

*"Laissez les
bons temps
rouler"*



*"Let The
Good Times
Roll"*

MARDI GRAS SPECIALS

FEBRUARY 9TH & 10TH, 2024

• Food •

Shrimp Cocktail

jumbo poached shrimp with creole cocktail sauce 17

Crawfish Jambalaya

traditional crawfish and rice stew with tomatoes, peppers, celery and onions, served with a cornbread muffin 22

Chicken and Andouille Sausage Gumbo

Cajun soup with okra, chicken and sausage, served over rice, with a cornbread muffin 20

Vegan Gumbo

a rich vegan roux with vegetables and spicy "sausage", served with a vegan cornbread muffin 20

BBQ Shrimp & Grits

cheesy grits with creamy cajun BBQ shrimp and southern-style greens 24

"Oyster" Po-Boy

beer battered & pan-fried oyster mushrooms, romaine lettuce, tomatoes, house-made remoulade on french bread served with kettle chips 20
(available vegan)

Red Beans and Rice

NOLA style rice and red beans, with onions, celery, pepper and garlic, served with a cornbread muffin 10
(available vegan)

Southern Style Greens

vegetarian braised collard greens 4.5

• Dessert •

Mardi Gras Suga Pig Cookies

House-Made King Cake

Mississippi Mud Pie

Peanut Butter Pie

Carrot Cake



• Drinks •

Hurricane

rum, real passion fruit, oj, pineapple juice, lime juice 11

Sazerac

absinthe, rye, cognac, demerara syrup, bitters, lemon 12

Old Fashioned

bourbon, demerara syrup, aromatic bitters, orange 12

Bloody Mary

house-made bloody mary mix 10

Mimosa

10 pitcher 37

Margarita

reposado tequila, cointreau, lime juice, agave 10

Spicy Margarita

reposado tequila, cointreau, lime juice, agave, jalapeno 12

Espresso Martini

espresso, kahlua, vodka 12

Chocolate Martini

Maplewood chocolate liqueur, Reyka vodka, Five Farms Irish Cream, Gozio amaretto, dark chocolate, cream 14

Vodka & Raspberry

Lemonade

9

Bourbon (2oz pour)

Buffalo Trace 10
Woodford Reserve 13
Four Roses Small Batch 15

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