

# 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!*

## FEATURED WINES BY THE GLASS

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



TASTE	STD. GLASS	LIVING ROOM POUR
2.5 oz	5 oz	9 oz
<b>SPARKLING</b>		
CUVÉE ESTE PER ESTE, <i>Italy</i>	\$4	\$7
LA TORRE MOSCATO, <i>Italy</i>	\$4	\$8
<b>STAFF FAV!</b> GOUGUENHEIM BRUT ROSÉ, <i>Argentina</i>	\$5	\$10
LAURENT-PERRIER "LA CUVÉE" BRUT, <i>Champagne, FR</i>	\$11	\$22
JEAN-NOËL HATON BRUT ROSÉ CHAMPAGNE, <i>Champagne, FR</i>	\$11	\$22
<b>BLANC &amp; ROSÉ</b>		
CORA PINOT GRIGIO, <i>Italy</i>	\$4	\$8
PEIRANO ESTATE CHARDONNAY, CA	\$5	\$9
MARY TAYLOR TOURAINE, <i>France</i>	\$6	\$11
OSTATU ROSADO, <i>Spain</i>	\$8	\$16
<b>OYSTER PAIRING!</b> OCTAVE VINHO VERDE, <i>Portugal</i>	\$4	\$8
<b>STAFF FAV!</b> GUEGUEN ST. BRIS SAUVIGNON BLANC, <i>France</i>	\$7	\$13
SOLENA ESTATE CHARDONNAY, OR	\$9	\$18
<b>RED</b>		
CORA MONTEPULCIANO, <i>Italy</i>	\$4	\$8
LEVEE & LOAM RED BLEND, CA	\$4	\$8
ESPORAO MONTE VELHO ROUGE, <i>Argentina</i>	\$5	\$9
<b>STAFF FAV!</b> THE CULT CABERNET SAUV., CA	\$6	\$11
CHEMISTRY PINOT NOIR, OR	\$6	\$12
KEN WRIGHT PINOT NOIR, OR	\$9	\$18
SWANSON CAB. SAUV., <i>Napa, CA</i>	\$9	\$17
<b>FORTIFIED WINE</b>		
QUINTA DO JAVOLI RUBY PORT, PT		\$10

## 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
MONDAY NIGHT GASOLINE DREAM IPA, 5.7%	\$7
MICHELOB ULTRA, 4.2%	\$6
PURPLE REIGN HARD LEMONADE, 5%	\$7
FAIRHOPE PINK DELICIOUS SELTZER, 5%	\$7
CHANDELEUR PINEAPPLE WHEAT, 4.8%	\$7
BEACH CAT BLONDE ALE, 4.5%	\$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

*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
MANGO CHILE MARGARITA	\$14
TROPICAL SANGRIA	\$14
KIWI MOJITO	\$11
AMARETTO SOUR	\$10
MAE WEST SPRITZ	\$16

## 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
STRAWBERRY AZALEA <i>Chamberyette, vodka, pineapple, lemon, grenadine</i>	\$14
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
INDIGO FLAME <i>Empress indigo gin, charred grapefruit tonic, grapefruit juice</i>	\$14

## 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

## 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
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
SAZARAC RYE WHISKEY	\$16
CHIVAS REGAL SCOTCH	\$16
REVANCHE COGNAC	\$16
WOODFORD RESERVE BOURBON	\$16
KIRK & SWEENEY RUM	\$16

# HAPPY HOUR



TUES - 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

CLASSIC SOUTHERN DEVILED EGGS (GF)	\$8
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CARAMELIZED ONION, BACON, & GRUYERE	\$10
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FLATBREAD sweet and savory caramelized onions with fig jam, bacon, & gruyere (individual size)

NEW! PROSCIUTTO & CALABRIAN CHILI	\$12
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FLATBREAD w/ hot honey (individual size)

FROM THE SEA

*Gulf-forward small plates and platters.*

JUMBO SHRIMP LOUIS COCKTAIL (GF)	\$15
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six oven roasted jumbo Gulf shrimp (tail on) served with creamy, spicy Carriage Louis sauce

MINI CRAB CAKES	\$22
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three housemade pan-seared crab cakes w/ house cajun remoulade

