

BLACK DUCK BAR



SMALLS

SPICY BBQ CARROTS \$6.00
house jerk-spiced grilled carrots, pecans, yogurt dressing

'NDUJA YUCA "TOTS" \$8.00
smashed yucca, spicy italian salami, white cheddar cheese, aioli

BABY BACK RIBS \$12.00
st. louis style ribs, filipino dark rum adobo glaze

BOUDIN SPRING ROLLS \$8.00
house made boudin, spiced rum mustard

BDB COCONUT SHRIMP \$9.00
dried banana chimichurri

WEST INDIES PORK TERRINE \$8.00
slow cooked pork terrine, ginger, allspice, chilies, sage, garlic, plantain chips, pickled vegetable salad

ALCAPARRADO \$14.00
cerignola olives, niçoise olives, capers, piquillo peppers, confit garlic, dry cured chorizo, shaved idiazabal cheese, crostini

SANDWICHES

open-faced on butter toasted hawaiian bread

ALLIGATOR \$13.00
house pimento cheese, alligator sausage, sunny side egg

BDB HAM & CHEESE \$14.00
cuba libre ham, triple cream brie, smoked tomato jam

SALADS

MOJAMA CAESAR \$11.00
house-cured gulf tuna, romaine, arugula, pickled wild mushrooms, brioche croutons, idiazabal cheese, roasted garlic dressing

JERK PLANTAIN SALAD \$8.00
house spice seasoning, roasted plantains, arugula, currants, pepitas, goat cheese, honey tamarind dressing

FLATBREAD

CHEFS DAILY SPECIAL \$12.00
on a crispy tarte flambée crust

HAPPY HOUR: \$7 UNTIL 7 PM

Monday - Friday 3PM - 7PM

ALL SMALL PLATES, SANDWICHES, SALADS, FLATBREAD,
COCKTAIL FLIGHTS, AND SELECT SPECIALTY COCKTAILS*

BLACK DUCK BAR CEVICHE

daily gulf seafood selection, cucumber, peppers, cilantro and onion, spicy mango-rum dressing, , plantain chips \$12.00

CHARCUTERIE & CHEESE

all served with bellegarde baguette and accoutrements

FROMAGE \$16.00
chefs selection of 3 cheeses

CAMPAGNE \$16.00
duck liver mousse, country pate, duck rilette, salami, lonza

GRAND MELANGE \$30.00
local wagyu bresaola, salami, country pate, prosciutto, duck liver mousse, duck rilette, chef selection of cheese

ADD ONS

*prosciutto \$3.50
duck prosciutto \$2.50
duck rilette \$2.50
lonza \$2.50
bresaola \$2.50
chorizo \$2.50
saucisson \$2.50
capicola \$2.50
salami \$2.50
duck liver mousse \$2.50
country paté \$2.50*

RUM FLIGHTS

#TRENDINGFLIGHT \$12.00
diplomatico reserva exclusiva
appleton estate 12
havana club añejo clásico

THE FRENCH CONNECTION \$12.00
rhum j.m vo
rhum clément v.s.o.p.
chairman's reserve forgotten cask

TOUR THE BAYOU \$19.00
bayou reserve
bayou single barrel
bayou xo mardi gras

FINISHED IN WINE \$40.00
el dorado 12 yr. madeira dry cask finish
el dorado 15 yr. red wine finish
foursquare zinfandel cask blend

TOUR JAMAICA \$47.00
appleton estate rare blend 12 yr
appleton estate 21 yr
appleton estate joy anniversary blend

PRESTIGIOUS FINDINGS \$270.00
black tot last consignment
ron del barrilito 5 star
el dorado 25 yr.

COCKTAIL FLIGHTS

TOUR THE DAIQUIRI \$15.00
classic daiquiri
strawberry daiquiri
hemingway daiquiri

P'TIT PUNCH \$15.00
classic tí punch
seasonal shrub tí punch
spiced tí punch

SHARED COCKTAILS

"CAN'T WE JUST TALK?" \$26.00
(serves 2-3) havana club añejo classico, mi campo tequila, batavia arrack, fruit juices, sparkling wine

BARREL-AGED RUM MANHATTAN \$56.00
(serves 4-6) bacardi 8, luxardo maraschino liqueur, gran gala, drambuie, el guapo polynesian kiss bitters

NEW ORLEANS CLASSICS WITH A TWIST!

SAZERUM \$11.00
caña brava 7 yr rum, agave nectar, orange bitters, peychaud's bitters, herbsaint, orange twist

VIEAUX CARRUM \$13.00
ron cartavio solera 12 yr rum, daron calvados, sweet vermouth, peychaud's bitters, angostura bitters, amaro meletti, benedictine

MINT DRULEP \$16.00
partida añejo tequila, mint, agave nectar, soda

CREOLE 75 \$10.00
bayou select rum, peychaud's aperitivo, lemon juice, cane syrup, herbsaint, sparkling wine

OLD RUM, NEW FASHIONED \$14.00
ron zacapa 23 rum, muddled orange twist and cherry, orange bitters, tobacco bitters

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AND SELECT SPECIALTY COCKTAILS*

SPECIALTY COCKTAILS

PORT AU NUEVA* \$14.00
don q anejo rum, db chardonnay, apricot liqueur, hopped grapefruit bitters, velvet falernum, shaved nutmeg

BREES KNEES* \$10.00
appleton estate reserve blend rum, lemon juice, honey syrup, velvet falernum, dehydrated lemon wheel

MEZCALIBUR \$16.00
el silencio mezcal, heering cherry liqueur, orange bitters, xocolatl bitters, dehydrated orange

BLACK DUCK DOWN \$12.00
diplomatico reserva exclusiva, gran gala, dolin dry vermouth, orange bitters, tobacco bitters, dehydrated orange sugar rim

MARTINIQUE MULE \$12.00
clement v.s.o.p. rhum, lillet blanc, lemon juice, grapefruit juice, cardamom syrup, gingeroo, soda, creole seasoned grapefruit wheel