



SHARABLE STARTERS

Boudin Balls

House-made pork boudin, horseradish cream drizzle - \$7.99

Chix Wings

Signature apple-pepper jelly glaze or traditional buffalo - \$9.99

Queso Fundideau

White cheddar, crumbled fennel sausage, warm tortilla chips - \$8.99

House Salsa

Warm tortilla chips - \$4.99

Porkin' Nachos

Pork shoulder, roasted corn salsa, black beans, tomatoes, fresh jalapenos, cilantro, lots-o-cheese, lime ranch drizzle - \$9.99

Spinach Dip

Warm tortilla chips - \$8.99

Poutine

House cut fries, short rib meat & gravy, cheese curds, horseradish cream drizzle - \$9.99

SOUPS & SIDE SALADS

Side Salads 2.99 with an entrée purchase

Smoked Chicken & Sausage Gumbo

Cup - \$4.99 Bowl - \$6.99

Red Beans & Rice

Cup - \$4.99 Bowl - \$6.99

Tomato Basil Soup

Cup - \$4.99 Bowl - \$6.99

Soup & Salad

Your choice of side salad & bowl of soup - 7.99

House Salad

Farm greens, radish, tomatoes, shaved carrots, toasted sunflower seeds, house vinaigrette - \$4.99

Caesar Salad

Romaine, herbed croutons, Parmigiana cheese - \$4.99

TACOS

Choose 2 with one side - \$10.99

Choose 3 with one side - \$12.99

Fish Tacos

Beer battered & flash fried cod, slaw, radish, tomato, lime ranch, fresh corn tortillas

Beef Tacos

Grilled chef's cut, caramelized onions, crispy fried jalapenos, cilantro aioli, fresh corn tortillas

Pork Tacos

Pork shoulder, slaw, cilantro, fresh corn tortillas

DON'T FORGET ABOUT BRUNCH!
Sunday 10 - 2

SANDWICHES

All sandwiches are served with house cut fries. Burgers are made with P-Beau's special blend of short rib, brisket and chuck.

Tavern Double Cheeseburger

Sharp cheddar, mayo, mustard, lettuce, tomato, purple onions, housemade pickles - \$9.99

Beau's Double Prime 96 Steakhouse Bacon Burger

Fried onion rings, sharp cheddar cheese, Beau's prime 96 steak sauce - \$11.99

Blackened Beer Burger

Blackened, beer braised onions, jalapeno aioli, Swiss - \$11.99

Meatball Sub

Housemade meatballs, marinara, fontina - \$10.99

Cubaneau

Pork shoulder, slow roasted ham, Swiss, housemade pickles, creole mustard - \$10.99

Jag's Downhome Chicken

Buttermilk fried chicken breast, housemade pickles, tomatoes, honey mustard, southern style slaw - \$10.99

Grilled Chicken

Herb char-grilled chicken, tomatoes, bacon, caramelized onions, cilantro/jalapeno aioli, Swiss - \$10.99

Grown-Up Grilled Cheese and Soup

Gouda, cheddar, fontina, bacon onion jam with tomato basil soup - \$10.99

ENTRÉE SALADS

Steak House Salad

5 oz. Chef's cut steak, applewood smoked bacon, tomatoes, fried onions, bleu cheese dressing - \$12.99

Chicken Club Salad

Crispy chicken or herb grilled chicken, bacon, cheddar cheese, tomatoes, croutons, housemade ranch - \$11.99

Louisiana Crawfish Salad

Fried crawfish, tomatoes, cheddar cheese, bacon, roasted corn maqchoux, honey dijon - \$12.99

Beau'd Up Buffalo Salad

Fried & buffaloed chicken bites, avocado, shredded carrots and celery, fresh croutons, housemade ranch - \$11.99

Field & Stream Salad

Blackened Gulf shrimp, field greens, diced apples, purple grapes, strawberries, gorgonzola cheese crumbles, apple pecan vinaigrette - \$12.99

SIDES

Fresh Veggies

House Fries

Smashed Cheddar Potatoes

Stir Fry Green Beans

Bacon Braised Greens

Rice Pilaf

Mac & Cheese

Southern Style Slaw

MAINS

Fire Grilled Pork Chops
Salted rosemary caramel, mac & cheese - \$18.99

Grilled Tuna Steak
Mojo basted, sautéed green beans, rice pilaf - \$15.99

Pasta Jam

Chicken, smoked sausage, tasso, onions, red peppers, roasted garlic cream sauce - \$14.99

Char Grilled Chicken

Marinated breasts, rice pilaf, sautéed green beans - \$12.99

Fish & Chips

Beer battered Cod, housemade chips, tartar - \$15.99

Catfish Plaquemine

Fried fillet, crawfish stew, white rice - \$15.99

Redfish LeBeau

Pan seared Redfish, shrimp, New Orleans style BBQ butter, spaghetti - \$18.99

Gulf Coast Fried Shrimp

House fries, cocktail - \$16.99

Chick & Beans

Housemade red beans & rice, crispy fried chicken strips - \$10.99

Bayou Teche Blackened Chicken

Topped with a cream sauce of bacon, southern greens, and crawfish. Served with rice pilaf - \$14.99

