Three Muses

Chef de Cuisine – Marcus Woodham

MEAT

Antipasto
selection of cured meats, artisanal cheeses, Pickled seasonal vegetables & jam.....16 (GO)

Lamb Sliders
Seasoned Home Plate Pastures lamb and pork, tomato chutney, herbed goat cheese.....10 (GO)

Beer Braised Kurobuta Pork Belly
apple chutney, scallion pancakes.....10

Duck Huaraches
Duck carnitas, sweet-n-sour onions, cilantro, mole, queso fresco.....10/14

Steak and Cake
all natural hangar steak, LA crab cake, béarnaise.....16 (SO)

Ms. Moons Bulgogi Rice Bowl
thinly sliced marinated ribeye steak, spinach, sprouts, housemade kimchi.....12
add fried yard egg.....2

Bacon Wrapped Blue Cheese Stuffed Dates
vanilla balsamic.....6/9 (GF)

SEA

Tempura Shrimp
sweet Chinese mustard sauce.....6/10 (SO)

Seared Scallops
Cantaloupe, green tomato gazpacho, Serrano ham, agave and thyme vinaigrette……..16 (GF, SO)

Lobster Eggrolls
chili lime sauce.....12(SO)

Mussels
pistachio pesto, housemade dill and vinegar chips.....14 (GF,SO)

VEGETARIAN

Cheese Plate
selection of three artisanal cheeses with accompaniments.....12 (GO)

Marinated Olives
herbs, spices ,vinegar.....4 (V,GF)

Three Muses Fries
feta, gremolata.....7 (VO,GF)

Greek Yogurt Bruschetta
dill, pepitas, radish, yellow tomato, cucumber, melon syrup.....7/13 (VO)

Beet Salad
corn nuts, pickled mustard seed tzatziki, feta…..10 (GF, VO)

Wild Mushroom Gritalaya
smoked gouda, charred mustard green hot sauce .....8(GF)

Tofu Rice Bowl
marinated tofu, spinach, sprouts housemade kimchi…...9 (V)
add fried yard egg…2

PASTA

Linguini
caponata, torn herbs, parmesan…...11/19 (VO)

Bucatini
farm egg, green onion, oxtail, yaka mein broth housemade kimchi…...11/18

Rigatoni
Lamb, cippolini onions, lemon, rosemary, natural jus.....15/23

Saffron Gnocchietti
Gulf fish, pink eye peas, arugula and caper pistou, citrus and baby green salad…...22 (SO)

V=Vegan

NO SEPARATE CHECKS. Thank You.

Three Muses

COCKTAILS

THE MUSE 11
Cucumber infused Hendrick's gin, St.Germain and blueberry harmonize in our namesake cocktail

SPAGHETTI WESTERN 10
A rosemary and Campari spin on a Bulleit bourbon Old Fashioned

THE OTHER REDHEAD 10
Ginger and ancho chili liqueurs spice up this bold Jameson sipper

EARL GREY GARDENS 10
Honeysuckle vodka, lemon, tea syrup and thyme create a fresh take on a Collins

FJORDIAN SLIP 12
Cana Brava Rum ties Icelandic birch liqueur and honey in this take on lemon Daiquiri

CHAMPAGNE SUPERNOVA 10
Grapefruit liqueur and Lillet makes this Champagne cocktail sparkle

SIN TI , SANS TOI, WITHOUT YOU 10
Mezcal and Tequila put smoke on peach and lavender—a delightful sipper

THE TATTOOED LADY 12
Floral Iris liqueur and raspberry charm this Peruvian Pisco sour

THE PORT HEIST 9
Ginger syrup and mint casted with unaged white port for a killer summer Sazerac rye sour

POOLSIDE SMUGGLER 10
Tamarind and amaro bring a balance of sweet and tart to this Irish whiskey swizzle

MINOR SWING MARGARITA 11
Hibiscus, jalepeno and blood orange liqueur reinvent this classic drink finished off with grapefruit soda

THE OUTER DARK 12
Cachaça deepened with cacao nibs, contrasted with hazelnut liqueur, Calvados and a hint of salt.

TODAYS RIFF
Ask what our bartenders have improvised tonight!

BEER

LOCAL DRAUGHT

Holy Roller Urban South *I.P.A.*	7
Mississippi Fire Ant Southern Prohibition *Imperial Red*	7
Catahoula Common Gnarley Barley *Steam Lager*	7
Tin Roof Blonde Tin Roof *Blonde Ale*	7
Bayou Blaze Chafunkta *Irish Red Ale*	7
LA 31 Passione Bayou Teche *Passion Fruit Wheat*	7

BOTTLES & CANS

Envie *American Pale Ale* Parish Brewing	7
Synebrycoff *Porter* Synebrycoff	8
Aventinus *Wheat Dopplebock* G. Schneider & Son	10
Oktoberfest *Marzen Lager* Spaten	7
Suzy B *Blonde Ale* Southern Prohibition Brewing	6
All Day I.P.A. *Dry Hopped Blonde Ale* So. Pro. Brew.	8
Stella Artois *Belgium Pilsner*	6
Stella Cidre *Belgium Hard Apple Cider*	6
Bud Light *American Pale Lager*	5

WINE

Bottle list available.

WHITE

Sparkling Brut Rosé Monmousseau, *France N/V*	10/40
Sparkling Brut Monmartre, *France NV*	9/36
Prosecco Ca'furlan, *Italy NV*	9/36
Chardonnay Domaine de la Motte, *France'15*	10/40
Sauvignon Blanc Ranga Ranga, *South Africa '15*	10/40
Riesling H. Hermann , *Germany '15*	11/44
Pinot Grigio Riff, Italy '14	8/32
Picpoul Camino Domita , *France '14*	9/36
Rosé all day !!! *(rosé weekly feature)*	10/40
Semillion Blend Chateau de Grangeneuve, *France '13*	10/40
Chenin Blanc Blend The Curator, *South Africa '15*	10/40

RED

Cabernet Sauvignon Bagnoles, *France '12*	10/40
Malbec Punto Final, *Argentina, '13*	9/36
Pinot Noir Light Horse, *California '13*	10/40
Garnacha Camino de Navaherros, *Spain, '14*	10/44
Gamay Henri Fessy, *France, '14*	8/32
Zinfandel Boneshaker, *Oregon '14*	12/48
Cabernet Franc Petit Bourgouis, *France, '14*	8/32
Cotes du Rhone Domaine de Bouzons, *France, '15*	10/40