

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 that 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!

DRAFT BEER

	10 oz	16 oz
BUENAWEZA SALT & LIME LAGER, 4.7%		\$7
BRAIDED RIVER SUMMER CRUSH, 4.7%		\$7
URBAN SOUTH PARADISE STRAWBERRY, 4.4%		\$7
UPROOT TROPIC ROOTS IPA, 6.8%		\$7
MICHELOB ULTRA, 4.2%		\$6
PURPLE REIGN HARD LEMONADE, 5%		\$7
OYSTER CITY MANGO PALE ALE, 8.2%		\$7
BRAIDED RIVER SLICE N SPICE GOSE, 4.4%	\$7	
KONA BIG WAVE GOLDEN ALE, 4.4%		\$7
PENSACOLA BAY RIPTIDE AMBER ALE, 5.4%		\$7

BOTTLED BEER

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

FROZEN N/A MOCKTAILS

VIRGIN BUSHWHACKER	\$11
VIRGIN MARGARITA	\$8

FEATURED WINES BY THE GLASS

Choose a *Tasting Pour*, *Standard Glass*, or our Signature 9 oz *Living Room Pour*.

SPARKLING

	TASTE 2.5 oz	STD. GLASS 5 oz	LIVING ROOM POUR 9 oz
CUVÉE ESTE PER ESTE, Italy	\$4	\$7	\$12
LA TORRE MOSCATO, Italy	\$4	\$8	\$14
STAFF FAV! GOUGUENHEIM BRUT ROSÉ, Argentina	\$5	\$10	\$18
LAURENT-PERRIER "LA CUVÉE" BRUT, Champagne, FR	\$11	\$22	\$39
JEAN-NOËL HATON BRUT ROSÉ CHAMPAGNE, Champagne, FR	\$11	\$22	\$39

BLANC & ROSÉ

CORA PINOT GRIGIO, Italy	\$4	\$8	\$14
MARANDE CHARDONNAY, France	\$5	\$9	\$16
MARY TAYLOR TOURAINE, France	\$6	\$11	\$19
AMEZTOI RUBENTIS, Spain	\$8	\$16	\$30
OYSTER PAIRING! OCTAVE VINHO VERDE, Portugal	\$4	\$8	\$14
STAFF FAV! AQUAMARINE SAUVIGNON BLANC, New Zealand	\$5	\$9	\$16
SOLENA ESTATE CHARDONNAY, OR	\$9	\$18	\$32

RED

CORA MONTEPULCIANO, Italy	\$4	\$8	\$14
LEEVE & LOAM RED BLEND, CA	\$4	\$8	\$14
EBERLE FULL BOAR RED, California	\$9	\$18	\$32
THE CULT CABERNET SAUV., CA	\$6	\$11	\$19
STAFF FAV! MARANDE PINOT NOIR, OR	\$5	\$9	\$16
KEN WRIGHT PINOT NOIR, OR	\$9	\$18	\$32
SWANSON CAB. SAUV., Napa, CA	\$9	\$17	\$30

FORTIFIED WINE

QUINTA DO JAVOLI RUBY PORT, PT			3 oz \$10
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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 (CPS). 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
MANGO CHILE MARGARITA	\$14
TROPICAL SANGRIA	\$14
KIWI MOJITO	\$11
AMARETTO SOUR	\$10
MAE WEST SPRITZ	\$16

MARTINIS

CLASSIC MARTINI well gin -or- vodka served your way	\$15
JASON'S VESPER gin, vodka, Cocchi Americano w/ a twist	\$15
STRAWBERRY AZALEA Chamberyzette, vodka, pineapple, lemon, grenadine	\$14
ESPRESSO MARTINI vodka, kahlua, fresh espresso PRO TIP: Add floater of Bailey's for \$3 -or- Buffalo Trace Cream for \$4	\$16
ISLE DAUPHINE OYSTER MARTINI well gin -or- vodka w/ vermouth, fresh-shucked Isle Dauphine Oyster, & oyster brine	\$16
PISTACHIO MARTINI amaretto, bailey's, blue curaça, pistachio	\$17
INDIGO FLAME Empress indigo gin, charred grapefruit tonic, grapefruit juice	\$14

FROZEN COCKTAILS

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

LOCAL FAVORITES

HOUSE MIMOSA -or- POINSETTIA bubbles w/ a splash of oj or cran just for color	\$7
OYSTER SHOOTER local oyster served atop a shot of tito's & spicy bloody mix w/ tajín rim)	\$14
THE ULTIMATE BLOODY MARY! tito's, spicy mix, & house spices topped w/ roasted shrimp, bacon, & pickled garnish	\$17
PALOMA tequila, ruby red grapefruit juice, simple syrup, charred grapefruit tonic w/ salt rim	\$12
CARAJILLO fresh espresso & liquor 43 over ice w/ espresso powder	\$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
DEWAR'S 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
RITTENHOUSE RYE WHISKEY	\$16
CHIVAS REGAL SCOTCH	\$16
REVANCHE COGNAC	\$16
WOODFORD RESERVE BOURBON	\$16
KIRK & SWEENEY RUM	\$16