Beef Short Rib

Boneless rib meat, red wine & beef stock braised, sautéed green beans, smashed cheddar potatoes - \$19.99

Chicken Fried Chicken

Tasso rosemary white gravy, smashed cheddar potatoes - \$14.99

Steak & Fries

10oz Chef's cut, beer braised onions, Beau's prime 96 steak sauce - \$17.99

Chicken & Waffles

Buttermilk fried chicken, waffle, maple syrup, powdered sugar - \$13.99

Spaghetti & Meatballs

Housemade meatballs, marinara - \$12.99

Ms. Grace's Yardbird Platter

Buttermilk fried chicken strips, honey hot sauce drizzle, Southern style slaw - \$13.99

PIZZA

All Pizzas 10" Thin Crust Pizza
Serves 1

Cheesy

Mozzarella, provolone, romano, marinara - \$10.99

Pepperoni

Mozzarella, provolone, fresh basil, olive oil, marinara - \$11.99

Italian Sausage

Mozzarella, provolone, fresh basil, olive oil, marinara - \$11.99

Charlie's Chicken Florentine

Grilled chicken, red peppers, mozzarella, provolone, romano, creamed spinach - \$12.99



We also proudly serve Community Coffee,
Sweet and Unsweet Tea

BY THE GLASS & BOTTLED WINE

	Glass	Bottle
Ruffino, Italy - Pinot Grigio	7	20
Hess Shirtail, Monterey - Chardonnay	8	22
Rodney Strong, Chalk Hill - Chardonnay		32
La Crema, Sonoma - Chardonnay		36
14 Hands, Washington - Rosé	7	20
Robert Mondavi, California - Pinot Noir	8	24
A-Z Wineworks, Oregon - Pinot Noir		36
Meiomi, California - Pinot Noir		36
Markham, Napa - Merlot		44
Estancia, California - Cabernet Sauvignon	9	26
Chateau Ste Michelle "Indian Wells", Washington - Cabernet Sauvignon		38 36
Simi, Alexander Valley - Cabernet Sauvignon		44
Bogle Essential Red, California - Red Blend	8	24

Specialty COCKTAILS

P-BEAU'S PUNCH (8)

the perfect "yard" drink for hot summer days...
a juicy mix of orange, cranberry, and sweet
and sour stiffened with vodka, gin, rum,
tequila and triple sec

L.P. LEMONADE (7)

Jack Daniels Whiskey, triple sec,
fresh squeezed lemonade

MARGARITA ON THE YARD (7)

Sauza Blanco Tequila, agave, fresh lime juice,
triple sec, splash of fresh squeezed OJ

STRAWBERRY BASIL (7)

Sailor Jerry Spiced Rum, fresh strawberry
puree, basil leaves, fresh squeezed lime
juice, simple syrup

SANGRIA (8)

Fresh fruit base with choice of red wine,
white wine, or champagne

MINT JULEP (7)

Buffalo Trace Bourbon, fresh mint, simple syrup

OUR BLOODY MARY (8)

Better than Zing Zang! House made mix,
pepper infused Cathead Vodka

HIGH 5 HAPPY HOUR

Everyday 2-6

\$5

Craft Beer • Specialty Cocktails
Glass Wine • Beau's Prime 96 Burgers



BEERS

Check Out The Board For
Our Craft Beers on Tap

Bottles

(12oz. bottle)

Miller Lite

pale lager... (4)

Bud Light

pale lager... (4)

Michelob Ultra

light lager... (4)

Abita Amber

Munich style lager... (4)

Corona

pale lager... (4)

Blue Moon

Belgian white... (4)

Stella Artois

Belgian pale lager... (4)

Fence Posts

(24oz. can)

Yuengling

lager... (6)

Bud Heavy

pale lager... (6)

Dos XX

lager... (6)

Roadies

(12oz. can)

NOLA 7th Street Wheat'

hefeweizen... (5)

Gnarly Barley 'Catahoula Common'

common... (5)

Gnarly Barley 'Korova'

milk porter... (5)

Great Raft 'Reasonably Corrupt'

black lager... (5)

Southern Prohibition Suzy

B Blonde

American blonde ale... (4)

Parish Canebrake

wheat ale... (4)

DESSERT GOODIE JARS

Salted Caramel Cheesecake
layers of locally made
cheesecake, buttered graham
cookie, and salted rosemary
caramel topped with double
whipped cream... 4.99

Milk Chocolate

layers of milk chocolate
custard and sweet mascarpone
cream over a bed of Louisiana
pecan crumble, and topped with
double whipped cream... 4.99

Lemon Ice Box

layers of sweetened lemon
custard and buttered graham
cookie crumble topped with
double whipped cream... 4.99

Rootbeer Float

barq's rootbeer and locally
crafted all natural vanilla
bean ice cream... 4.99