

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
*LES FLEURS BLANCHES, <i>France</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
LEFT COAST WHITE PINOT NOIR, <i>OR</i>	\$5	\$10	\$18
<u>OYSTER PAIRING!</u> NIVARIOUS WHITE TEMPRANILLO, <i>Spain</i>	\$6	\$11	\$19
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
COLEMAN "CHERRY COVE" PINOT NOIR, <i>OR</i>	\$7	\$13	\$23
MILENRAMA TEMPRANILLO, <i>Spain</i>	\$5	\$9	\$16
<u>TOP SHELF!</u> KEN WRIGHT PINOT NOIR, <i>OR</i>	\$9	\$18	\$32
<u>STAFF FAV!</u> THE VICE CABERNET SAUVIGNON, <i>CA</i>	\$7	\$13	\$23
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
STA IMPERIAL PUMPKIN ALE, 8.3%	\$7	
MARTIN HOUSE DEATH BY CHOCOLATE CAKE STOUT, 12%	\$7	
GOOD PEOPLE SNAKE HANDLER DBL IPA, 10%	\$7	
ASLIN ORANGE STARFISH I.P.A., 6.5%		\$7
MICHELOB ULTRA, 4.2%		\$6

BOTTLED BEER

MICHELOB ULTRA, MILLER LITE, MILLER HIGH LIFE, 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	\$12

*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

KING BABY SPRITZ vodka, blue curaçao, pineapple, sparkling wine	\$13
HURRICANE PUNCH dark & light rum, passion fruit, pineapple, orange, & lime	\$13
CARAJILLO fresh espresso & liquor 43 over ice w/ espresso powder	\$14
PIMM'S CUP Pimm's No. 1, chamberyzette, lemon/lime soda	\$16
SAZERAC Sazerac rye, grand marnier, absinthe spritz	\$17
ELDERPEAR 75 st. germain, plymouth gin, pear, lemon, bubbles	\$18

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
FRENCH G&T gin, elderflower, cucumber, pepper, tonic	\$15

MARTINIS

CLASSIC MARTINI well gin -or- vodka served your way	\$15
JASON'S VESPER gin, vodka, Cocchi Americano w/ a twist	\$15
THE EMPRESS AFFAIR Empress indigo gin, simple, lemon, sparkling wine	\$16
ESPRESSO MARTINI vodka, kaluha, fresh espresso PRO TIP: Add floater of Bailey's for \$4.	\$16
ISLE DAUPHINE OYSTER MARTINI well gin -or- vodka w/ vermouth, fresh-shucked Isle Dauphine Oyster, & oyster brine w/ a twist	\$16
FAIRY GODMOTHER absinthe, elderflower, pineapple, lemon, lime, & sparkling wine	\$18

WELL LIQUORS

1.75 oz

*PLYMOUTH LONDON DRY GIN	\$9
*TANQUERAY GIN	\$9
*EMPRESS INDIGO GIN	\$9
*TITO'S VODKA	\$9
*JOSÉ QUERVO 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

FROZEN COCKTAILS

FROZEN WINE SLUSH MAI TAI, RASPBERRY, or CARRIAGE MIX (Floater Add-Ons: \$2 Cava 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 Screwbail Peanut Butter Whiskey, \$3 Rum 151)	\$14



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

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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 <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 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	
<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 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.

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

GRITS & GREENS YOUR WAY

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

ROASTED GULF SHRIMP	\$18
CHICKEN PICATTA	\$20
PAN-SEARED LOCAL GROUPE	\$33
🍷 PAIRING: SOLENA ESTATE CHARDONNAY, OR THE VICE CABERNET SAUVIGNON, CA	

DINNER ENTREES

Available for dinner service while supplies last.

SOUTHERN CASSOULET <i>a twist on a classic w/ chicken thigh, conecuh sausage, bacon, limas, & root vegetables</i>	\$22
🍷 PAIRING: KEN WRIGHT PINOT NOIR, OR	
BEEF BOURGUIGNON <i>classic french stew of beef braised in red wine w/ bacon, mushrooms, carrots, & pearl onions</i>	\$26
🍷 PAIRING: KNUTTTEL CABERNET SAUV., Sonoma, CA	
HOUSEMADE MEATBALLS IN SAVORY BROTH <i>w/ peas, fennel, & pasta</i>	\$25
🍷 PAIRING: SOLENA ESTATE CHARDONNAY, OR	

NIGHTLY SPECIALS

MON/WED: PAN-SEARED SKIRT STEAK (GF) <i>w/ chimichurri & served w/ mashed potatoes & haricots verts</i>	\$25
🍷 PAIRING: THE VICE CABERNET SAUVIGNON, CA	
TUES/THURS: HOMESTYLE CHICKEN POT PIE <i>classic creamy chicken w/ carrots, peas, & onions topped w/ crispy golden pastry served w/ side green salad</i>	\$18
🍷 PAIRING: PEIRANO ESTATE CHARDONNAY, CA	
FRI/SAT: BOURBON & ESPRESSO SHORT RIBS (GF) <i>espresso-cruste beef short ribs braised in a bourbon & red wine reduction served w/ mashed potatoes & haricot verts</i>	\$28
🍷 PAIRING: KNUTTTEL CABERNET SAUV., Sonoma, CA	
SUN: CHEF'S CHOICE!	MP

SIDES

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

FOR THE KIDS

served with kettle chip or fresh fruit

PRO TIP: Add ham or turkey to any kid's item for just \$1.50.

CHEESE QUESADILLA	\$6
KID'S GRILLED CHEESE	\$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.

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