

SIP &



THE
SPOTTED HORSE
TAVERN & DINING PARLOR™

SAVOR

CHARBROILED BURGERS

Half-pound Certified Angus Beef.
Served with your choice of housemade
salt and pepper chips or housecut fries

Tavern Burger...12

Lettuce, onion and tomato

Tavern Cheeseburger...13

Lettuce, onion, tomato and choice of cheese
(American, chipotle cheddar, pepper jack, or Swiss)

Applewood Bacon BBQ...16

Chipotle cheddar cheese, applewood bacon,
onion ring and our chef's best BBQ sauce

Angus Beef Sliders...12

Charbroiled beef burgers, caramelized onions,
chipotle cheddar and spicy ketchup

TAVERN CLASSICS

Jumbo Lump Crab Cocktail...12

A Vegas favorite, topped with
a spicy cocktail sauce and fresh lemon

Crab Cake...9

Lump crab cake, pan-seared, topped with
roasted red pepper cream sauce

Chicken and Waffles...8

Crispy LA-31 beer-battered fried chicken and
buttermilk waffles, served with warm cane syrup

Lobster Mac and Cheese...7

Classic Southern dish, baked golden brown
with five cheeses, sweet Maine lobster, topped with
real butter and panko bread crumbs

Bronzed Chicken Wings...9

Seasoned and crisp-fried wings tossed in our
house Buffalo sauce, served with celery, carrots and ranch

14 oz New York Sirloin...31

We specialize in serving Certified Angus Beef known
for its superior quality, served with housecut fries

Housemade Meatloaf...12

Our housemade meatloaf baked fresh daily and
served with mashed potatoes and housemade
mushroom gravy

GREENS

Wedge Salad...7

Iceberg lettuce, chopped tomatoes,
diced applewood bacon and housemade bleu cheese dressing

Mixed Greens...6

Crisp field greens, sliced cucumber, shaved carrots and
radish, tomato, garlic cheese croutons and choice of dressing

Caesar Salad...7

Crisp romaine, garlic cheese croutons, tossed with
Caesar dressing and Parmesan cheese

Add Chicken...11

SANDWICHES

Served with your choice of housemade
salt and pepper chips or housecut fries
and garnish

Grilled Cheese...12

Sourdough bread, chipotle cheddar and American
cheese, applewood bacon and sliced tomato

Cheese Steak...12

Tender slices of New York sirloin grilled with
fresh bell peppers, onion, sliced mushrooms,
melted cheese in a warm French roll

Gulf Seafood Po-Boy

Choice of po'-boy served on warm French bread,
lettuce, tomato, onion and chipotle mayonnaise

Catfish...14 Shrimp...14

Smoked BBQ Sandwich...10

Tender pulled pork, BBQ sauce and coleslaw

SOUPS & GUMBOS

French Onion Soup...7

Sweet Vidalia onions slow-simmered in a
fresh beef broth, topped with a fresh baked
crouton and encased in melted Gruyère cheese

Chicken and Sausage Gumbo...6

Chicken and sausage simmered in a
traditional broth thickened with a dark roux

Crawfish Corn Bisque...8

Sweet crawfish, corn and vegetables
in a creamy shellfish broth

ANDS

Housemade Potato Chips...4

Housecut Fries...4

Onion Rings...6

Award-Winning Jalapeño Crawfish Cornbread...5

Side Salad...4

HOT SAUCES TO PAIR

Please ask your server for
our extensive hot sauce menu
to pair with your meal,
for that extra kick.

SIP &



THE
SPOTTED HORSE
TAVERN & DINING PARLOR™

SAVOR

COCKTAILS

Woodford Reserve Old Fashioned...10

The classic American cocktail, made with Kentucky's own Woodford Reserve Bourbon, poured over muddled cherries, oranges, sugar and Angostura bitters

New Orleans Original Sazerac...10

The Sazerac is to New Orleans what the margarita is to the Southwest. Delightfully crafted with Sazerac rye Whiskey, Herbsaint, and Angostura bitters

Absinthe Frappe...11

Masterfully crafted in the 1800s, this refreshing cocktail counts Oscar Wilde, Mark Twain, and Robert E. Lee as fans. Made with Lucid absinthe, mint leaves, and simple syrup

Bloody Fairy...9

A new twist to the original Bloody Mary, using Kubler absinthe to "spice" things up a bit

Backwoods Front Porch...9

Refreshingly simple for the Southern ladies and gentlemen, this cocktail is made with Firefly peach moonshine and a mixture of iced tea and lemonade

Redneck Mule...11

The copper mug meets the Mason jar. The South's own version made with Midnight Moon's 100-proof moonshine, ginger beer and lime juice

Pecan Pie Float...10

We top our vanilla ice cream with a little Backwoods pecan pie moonshine to finish off a delightful evening

The Olde Absinthe Milkshake...11

Amsterdam's favorite dessert, handcrafted for the adult with the sweet tooth

Nut 'n Honey Milkshake...11

Honey Jack Daniel's, fresh honey, Nutella and vanilla ice cream

Giraffe's Milk Float...11

Bourbon, vanilla ice cream, William Wolf pecan bourbon and Abita root beer

LONG-NECK BOTTLES

Budweiser...3.75

Bud Light...3.75

Goors Light...3.75

Miller Lite...3.75

Michelob Ultra...3.75

Corona Light...4.25

Corona...4.25

Dos Equis...4.25

Heineken...4.25

O'Doul's (non-alcoholic)...3.75

BEER ON DRAUGHT 14 OZ

(Any 14 oz Draught Beer...5.00)

LA-31 CocoDrie

LA-31 Spotted Horse Ale

Stella Artois

Andygator

Blue Moon

Seasonal Selection

DRAUGHT BEER FLIGHT

Any 4 Draught Beers...10 (4 oz portions)

WINE

Riesling

Fess Parker, Santa Barbara, California...11/38

Wehlener Sonnenuhr, Kabinette, Mosel...14/53

Moscato

Ménage à Trois 2012, California...8/26

Ceretto Moscato d'Asti 2012, Italy...-/44

White Zinfandel

Beringer 2012, California...9/24

Pinot Grigio

La Crema Pinot Gris 2012, Monterey...11/36

Santa Margherita 2013, Italy...13/52

Sauvignon Blanc

Ferrari-Carano Fume Blanc 2012, Sonoma...9/35

Kim Crawford 2012, New Zealand...-/39

Chardonnay

Kendall-Jackson Avant 2012, California...11/38

Sonoma Cutrer 2012, Russian River Valley...-/47

Pinot Noir

Votre Santé by Francis Coppola 2012, California...9/31

La Crema 2012, Sonoma...-/43

Merlot

Benziger 2011, Sonoma...10/35

Napa Cellars 2012, Napa...-/42

Cabernet Sauvignon

Estancia 2012, California...10/28

St. Francis 2012, Sonoma...12/45

Robert Mondavi 2010, Napa...14/55

Sparkling Wines

Mionetto Prosecco 187ml N/V, Italy...10/-

Domaine Chandon Étoile N/V, Napa...-/65