

# THE CARRIAGE

× DAUPHIN ISLAND ×



## Welcome to our *Living Room!*



At The Carriage, we like to think of this place as our living room — and everyone's invited.

*Here, good wine and even better company are never in short supply.* It's a place to gather, slow down, and enjoy the simple things that make life a little richer.

Since opening our doors in Florence, AL back in 2014, we've believed that wine shouldn't be scary or stuffy — and you don't have to be a certified sommelier to dive in and find something you love. We're here to meet you wherever you are in your own personal wine journey,  
*because great taste is about exploration, not intimidation — and we all deserve to #DrinkWell!*

So pull up a chair, let us pour you a glass, and stay awhile — *you're among friends!*

## SPARKLING

	2.5 oz	5 oz	9 oz
CUVÉE ESTE PER ESTE, <i>Italy</i>	\$4	\$7	\$12
CA FURLAN MOSCATO, <i>Italy</i>	\$4	\$8	\$14
<u>STAFF FAV!</u> CONQUILLA BRUT ROSÉ, <i>France</i>	\$6	\$11	\$19
<u>TOP SHELF!</u> LAURENT-PERRIER "LA CUVÉE" BRUT, <i>Champagne, FR</i>	\$11	\$22	\$39
<u>STAFF FAV!</u> JEAN-NOËL HATON BRUT ROSÉ CHAMPAGNE, <i>Champagne, FR</i>	\$11	\$22	\$39

## BLANC & ROSÉ

	2.5 oz	5 oz	9 oz
CORA PINOT GRIGIO, <i>Italy</i>	\$4	\$7	\$12
PEIRANO ESTATE CHARDONNAY, <i>CA</i>	\$5	\$9	\$16
DOMAINE DE VERQUIRE ROSÉ, <i>France</i>	\$5	\$10	\$18
UMANI RONCHI PECORINO, <i>Italy</i>	\$6	\$11	\$19
<u>OYSTER PAIRING!</u> UBY COTES DE GASCOGNE, <i>France</i>	\$5	\$9	\$16
GUEGUEN ST. BRIS SAUVIGNON BLANC, <i>France</i>	\$7	\$13	\$24
SOLENA ESTATE CHARDONNAY, <i>OR</i>	\$9	\$18	\$32

## RED

	2.5 oz	5 oz	9 oz
CORA MONTEPULCIANO, <i>Italy</i>	\$4	\$7	\$12
ALTOS LAS HORMIGAS MALBEC, <i>Argentina</i>	\$5	\$9	\$16
MILENRAMA TEMPRANILLO, <i>Spain</i>	\$5	\$9	\$16
CHEMISTRY PINOT NOIR, <i>OR</i>	\$6	\$12	\$21
<u>TOP SHELF!</u> KEN WRIGHT PINOT NOIR, <i>OR</i>	\$9	\$18	\$32
<u>STAFF FAV!</u> THE CULT CABERNET SAUVIGNON, <i>CA</i>	\$6	\$11	\$19
KNUTTEL CABERNET SAUV., <i>Sonoma, CA</i>	\$9	\$17	\$30

## FORTIFIED WINE

		3 oz
QUINTA DO JAVOLI RUBY PORT, <i>Portugal</i>		\$10

## DRAFT BEER

	10 oz	16 oz
BUENAWEZA SALT & LIME LAGER, 4.7%		\$7
PENSACOLA BAY RIPTIDE AMBER, 5.4%		\$7
BLAKE'S TRIPLE JAM HARD CIDER, 6.5%		\$7
IRON HAND LOST RING PORTER, 5.2%		\$7
ANDERSON VALLEY BLOOD ORANGE GOSE, 4.2%		\$7
GOAT ISLAND MANGO WEISSE, 4.8%		\$7
SCOFFLAW JUICE QUEST I.P.A., 6%		\$7
MICHELOB ULTRA, 4.2%		\$6
BROCKS GAP CLUSTER SHANDY, 4.2%		\$7

## BOTTLED BEER

MICHELOB ULTRA, MILLER LITE, CORONA EXTRA, CORONA N/A, SOL CERVEZA, HEINEKEN, COORS LIGHT	\$5
STELLA ARTOIS, STELLA ARTOIS LIBERTE	\$6

## FROZEN N/A MOCKTAILS

VIRGIN BUSHWHACKER	\$11
VIRGIN MARGARITA	\$8

**FREE WINE TASTINGS  
MOST EVERY FRIDAY!**



*Nothing here tickling your fancy?* Ask for our featured bottle list or browse our market shelves or coolers and enjoy any bottle of RETAIL PRICED wine from the next door market w/ a \$20 on-premise service fee\* per 750ml bottle. \*Sliding corkage scale applies to small and large format offerings.  
**CASH PRICING NOTICE (CPS):** \*All advertised prices are cash prices (CP\$). A 3% processing fee will be applied to all non-cash payments.