BAKED LOCAL ISLE DAUPHIN OYSTERS (GF)	
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GARLIC & HERBS -or-	½ doz. \$25
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BACON, HERBS, & LEMON	½ doz. \$25
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HAND-SHUCKED LOCAL ISLE DAUPHINE OYSTERS**	MP
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(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
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TOWER FOR 4 – 1 doz. Isle Dauphine oysters** on the half shell, ½ doz. baked oysters, 1 doz. Gulf Shrimp Cocktail Louis.	MP
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FROMAGE & CHARCUTERIE

*Boards to share with wines and bubbles.*

TRADITIONAL FROMAGE BOARD	\$33
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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
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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 snack spread or add to any board.*

CARRIAGE BAR MIX (DF, contains peanuts)	\$5
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MARCONA ALMONDS (GF, DF)	\$8
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FRESH-SLICED PROSCIUTTO (GF, DF)	\$5
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FRESH-SLICED CHEESE (GF)	\$5
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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
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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
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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 & SOUPS

Add grilled chicken, roasted Gulf 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: MARY TAYLOR TOURAINE ROSÉ, France	
<b>SALT &amp; HEAT ICEBURG SALAD (GF)</b> <i>w/ parmesan, 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,GF)</b> <i>quinoa, chickpeas, sauerkraut, &amp; lots of veggies w/ creamy kale pepita pesto</i>	<b>\$17</b>
🍷 PAIRING: MONTE VELHO ROUGE, Portugal	
<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	

DINNER ENTRÉES

Available for dinner service while supplies last.

ASK ABOUT OUR  
NIGHTLY CHEF SPECIALS!

<b>CHICKEN PICATTA MASH BOWL</b> <i>roasted chicken over garlic mashed potatoes &amp; house greens, topped w/ buttery lemon-caper sauce</i>	<b>\$20</b>
<b>LOADED MASHED POTATO BOWL (GF)</b> <i>w/ roasted Gulf tail-on shrimp, Conecuh sausage, caramelized onion, &amp; Gruyere</i>	<b>\$21</b>
<b>HOMESTYLE CHICKEN POT PIE</b> <i>creamy chicken w/ carrots, peas, &amp; onions w/ golden pastry served w/ side salad</i>	<b>\$25</b>
🍷 PAIRING: PEIRANO ESTATE CHARDONNAY, CA	
<b>BEEF BOURGUIGNON</b> <i>classic french stew of beef braised in red wine w/ bacon, mushrooms, carrots, &amp; pearl onions</i>	<b>\$26</b>
🍷 PAIRING: SWANSON CABERNET SAUV., Napa, CA	

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.

<b>ROASTED GULF SHRIMP</b> <b>\$18</b>	<b>ROASTED GULF REDFISH</b> <b>\$23</b>	<b>PAN-SEARED LOCAL GROUPER</b> <b>\$33</b>
<i>tail-on shrimp (GF SANS GRAVY)</i>	<i>(GF SANS GRAVY)</i>	<i>(GF SANS GRAVY)</i>

🍷 PAIRING: SOLENA ESTATE CHARDONNAY, OR -or- SWANSON CABERNET SAUVIGNON, Napa, CA

DESSERTS

<b>COCONUT BREAD PUDDING</b> <i>w/ rich rum sauce</i>	<b>\$11</b>	<b>NEW YORK-STYLE CHEESECAKE</b> <i>w/ coulis</i>	<b>\$11</b>
<b>BROWN BUTTER COOKIE MARSCAPONE SANDWICHES</b> (2)	<b>\$8</b>	<b>AFFOGATO</b> <i>3 scoops of vanilla ice cream drowned in espresso</i>	<b>\$11</b>
<b>CHEESE COURSE w/ GINGER BISCUITS, FIG SPREAD, &amp; CHOCOLATE</b>	<b>\$16</b>	<b>TILLAMOOK SEASONAL ICE CREAM</b>	<b>\$6</b>

A LA CARTE 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 (GF)</b>	<b>\$6</b>
<b>CRISPY KETTLE CHIPS (GF, DF)</b>	<b>\$4</b>

FOR THE KIDS

served with kettle chips or fresh fruit

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

<b>CHEESE QUESADILLA</b>	<b>\$6</b>
<b>KID'S GRILLED CHEESE</b>	<b>\$6</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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