

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 2.5 oz	STD. GLASS 5 oz	LIVING ROOM POUR 9 oz
SPARKLING			
CUVÉE ESTE PER ESTE, <i>Italy</i>	\$4	\$7	\$12
LA TORRE MOSCATO, <i>Italy</i>	\$4	\$8	\$14
STAFF FAV! GOUGUENHEIM BRUT ROSÉ, <i>Argentina</i>	\$5	\$10	\$18
LAURENT-PERRIER "LA CUVÉE" BRUT, <i>Champagne, FR</i>	\$11	\$22	\$39
JEAN-NOËL HATON BRUT ROSÉ CHAMPAGNE, <i>Champagne, FR</i>	\$11	\$22	\$39
BLANC & ROSÉ			
CORA PINOT GRIGIO, <i>Italy</i>	\$4	\$8	\$14
PEIRANO ESTATE CHARDONNAY, CA	\$5	\$9	\$16
TERRA SANTA ROSÉ, <i>France</i>	\$4	\$8	\$14
OYSTER PAIRING! ESPORAO MONTE VELHO BLANC, <i>Portugal</i>	\$5	\$9	\$16
STAFF FAV! GUEGUEN ST. BRIS SAUVIGNON BLANC, <i>France</i>	\$7	\$13	\$24
SOLENA ESTATE CHARDONNAY, <i>OR</i>	\$9	\$18	\$32
RED			
CORA MONTEPULCIANO, <i>Italy</i>	\$4	\$8	\$14
LEVEE & LOAM RED BLEND, CA	\$4	\$8	\$14
ESPORAO MONTE VELHO ROUGE, <i>Argentina</i>	\$5	\$9	\$16
THE CULT CABERNET SAUV., CA	\$6	\$11	\$19
STAFF FAV! CHEMISTRY PINOT NOIR, <i>OR</i>	\$6	\$12	\$21
KEN WRIGHT PINOT NOIR, <i>OR</i>	\$9	\$18	\$32
SWANSON CAB. SAUV., <i>Napa, CA</i>	\$9	\$17	\$30
FORTIFIED WINE			
QUINTA DO JAVOLI RUBY PORT, <i>PT</i>			3 oz \$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
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.

**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, & oyster brine</i>	\$16
PISTACHIO MARTINI <i>amaretto, bailey's, blue curaça, pistachio</i>	\$17
FAIRY GODMOTHER <i>absinthe, elderflower, pineapple, lemon, lime, & 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 & spicy bloody mix w/ tajin rim)</i>	\$14
THE ULTIMATE BLOODY MARY! <i>tito's, spicy mix, & house spices topped w/ roasted shrimp, bacon, & 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 & 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.

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 (GF, DF)** ½ doz. or 1 doz. on the half shell with seasonal mignonette and spicy Carriage cocktail sauce **MP**

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 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
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 Gulf 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: TERRA SANTA ROSÉ, France	
SALT & HEAT ICEBURG SALAD (GF) <i>w/ parmesan, 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>roasted chicken, yellow curry, black currants, sprouts, greens, green apple, cashew tarragon pesto</i>	\$18
🍷 PAIRING: GUEGUEN ST. BRIS SAUVIGNON BLANC, France	
ROASTED VEGGIE GRAIN BOWL (VG, DF, GF) <i>quinoa, chickpeas, sauerkraut, & lots of veggies w/ creamy kale pepita pesto</i>	\$17
🍷 PAIRING: MONTE VELHO ROUGE, Portugal	
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: GOUGUENHEIM BRUT ROSÉ, Argentina	

DINNER ENTRÉES

Available for dinner service while supplies last.

ASK ABOUT OUR
NIGHTLY CHEF SPECIALS!

LOADED MASHED POTATO BOWL (GF) <i>w/ roasted Gulf shrimp, Conecuh sausage, caramelized onion, & Gruyere</i>	\$21
HOMESTYLE CHICKEN POT PIE <i>creamy chicken w/ carrots, peas, & onions w/ golden pastry served w/ side salad</i>	\$25
🍷 PAIRING: PEIRANO ESTATE CHARDONNAY, CA	
BEEF BOURGUIGNON <i>classic french stew of beef braised in red wine w/ bacon, mushrooms, carrots, & pearl onions</i>	\$26
🍷 PAIRING: SWANSON CABERNET SAUV., Napa, CA	

GRITS & GREENS YOUR WAY

FILLING & DELICIOUS!

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

ROASTED GULF SHRIMP (GF SANS GRAVY)	\$18	CHICKEN PICATTA	\$20
GRILLADES	\$18	PAN-SEARED LOCAL GROUPER (GF SANS GRAVY)	\$33
🍷 PAIRING: SOLENA ESTATE CHARDONNAY, OR -or- SWANSON CABERNET SAUVIGNON, Napa, CA			

DESSERTS

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

A LA CARTE 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 chips or fresh fruit

PRO TIP: Add ham 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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