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## SEASONAL COCKTAILS

PEACH BASIL SPRITZ	\$13
HURRICANE PUNCH	\$13
BLACKBERRY SAGE MARGARITA	\$14
TROPICAL SANGRIA	\$14
DREAMSICLE FIZZ	\$16
IRISH LEMONADE	\$18
SAZERAC	\$17

## MARTINIS

CLASSIC MARTINI <i>well gin -or- vodka served your way</i>	\$15
JASON'S VESPER <i>gin, vodka, Cocchi Americano w/ a twist</i>	\$15
THE EMPRESS AFFAIR <i>Empress indigo gin, simple, lemon, sparkling wine</i>	\$16
ESPRESSO MARTINI <i>vodka, kaluha, fresh espresso</i> <i>PRO TIP: Add floater of Bailey's for \$3 -or- Buffalo Trace Cream for \$4</i>	\$16
ISLE DAUPHINE OYSTER MARTINI <i>well gin -or- vodka w/ vermouth, fresh-shucked Isle Dauphine Oyster, &amp; oyster brine</i>	\$16
PISTACHIO MARTINI <i>amaretto, bailey's, blue curaça, pistachio</i>	\$17
FAIRY GODMOTHER <i>absinthe, elderflower, pineapple, lemon, lime, &amp; sparkling wine</i>	\$18

## FROZEN COCKTAILS

FROZEN WINE SLUSH <i>MAI TAI, RASPBERRY, or CARRIAGE MIX</i> <i>(Floater Add-Ons: \$2 Sparkling brut or Moscato, \$3 Brut Rosé)</i>	\$12
ISLAND MARGARITA <i>(frozen -or- skinny OTR)</i> <i>PRO TIP: Make it top shelf with Patron!</i>	\$12 \$19
THE UNTAMED BUSH (WHACKER!) <i>(Floater Add-Ons: \$5 Screwball Peanut Butter Whiskey, \$3 Rum 151)</i>	\$14

## LOCAL FAVORITES

HOUSE MIMOSA -or- POINSETTIA <i>bubbles w/ a splash of oj or cran just for color</i>	\$7
OYSTER SHOOTER <i>local oyster served atop a shot of tito's &amp; spicy bloody mix w/ tajin rim)</i>	\$14
THE ULTIMATE BLOODY MARY! <i>tito's, spicy mix, &amp; house spices topped w/ roasted shrimp, bacon, &amp; pickled garnish</i>	\$17
PALOMA <i>tequila, ruby red grapefruit juice, simple syrup, charred grapefruit tonic w/ salt rim</i>	\$12
CARAJILLO <i>fresh espresso &amp; liquor 43 over ice w/ espresso powder</i>	\$14

## WELL LIQUORS

	1.75 oz
PLYMOUTH LONDON DRY GIN	\$9
EMPRESS INDIGO GIN	\$9
TITO'S VODKA	\$9
JOSÉ CUERVO SILVER TEQUILA	\$9
MAKER'S MARK BOURBON	\$9
SKREWBALL PEANUT BUTTER WHISKEY	\$9
CAPTAIN MORGAN WHITE RUM	\$9
KRAKEN SPICED RUM	\$9
MALIBU RUM	\$9
BACARDI BLACK	\$9
FAMOUS GROUSE SCOTCH	\$9

## PREMIUM LIQUORS

	1.75 oz
CHOPIN POTATO VODKA	\$16
HENDRICK'S GIN	\$16
PATRON SILVER TEQUILA	\$16
CROWN ROYAL WHISKEY	\$16
KNOB CREEK RYE WHISKEY	\$16
SAZARAC RYE WHISKEY	\$16
CHIVAS REGAL SCOTCH	\$16
REVANCHE COGNAC	\$16
WOODFORD RESERVE BOURBON	\$16
KIRK & SWEENEY RUM	\$16

# HAPPY HOUR



MON-FRI  
3 - 6 PM



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BITES & SHAREABLES

HOUSEMADE DIPPABLES

w/ choice of (1) toasted pita -or- (GF) w/ kettle chips -or- fresh crudité (celery, carrots, radish). Additional sides available for \$2.50/ea.

