

# COCKTAILS

## SIGNATURE COCKTAILS

### **GIN & TONIC \$9**

house-infused gin, tonic syrup,  
lavender bitters, seltzer

### **WATERMELON SMASH \$9**

bourbon, watermelon juice,  
lemon, mint

### **GINGER PINEAPPLE**

#### **MINT JULEP \$10**

bourbon, ginger syrup,  
pineapple, mint

### **SMOKIN' CACTUS \$11**

mezcal, grapefruit, lime, agave,  
jalapeno, tajin

### **CILANTRO LIME**

#### **MARGARITA \$10**

tequila, agave, lime, cilantro,  
cucumber, spiced rim

### **HURRICANE \$9**

spiced rum, dark rum, lime, passion  
fruit, orange, pineapple, bitters

### **SOUTHERN GREYHOUND \$10**

vodka, grapefruit, lime, mint

### **AUNT MONTE'S**

#### **BLOODY MARY \$10**

vodka, housemade bloody mary mix

## CLASSIC COCKTAILS

### **SAZERAC \$10**

rye whiskey, sugar, bitters, absinthe

### **BOULEVARDIER SOUR \$10**

rye whiskey, sweet vermouth, campari,  
grapefruit, lemon, egg white

### **VANILLA SPICE**

#### **OLD FASHIONED \$10**

bourbon, vanilla spice syrup,  
bitters, orange

### **VIEUX CARRE \$11**

rye whiskey, VSOP cognac, sweat  
vermouth, benedictine, amaro, bitters

## PUNCHES

### **HAZEL'S BROWN WATER**

#### **ALLIANCE PUNCH \$9**

bourbon, spiced rum,  
lemon oleo sacchrum,  
fresh citrus, honey, seltzer

### **APPLE CRISP**

#### **MOONSHINE \$9**

moonshine, apple cider, lemon,  
cinnamon spiced syrup, apples

### **RED SANGRIA \$9**

red & white wine, vodka,  
orange liqueur, pomegranate juice,  
lemons, oranges, apples

## NON ALCOHOLIC

### **LEMONADE \$5**

choice of regular, peach,  
black cherry, or arnold palmer

*spike it for \$4!*

(pick a base spirit)

### **SWEET TEA \$6**

mama Hazel's recipe!

# FOOD

## APPETIZERS

### **HUSH PUPPIES**

deep fried to golden spheres of deliciousness, served with a chipotle aioli

### **TATER TOT NACHOS**

pimento cheese sauce, fried okra, tomatoes, pickled jalapenos, green onions, sour cream

### **FRIED GREEN TOMATOES**

a balance of tart and sweet, deep fried and served with a cajun ranch dipping sauce

### **CHICKEN AND WAFFLES**

Hazel's fried chicken with sweet potato waffles, covered in a bourbon maple syrup

### **COLLARD GREEN**

#### **DUMPLINGS**

Hazel's collard greens, cream cheese, served with a spicy peach chutney

### **GATOR BITES**

cornmeal battered alligator, fried okra, served with tartar & cocktail sauces

### **ROASTED BRUSSELS**

#### **SPROUTS**

brussels sprouts tossed in sherry vinaigrette, sesame seed oil

## SALADS

### **CUCUMBER SALAD**

cucumber, onion, tomatoes, tossed in a sour cream dressing

### **WARM BEETS & ARUGULA**

roasted beets, arugula, onions, goat cheese, raspberry vinaigrette

### **BLT**

bacon, romaine hearts, cherry tomatoes, red onion, housemade ranch

## SMALL PLATES

### **CHICKEN POT PIE**

country-style pot pie with fried chicken, vegetables, all inside a golden, flaky crust.

### **CATFISH POBOY**

blackened catfish, cabbage slaw, tartar sauce

### **FRIED OYSTER POBOY**

battered and fried pacific oysters, cabbage slaw, tartar sauce

### **CHICKEN CAESAR SANDWICH**

Hazel's fried chicken, romaine hearts, butterleaf, parmesan, croutons, cajun caesar dressing

## LARGE PLATES

all plates come with a choice of 2 sides

### **HAZEL'S FRIED CHICKEN**

perfectly fried chicken with pickles, served in a skillet,  
choice of 2pc, 4pc, or a whole bird (10 pc)

### **BLACKENED CATFISH**

blackened spiced catfish, served over a bed of sauteed  
cabbage and a side of tartar sauce

### **SMOKED BRISKET**

applewood smoked brisket served with  
housemade BBQ sauce

### **SMOKED TRI-TIP**

Texas-style dry rub, slow smoked

### **BIG DADDY D'S BBQ RIBS**

fall-off-the-bone goodness with housemade  
BBQ sauce

### **BRAISED OXTAIL**

braised oxtail served over dirty rice,  
sauteed carrots, and gravy

### **BBQ MEAT PLATTER**

a delicious trio of our meaty offerings. brisket, tri-tip  
and ribs all served on a large wooden board

### **SHRIMP AND GRITS**

blackened jumbo prawns, stone ground grits, chives

## SIDES

**\$6 each**

### **CHEDDAR & POBLANO BISCUITS**

### **MAC & CHEESE**

### **COLLARD GREENS**

### **POTATO SALAD**

### **FRIED PICKLES**

### **GREEN BEANS AND CARAMELIZED ONIONS**

### **CORN ON THE COB**

### **DIRTY RICE**

### **FRIED CABBAGE**

## DESSERT

### **KEY LIME PIE**

a sweet and tart key lime filling in a  
graham cracker shell, topped with  
bourbon whipped cream

### **RED VELVET**

### **LAVA CAKE**

warm red velvet cake with a gooey  
cream cheese center

### **BANANA PUDDING**

homestyle pudding topped with  
Nilla wafers