks.....\$9.00

Served with marinara sauce.

Broccoli Bites.....\$9.00

Cheese, broccoli and bacon bit goodness.

Served with ranch dressing.

SANDWICHES

The BBGB.....\$8.00

Our signature 10 oz. burger grilled to order and served on a toasted sesame seed bun.

Cooked medium unless otherwise requested.

The Mini BBGB.....\$5.00

A 5 oz. burger grilled to order and served on a slightly smaller toasted sesame seed bun.

Minis cannot be cooked less than medium.

Chicken Sandwich.....\$9.00

A marinated and grilled chicken breast served on a toasted sesame seed bun.

Upgrades:

Dressed.....\$1.00 Cheese.....\$1.00

cheddar, provolone, pepper jack or swiss
Bacon.....\$2.50

Jalapenos....\$1.00 Mushrooms.....\$1.00

WRAPS

Chicken Bacon Ranch Wrap....\$12.00

Marinated and grilled chicken breast, smoky bacon, lettuce, tomato, cheddar cheese and ranch dressing, wrapped in a 12" flour tortilla.

Buffalo Chicken Wrap.....\$12.00

Marinated and grilled chicken breast tossed in our delicious wing sauce, lettuce, tomato, and cheddar cheese wrapped in a 12" flour tortilla.

Your choice of ranch or blue cheese dressing

BAYOU WINE GARDEN

SMALL

Garlic Parm Fries roasted garlic, parmesan, parsley	8
Goat Cheese Peppers peppadews, balsamic reduction	4
Pimento Cheese Dip green onion, house potato chips	6
Fried Brussels Sprouts balsamic glaze	8
Chicken Skin Cracklings house smoked, green onion, chipotle ranch	7
Crab Rangoon Dip louisiana crab meat, cream cheese, mozzarella, green onions, sriracha-sweet chili sauce, house chips	13
Coq au Vin Pot Pie braised chicken, red wine, carrots, onion, puff pastry	10

TACOS

5 each

Grilled Banh Mi Shrimp Taco hoisin aioli, daikon-carrot slaw, cilantro	
Fried Oyster Taco pickled jalapeno and red onion, chipotle ranch, arugula, cilantro	
Bulgogi Beef Taco Korean marinated flank steak, romaine, sriracha aioli, green onions	
Trashy Taco house smoked chicken skins, pimento cheese, green onions	

SANDWICHES

Bacon & Brie on Sourdough cane syrup bacon, basil-blueberry compote, brie	11
Kale & Mushroom Grilled Cheese sweet & sour kale, miso-sake wild mushrooms, fontina cheese on sourdough	9
Spicy Chicken Sliders buttermilk & crystal hot sauce marinated fried chicken, pimento cheese, house pickles (2 per order)	10
Black Bean Burger Sliders brown rice, black bean, corn, pecan, garlic aioli, tomato, spring mix (2 per order)	10

SALADS

Caesar romaine lettuce, croutons, house caesar dressing	5 / 8
Goat Cheese mixed greens, toasted pecans, shiitake mushrooms, dried cherries, goat cheese, balsamic vinaigrette	12
Add protein: Grilled or Fried Chicken	5
Bacon	3
Grilled Shrimp	6
Fried Oysters	7

BIG PLATES

Salmon & Grilled Shrimp lemon beurre blanc, fried crab boil potatoes & sauteed brussels sprouts	25
Flat Iron Steak compound butter fried crab boil potatoes & sauteed brussels sprouts	22
Add Grilled Shrimp	6
Fried Oysters	7
Mussels & Fries	
Coconut curry, Thai basil	14

CHEESE & CHARCUTERIE BOARDS

Served with bread, house chutney, mustards and pickles...
Select your own or ask for the chef's selection!!!

1 cheese \ 7	1 meat \ 9
2 cheeses \ 12	2 meats \ 17
3 cheeses \ 17	3 meats \ 25

THE BIG BOARD *Chef's Choice* \$25

Two cheeses and two meats

CHEESE:

St. Agur Blue soft, creamy, earthy, cow
St Randeaux Camembert soft-ripened, earthy
Youngsters Double Cream Gouda fudgy, cow
Derby Port semi-firm, cow, marbled w port
Honey Goat Gouda semi-hard, smooth, goat
Tickler Cheddar hard, sharp, nutty, cow
+\$2 Windmer's 10yr Cheddar hard, cow

CHARCUTERIE:

Alligator Tasso sweet, smoky & spicy
Bresaola wagyu beef, coffee, cardamom
Bourbon Bacon Jam sweet, savory
Duck Ham smoked duck breast
Finocchiona Salami cured pork, fennel
Pancetta cured pork belly, gin spices