HAPPY HOUR
WEEKDAYS
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
CLASSIC SOUTHERN DEVILED EGGS (GF)	\$8
CARAMELIZED ONION, BACON, & GRUYERE FLATBREAD sweet and savory caramelized onions with fig jam, bacon, & gruyere (individual size)	\$10
NEW! PROSCIUTTO & CALABRIAN CHILI FLATBREAD w/ hot honey (individual size)	\$12
NEW! LAMB SLIDERS (2) w/ yogurt tahini sauce on brioche	\$18

FROM THE SEA

Gulf-forward, locally-sourced 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 <u>ISLE DAUPHINE</u> 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	
<i>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.</i>	

A LA CARTE ADD-ONS

Build your perfect snack spread or add to any board.

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, port blue, -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	
<i>PRO TIP: Make it a trio for +\$25 and enjoy all three fish with full accoutrement.</i>	
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 WEEKENDS 11-3.

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SOUPS & SALADS

Made from scratch in house daily using fresh local ingredients.

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

NEW! CLASSIC GAZPACHO (VG, DF, GF) chilled puree of rainbow bell pepper, tomato, & cucumber w/ brunoise garnish	(bowl)	\$9
GULF SHRIMP, CORN, & TOMATO CHOWDER	(bowl)	\$16
PEACH, TOMATO, & FETA SALAD (GF) w/ candied jalapeño dressing		\$18
CURRIED CHICKEN SALAD (GF) roasted chicken, yellow curry, black currants, sprouts, greens, apple, basil pesto		\$18
NEW! GULF SHRIMP WEDGE SALAD roasted tail-on gulf shrimp, old bay breadcrumbs, hot sauce dressing (available GF sans breadcrumbs)		\$22
MEDITERRANEAN MEDLEY (VG, GF) hummus, olives, parsley salad, falafel, and tahini sauce over a bed of greens		\$20

SANDWICHES & ROLLS

Sandwiches/rolls served with one standard side. Upgrade standard side to a **Mixed Green Salad** for +\$2, a **Cup of Chilled Gazpacho** for +\$2, or a **Cup of Shrimp, Corn, & Tomato Chowder** for +\$6.

ADULT GRILLED CHEESE PANINI mozzarella, gouda, swiss, prosciutto, garlic aioli	\$15
CURRIED CHICKEN SALAD SANDWICH roasted chicken, yellow curry, black currants, greens, apple, & pesto on toasted sourdough	\$18
NEW! GREEK LAMB BURGER housemade lamb patty, Mediterranean spices, tzatziki, tomato, bell pepper, cucumber, red onion, Kalamata olives & feta on toasted ciabatta	\$20
GULF SHRIMP ROLL housemade shrimp salad on a garlic butter-brushed toasted brioche roll	\$22
SPICY CAJUN REDFISH REUBEN pan-seared Gulf redfish, cajun remoulade, sauerkraut, and swiss cheese on toasted ciabatta	\$22

GRITS & GREENS YOUR WAY

FILLING & DELICIOUS!

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

ROASTED GULF SHRIMP \$18 tail-on shrimp (GF SANS GRAVY)	PAN-SEARED GULF REDFISH \$24 (GF SANS GRAVY)	PAN-SEARED LOCAL GROUPE \$33 (GF SANS GRAVY)
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ENTRÉES

ASK ABOUT OUR NIGHTLY CHEF SPECIALS!

CHICKEN PICATTA MASH roasted chicken over garlic mashed potatoes topped w/ buttery lemon-caper sauce	\$20
LOADED MASHED POTATO BOWL (GF) w/ roasted Gulf tail-on shrimp, Conecuh sausage, caramelized onion, & Gruyere	\$21
HOMESTYLE CHICKEN POT PIE creamy chicken w/ carrots, peas, & onions w/ golden pastry served w/ side salad	\$25
BEEF BOURGUIGNON classic french stew of beef braised in red wine w/ bacon, mushrooms, carrots, & pearl onions	\$26

A LA CARTE SIDES

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

FOR THE KIDS

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

DESSERTS

CHOCOLATE BREAD PUDDING w/ bourbon caramel	\$11
GINGER MOLASSES COOKIE SANDWICHES (2) w/ bourbon cream cheese filling (21+ only)	\$8
CHEESE COURSE w/ GINGER BISCUITS, FIG SPREAD, & CHOCOLATE	\$16
NEW YORK-STYLE CHEESECAKE w/ coulis	\$11
AFFOGATO vanilla ice cream drowned in espresso	\$11
TILLAMOOK VANILLA ICE CREAM	\$6

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. **CASH PRICING NOTICE (CPS):** *All advertised prices are cash prices (CP\$). A 3% processing fee will be applied to all non-cash payments. **MENU VERSION: 8/6/26**