- JALAPEÑO PIMENTO CHEESE (GF) \$5
- PAN-FRIED ONION DIP (GF) \$5
- OLIVE DIP (GF) \$7

SWEET & SPICY DEVEILED EGGS (GF) garnished w/ candied jalapeños \$8

CARAMELIZED ONION, BACON, & GRUYERE \$10  
FLATBREAD sweet and savory caramelized onions with fig jam, bacon, & gruyere (individual size)

FROM THE SEA

*Gulf-forward small plates and platters.*

- JUMBO SHRIMP LOUIS COCKTAIL (GF) \$15  
six oven roasted jumbo Gulf shrimp (tail on) served with creamy, spicy Carriage Louis sauce
- MINI CRAB CAKES \$22  
three housemade pan-seared crab cakes w/ house cajun remoulade
- BAKED LOCAL ISLE DAUPHIN OYSTERS (GF)  
GARLIC & HERBS -or- ½ doz. \$25  
BACON, HERBS, & LEMON ½ doz. \$25
- HAND-SHUCKED LOCAL ISLE DAUPHINE OYSTERS\*\* MP  
(GF, DF) ½ doz. or 1 doz. on the half shell with seasonal mignonette and spicy Carriage cocktail sauce

GULF SEAFOOD TOWERS

FRESH & LOCAL!

(GF, DF) *May require up to 25 minutes for these handcrafted towers.*

- TOWER FOR 2 – ½ doz. Isle Dauphine oysters\*\* on the half shell, ½ doz. baked oysters, ½ doz. Gulf Shrimp Cocktail Louis. MP
- TOWER FOR 4 – 1 doz. Isle Dauphine oysters\*\* on the half shell, ½ doz. baked oysters, 1 doz. Gulf Shrimp Cocktail Louis. MP

FROMAGE & CHARCUTERIE

*Boards to share with wines and bubbles.*

- TRADITIONAL FROMAGE BOARD \$33  
chef's choice of three (3) premium cheeses with hand-cut artisanal meats, Marcona almonds, seasonal accoutrement, and Carriage Bar Mix (contains peanuts)
  - SMOKED SALMON BOARD \$28  
hand-cut smoked Atlantic salmon with artisanal cheese spread, capers, crostini, crudité, & crisps
- PRO TIP: Add Adult Grilled Cheese (AGC) bites to any board for just \$8. AGC bites are not available as an a la carte item.

A LA CARTE ADD-ONS

*Build your perfect board or snack spread.*

- PORK RILLETTE (GF) \$7
- CARRIAGE BAR MIX (DF, contains peanuts) \$5
- MARCONA ALMONDS (GF, DF) \$8
- FRESH-SLICED PROSCIUTTO (GF, DF) \$5
- FRESH-SLICED CHEESE (GF) \$5  
single portion of one (1): manchego, black pepper goat cheese with cranberries, chipotle cheddar, cooper hill double Gloucester with onion and chive, -or- artisanal cheese spread

CAVIAR & TIN FISH SERVICE

INDULGENT & SATISFYING!

- CAVIAR & KETTLE CHIPS (GF) \$100  
warm kettle chips topped with parmesan chive sprinkle and crème fraîche, served with 1 oz. of premium sturgeon caviar.
- TIN FISH DUO (GF w/o crostini) \$75  
your choice of two (2): sardines in oil, mussels in escabeche, or tuna belly, with radishes, olives, pickled vegetables, whole grain mustard, crostini, cracker crisps, and lemon garlic aioli  
PRO TIP: Make it a trio for +\$25 and enjoy all three fish with full accoutrement.
- TRUE CHAMPAGNE PAIRINGS (750ml)  
JEAN-NOËL HATON BRUT • \$65 | JEAN-NOËL HATON BRUT ROSÉ • \$70 | MOUTARD PERE & FILS ROSÉ BRUT • \$74  
J.M. GOBILLARD & FILS ROSÉ BRUT • \$76 | LAURENT PERRIER "LA CUVÉE" BRUT • \$70

**BRUNCH SPECIALS AVAILABLE EVERY WEEKEND 11 - 2.**

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SALADS, BOWLS, & SOUPS

Add grilled chicken, roasted shrimp, or mini crab cakes (2) to any salad or bowl for an additional charge.

