



APPETIZERS

- Lump Crab & Avocado Dip** 10
Crab, mango, spicy green curry, wonton chips
- Boudin Eggrolls** 9
House-made boudin in a crispy spring roll served with molasses fig sauce
- Sugarcane Pork Skewers** 9
Sugarcane skewers wrapped in pork sausage, grilled with spiced rum glaze
- Fried Mirliton Pickles** 9
House-made pickled mirliton, with smoked poblano ranch sauce [V]
- Roasted Corn** 8
On the cob, crab boil butter, fresh cheese [G, V]
- Oyster Sliders** 10
Flash fried Gulf oysters, creamy slaw, sweet brioche
- Marge's Tomato Stack** 10
Fried green tomato stack, chilled shrimp, pickled okra, bacon and jalapeno ravigote

SALADS

- Choose Your Protein:**
- Grilled Skirt Steak, Gulf Shrimp, Salmon, Fried Oysters 15
- Grilled Chicken, Fried Chicken 14
- Point Reyes Blue**
Mixed greens, grape tomatoes, shaved red onion, blue cheese crumbles, blue cheese dressing [G]
- Creole Slaw**
Shredded cabbage, purple cabbage, green onions, julienned carrots, pecans, creamy horseradish vinaigrette [G]
- Grilled Veggie**
Mixed greens, seasonal charred vegetables, grape tomatoes, fresh cheese, herb vinaigrette [G]
- Iberville**
Mixed Greens, cheddar cheese, grape tomatoes, sweet and spicy pecans, smoked poblano ranch

SOUPS

- Soup of the day
Cup 5 Bowl 8

LULA Restaurant & Distillery • 1532 St. Charles Ave
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DINNER MENU

SHRIMP BOILS

- Choose Either:** 15
- Ginger Lemongrass**
Fresh chilies, lemongrass, soy beans, ginger, lime juice over fries
- Garlic Butter**
Lemon juice, crushed garlic, butter, herbs over fries
- Hot Garlic**
Spicy and tangy herb base, crushed garlic over fries

ENTRÉES

- Grilled Gulf Fish** 22
Green onion popcorn rice, grilled veggies, chimichurri [G]
- Crawfish Mac-n-Cheese** 18
Cavatappi pasta, aged cheddar, parmesan herbed bread crumbs, crawfish, tasso, & choice of side salad
- Blackberry Glazed Ribs** 22
Holy Roller IPA braised baby back ribs, blackberry ginger glaze, grilled sweet corn on the cob, creole slaw
- Lamb Chops** 25
Five petite lamb chops, roasted potatoes, onion rings, green beans, chimichurri
- Seared Market Fish** 21
Seared fresh fish, Israeli couscous, asparagus, charred tomatoes, beurre blanc
- Shrimp & Grits** 20
Jumbo gulf shrimp, fried green tomatoes, stone ground grits, tasso cream sauce
- Grilled Skirt Steak** 22
10 oz skirt steak, fries, and side salad
- Pork Osso Buco** 22
Fork tender pork shank, stone ground cheese grits and roasted corn salsa [G]
- Boudin Stuffed Quail** 19
Pork boudin stuffed quail glazed with Lula Spiced Rum, atop corn maque choux [G]
- Cheeseburger** 14
House ground beef, cheddar cheese, pickles, mayo, arugula, brioche bun, fried mirliton pickles [bacon +1.50 / egg +1.50]
- Des Allemands Fish Club** 15
Fried Des Allemands catfish, bacon, coleslaw, Pullman bread, tartar sauce, fried mirliton pickles
- Smothered Mirliton** 15
Brandt roasted mushrooms, herb roasted bread crumbs and choice of side salad [V]
- Buttermilk Cornish Hen** 18
Tea brined and fried, dirty rice, and creole slaw

Add a side salad to any entrée for 5.00

SIDES 6

- French Fries
Dirty Rice [G]
Grilled Seasonal Vegetables [G]
Olive Oil Smashed Potatoes [G]
Salad [G]

G • Gluten Free / V • Vegetarian

Join Us for Brunch
&
All You Can Drink Vodka Bar
Saturday & Sunday
9 a - 3p

Check Out the
Barrel Room for Special
Events

Happy Hour
Mon. - Thurs. 4 p - 7p
\$5 Lula Signature Cocktails