

# 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
LA TORRE MOSCATO, <i>Italy</i>	\$4	\$8	\$14
<u>STAFF FAV!</u> GOUGUENHEIM BRUT ROSÉ, <i>France</i>	\$5	\$10	\$18
<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	\$8	\$14
PEIRANO ESTATE CHARDONNAY, <i>CA</i>	\$5	\$9	\$16
TERRA SANTA ROSÉ, <i>France</i>	\$4	\$8	\$14
<u>OYSTER PAIRING!</u> MONTE VELHO ESPORAO, <i>Portugal</i>	\$4	\$8	\$14
GUEGUEN ST. BRIS SAUVIGNON BLANC, <i>France</i>	\$7	\$13	\$24
XAVIER BLANC, <i>Cotes Du Rhone</i>	\$8	\$15	\$27
SOLENA ESTATE CHARDONNAY, <i>OR</i>	\$9	\$18	\$32

## RED

	2.5 oz	5 oz	9 oz
CORA MONTEPULCIANO, <i>Italy</i>	\$4	\$8	\$14
ALTOS LAS HORMIGAS MALBEC, <i>Argentina</i>	\$5	\$9	\$16
<u>STAFF FAV!</u> THE CULT CABERNET SAUVIGNON, <i>CA</i>	\$6	\$11	\$19
CHEMISTRY PINOT NOIR, <i>OR</i>	\$6	\$12	\$21
XAVIER ROUGE, <i>Cotes Du Rhone, FR</i>	\$8	\$15	\$27
<u>TOP SHELF!</u> KEN WRIGHT PINOT NOIR, <i>OR</i>	\$9	\$18	\$32
LEEVE & LOAM RED BLEND, <i>CA</i>	\$4	\$8	\$14
SWANSON CABERNET SAUV., <i>Napa, 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
CHANDELEUR BLUEBERRY SOUR, 5.6%		\$7
URBAN ARTIFACTS CAPY SNACKS ALE, 5%		\$7
ASLIN ORANGE STARFISH IPA, 6.5%		\$7
MICHELOB ULTRA, 4.2%		\$6
PURPLE REIGN HARD LEMONADE, 5%		\$7
YH PINEAPPLE PUNCH SELTZER, 8%	\$7	
CHANDELEUR PINEAPPLE WHEAT, 4.8%		\$7
GOAT ISLAND MANGO WEISSE, 4.8%		\$7
COMMON BOND RAMBER ALE, 5.2%		\$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

*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.

**FREE WINE TASTINGS  
MOST EVERY FRIDAY!**



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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>STRAWBERRY, MOJITO, 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

# HAPPY HOUR



MON-FRI  
3 - 6 PM



## 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
DON JULIO REPOSADO	\$16
CROWN ROYAL WHISKEY	\$16
SAZARAC RYE WHISKEY	\$16
CHIVAS REGAL SCOTCH	\$16
REVANCHE COGNAC	\$16
WOODFORD RESERVE BOURBON	\$16
KIRK & SWEENEY RUM	\$16

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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/ pepper jelly **\$8**

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

## FROM THE SEA

*Gulf-forward small plates and platters.*

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

## GULF SEAFOOD TOWERS

**FRESH & LOCAL!**

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

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

## FROMAGE & CHARCUTERIE

*Boards to share with wines and bubbles.*

<b>TRADITIONAL FROMAGE BOARD</b> chef's choice of three (3) premium cheeses with hand-cut artisanal meats, Marcona almonds, seasonal accoutrement, and Carriage Bar Mix (contains peanuts)	<b>\$33</b>
<b>SMOKED SALMON BOARD</b> hand-cut smoked Atlantic salmon with artisanal cheese spread, capers, crostini, crudité, & crisps	<b>\$28</b>

*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.*

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

## CAVIAR & TIN FISH SERVICE

**INDULGENT & SATISFYING!**

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

**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: TERRA SANTA ROSÉ, 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: PEIRANO ESTATE CHARDONNAY, 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: GUEGUEN ST. BRIS SAUVIGNON BLANC, 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: XAVIER ROUGE, Cotes Du Rhone, FR	
<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: GOUGUENHEIM BRUT ROSÉ, Argentina	

## 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!	
<b>ADULT GRILLED CHEESE PANINI</b> <i>mozzarella, gouda, swiss, prosciutto, garlic aioli</i>	<b>\$15</b>
<b>CURRIED CHICKEN SALAD SANDWICH</b> <i>roasted chicken, yellow curry, black currants on sourdough</i>	<b>\$16</b>
<b>SPICY CAJUN REDFISH REUBEN</b> <i>pan-seared Gulf redfish, cajun remoulade, sauerkraut, and swiss cheese on toasted ciabatta</i>	<b>\$22</b>

## 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> (GF SANS GRAVY)	<b>\$18</b>	<b>CHICKEN PICATTA</b>	<b>\$20</b>
<b>GRILLADES</b>	<b>\$18</b>	<b>PAN-SEARED LOCAL GROUPER</b> (GF SANS GRAVY)	<b>\$33</b>
🍷 PAIRING: SOLENA ESTATE CHARDONNAY, OR -or- SWANSON CABERNET SAUVIGNON, Napa, 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 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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