<b>BRIGHT CITRUS SALAD W/ BITTER GREENS</b> <i>fresh seasonal citrus, endive, radicchio, romaine w/ citrus vinaigrette</i>	<b>\$14</b>
🍷 PAIRING: <b>DOMAINE DE VERQUIRE ROSÉ</b> , France	
<b>SALT &amp; HEAT ICEBURG SALAD (GF)</b> <i>w/ pecorino, crushed olives, pickled chilies, w/ white wine vinaigrette</i>	<b>\$14</b>
PRO TIP: Add crab cakes (2) for \$14	
🍷 PAIRING: <b>PEIRANO ESTATE CHARDONNAY</b> , CA	
<b>CURRIED CHICKEN SALAD (GF)</b> <i>roasted chicken, yellow curry, black currants, sprouts, greens, green apple, cashew tarragon pesto</i>	<b>\$18</b>
🍷 PAIRING: <b>GUEGUEN ST. BRIS SAUVIGNON BLANC</b> , France	
<b>ROASTED VEGGIE GRAIN BOWL (VG, DF)</b> <i>quinoa, chickpeas, sauerkraut, &amp; lots of veggies w/ creamy kale pepita pesto</i>	<b>\$17</b>
🍷 PAIRING: <b>ALTOS LAS HORMIGAS MALBEC</b> , Argentina	
<b>FRENCH ONION SOUP</b> <i>w/ Gruyere crouton</i>	<b>\$8</b>
<b>CHILLED AVOCADO SOUP (GF)</b> <i>w/ jumbo lump crab meat &amp; fried fresno chilis</i>	<b>\$18</b>
🍷 PAIRING: <b>CONQUILLA BRUT ROSÉ</b> , France	

LUNCH SANDWICHES

Available 11AM-5PM. Sandwiches served with one standard side. Upgrade to a mixed green or a cup of French onion soup for +\$2.

<b>COLLARD GREEN MELT</b> <i>braised collard greens, spicy slaw, Russian dressing, &amp; Swiss on sourdough</i>	<b>\$15</b>
PRO TIP: Add bacon or roasted shrimp to take it to the next level!	
🍷 PAIRING: <b>COLEMAN "CHERRY COVE" PINOT NOIR</b> , OR	
<b>ADULT GRILLED CHEESE PANINI</b> <i>mozzarella, gouda, swiss, prosciutto, garlic aioli</i>	<b>\$15</b>
🍷 PAIRING: <b>PEIRANO ESTATE CHARDONNAY</b> , CA	
<b>SPICY CAJUN REDFISH REUBEN</b> <i>pan-seared Gulf redfish, cajun remoulade, sauerkraut, and swiss cheese on toasted ciabatta</i>	<b>\$22</b>
🍷 PAIRING: <b>KEN WRIGHT PINOT NOIR</b> , OR	

GRITS & GREENS YOUR WAY

**FILLING & DELICIOUS!**

Comfort food at its best! Savory home-style collards, your choice of protein, creamy Gouda grits, & a rich tomato bacon gravy.

<b>ROASTED GULF SHRIMP</b>	<b>\$18</b>	<b>CHICKEN PICATTA</b>	<b>\$20</b>
<b>PAN-SEARED LOCAL GROUPER</b>	<b>\$33</b>	<b>GRILLADES - COMING SOON!</b>	
🍷 PAIRING: <b>SOLENA ESTATE CHARDONNAY</b> , OR -or- <b>THE CULT CABERNET SAUVIGNON</b> , CA			

SIDES

<b>MADE-FROM-SCRATCH SIDES</b>	<b>\$5</b>
SUNFLOWER SEED PASTA SALAD	
FRENCH-STYLE POTATO SALAD (GF)	
SPICY SLAW (GF)	
<b>SIDE MIXED GREEN SALAD</b>	<b>\$6</b>
<b>CRISPY KETTLE CHIPS (GF, DF)</b>	<b>\$4</b>

FOR THE KIDS

<b>CHEESE QUESADILLA -or- KID'S GRILLED CHEESE</b>	<b>\$6</b>
PRO TIP: Add ham or turkey to any kid's item for just \$1.50.	

DESSERTS

<b>CHEESE COURSE w/ GINGER BISCUITS, FIG SPREAD, &amp; CHOCOLATE</b>	<b>\$16</b>
<b>COCONUT BREAD PUDDING</b> <i>w/ rich rum sauce</i>	<b>\$11</b>
<b>BROWN BUTTER COOKIE MARSCAPONE SANDWICHES (2)</b>	<b>\$8</b>
<b>NEW YORK-STYLE CHEESECAKE</b> <i>w/ coulis</i>	<b>\$11</b>
<b>AFFOGATO</b> <i>vanilla ice cream drowned in espresso</i>	<b>\$11</b>
<b>TILLAMOOK SEASONAL ICE CREAM</b>	<b>\$6</b>
<b>ESPRESSO</b>	<b>\$5</b>

**SHARING FEE NOTICE:** A \$5 sharing fee applies to any salad, sandwich, entrée, or main dish that is to be shared between guests. This does not apply to appetizers that are already designed for sharing.

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