

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> UBY WHITE BLEND, <i>France</i>	\$5	\$9	\$16
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
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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
KNUTTEL CABERNET SAUV., <i>Sonoma, CA</i>	\$9	\$17	\$30

FORTIFIED WINE

QUINTA DO JAVOLI RUBY PORT, <i>Portugal</i>			3 oz	\$10
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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 DREAMS IPA, 5.7%		\$7
MICHELOB ULTRA, 4.2%		\$6
BROCKS GAP CLUSTER SHANDY, 4.2%		\$7
YELLOWHAMMER PINEAPPLE PUNCH SELTZER, 8%	\$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

**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

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

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/ tajín 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
CROWN ROYAL WHISKEY	\$16
KNOB CREEK RYE WHISKEY	\$16
SAZARAC RYE WHISKEY	\$16
CHIVAS REGAL SCOTCH	\$16
REVANCHE COGNAC	\$16
WOODFORD RESERVE BOURBON	\$16
KIRK & SWEENEY RUM	\$16

HAPPY HOUR



MON-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

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) six oven roasted jumbo Gulf shrimp (tail on) served with creamy, spicy Carriage Louis sauce	\$15
MINI CRAB CAKES three housemade pan-seared crab cakes w/ house cajun remoulade	\$22
BAKED LOCAL ISLE DAUPHIN OYSTERS (GF) GARLIC & HERBS -or- BACON, HERBS, & LEMON	½ doz. \$25 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 chef's choice of three (3) premium cheeses with hand-cut artisanal meats, Marcona almonds, seasonal accoutrement, and Carriage Bar Mix (contains peanuts)	\$33
SMOKED SALMON BOARD hand-cut smoked Atlantic salmon with artisanal cheese spread, capers, crostini, crudité, & crisps	\$28

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.

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

CAVIAR & TIN FISH SERVICE

INDULGENT & SATISFYING!

CAVIAR & KETTLE CHIPS (GF) warm kettle chips topped with parmesan chive sprinkle and crème fraîche, served with 1 oz. of premium sturgeon caviar.	\$100
TIN FISH DUO (GF w/o crostini) 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	\$75
<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** *fresh seasonal citrus, endive, radicchio, romaine w/ citrus vinaigrette* **\$14**
🍷 PAIRING: **DOMAINE DE VERQUIRE ROSÉ**, France
- SALT & HEAT ICEBURG SALAD (GF)** *w/ pecorino, crushed olives, pickled chilies, w/ white wine vinaigrette* **\$14**
PRO TIP: Add crab cakes (2) for \$14
🍷 PAIRING: **PEIRANO ESTATE CHARDONNAY**, CA
- CURRIED CHICKEN SALAD (GF)** *roasted chicken, yellow curry, black currants, sprouts, greens, green apple, cashew tarragon pesto* **\$18**
🍷 PAIRING: **GUEGUEN ST. BRIS SAUVIGNON BLANC**, France
- ROASTED VEGGIE GRAIN BOWL (VG, DF)** *quinoa, chickpeas, sauerkraut, & lots of veggies w/ creamy kale pepita pesto* **\$17**
🍷 PAIRING: **ALTOS LAS HORMIGAS MALBEC**, Argentina
- FRENCH ONION SOUP** *w/ Gruyere crouton* **\$8**
- CHILLED AVOCADO SOUP (GF)** *w/ jumbo lump crab meat & fried fresno chilis* **\$18**
🍷 PAIRING: **CONQUILLA BRUT ROSÉ**, France

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.

- COLLARD GREEN MELT** *braised collard greens, spicy slaw, Russian dressing, & Swiss on sourdough* **\$15**
PRO TIP: Add bacon or roasted shrimp to take it to the next level!
🍷 PAIRING: **COLEMAN "CHERRY COVE" PINOT NOIR**, OR
- ADULT GRILLED CHEESE PANINI** *mozzarella, gouda, swiss, prosciutto, garlic aioli* **\$15**
🍷 PAIRING: **PEIRANO ESTATE CHARDONNAY**, CA
- SPICY CAJUN REDFISH REUBEN** *pan-seared Gulf redfish, cajun remoulade, sauerkraut, and swiss cheese on toasted ciabatta* **\$22**
🍷 PAIRING: **KEN WRIGHT PINOT NOIR**, OR

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.

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| 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- **THE CULT CABERNET SAUVIGNON**, CA

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

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

DESSERTS

- CHEESE COURSE w/ GINGER BISCUITS, FIG SPREAD, & CHOCOLATE** **\$16**
- COCONUT BREAD PUDDING** *w/ rich rum sauce* **\$11**
- BROWN BUTTER COOKIE MARSCAPONE SANDWICHES (2)** **\$8**
- NEW YORK-STYLE CHEESECAKE** *w/ coulis* **\$11**
- AFFOGATO** *vanilla ice cream drowned in espresso* **\$11**
- TILLAMOOK SEASONAL ICE CREAM** **\$6**
- ESPRESSO** **\$5**

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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