

# PUBLIC SERVICE

- RESTAURANT -

## DINNER

4pm-9pm

### STARTERS & SALADS

**GUMBO** cup 5 / bowl 8  
shrimp, sausage, chicken

**SOUP DU JOUR** cup 5 / bowl 8

**COBB SALAD** 12  
romaine, egg, tomatoes, blue cheese, bacon avocado, cheddar  
add: chicken 6 / shrimp 7

**SPINACH SALAD**  
spinach, mushrooms, red onion, bacon, feta cheese  
add: chicken 6 / shrimp 7

**CAESAR SALAD** 12  
romaine, parmesan cheese, croutons  
add: chicken 6 / shrimp 7

**SHRIMP REMOULADE SALAD** 15  
romaine, avocado, tomatoes

**PULLED PORK SLIDERS** 11

**HOT WINGS** 9  
choice of ranch or blue cheese dressing

**BOUDIN BALLS** 7  
tasso cream sauce

**TRUFFLE FRIES** 8  
truffle oil, rosemary, blackened pepper, parmesan

**SPINACH & ARTICHOKE DIP** 7  
white corn tortilla chips, sour cream, salsa

## ENTRÉES

**NOPSI SHRIMP & GRITS** 18  
bbq'd shrimp, herb grits

**RED BEANS & RICE** 16  
grilled andouille

**CRAWFISH ETOUFÉE** 18  
grilled andouille

**HERB-ROASTED CHICKEN BREAST** 19  
mashed potatoes, seasonal vegetables

**NEW ORLEANS STYLE POT ROAST** 18  
mashed potatoes, seasonal vegetables, brown gravy

## DESSERTS

**CREME BRULÉE CHEESECAKE** 7

**OOEY GOOEY CAKE** 6

**WARM BROWNIE & VANILLA ICE CREAM** 6

**ASSORTED ICE CREAM** 4



311 Baronne St. NOLA 70012  
844.439.1463

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### SPECIALTY COCKTAILS 14

DAIQUIRI  
bacardi superior rum, lime, sugar

FRENCH 75  
the botanist gin, lemon, simple syrup, prosecco

SANGRIA  
red wine, carpano antica, orange, vanilla, fresh fruit

SPARROW  
patron silver tequila, manzanilla, orange liqueur,  
lime, agave syrup

MOSCOW MULE  
tito's handmade vodka, lime, Q ginger beer

PS OLD FASHIONED  
NOPSI Hand-Selected Buffalo Trace Bourbon, Sugar, Bitters

### WINES

#### SPARKLING

|  |    |    |
|--|----|----|
| CAPOSALDO Prosecco, Veneto, Italy            | 12 | 55 |
| MUMM NAPA Brut Rosé, Napa Valley, California |    | 80 |

#### WHITES & ROSÉ

|  |    |    |
|--|----|----|
| FLEURS DE PRAIRIE Rosé, Côtes de Provence, France          | 12 | 46 |
| PROVENANCE Sauvignon Blanc, Napa Valley, California        | 14 | 54 |
| SONOMA CUTRER Chardonnay, Russian River Valley, California | 14 | 54 |

#### REDS

|   |    |    |
|---|----|----|
| JOEL GOTT 815 Cabernet Sauvignon, California        | 11 | 42 |
| CHALK HILL Pinot Noir, Sonoma Coast, California     | 14 | 54 |
| NEYERS LEFT BANK Red Blend, Napa Valley, California |    | 85 |

### DRAFT BEER (16oz / 20oz)

ABITA AMBER LAGER 7/8.50  
Abita Brewing Company

GHOST IN THE MACHINE 9/11  
Parish Brewing Company

HOPITOULAS IPA 8/9.75  
New Orleans Lager & Ale Company

CANEBRAKE WHEAT ALE 8/9.75  
Parish Brewing Company

JUCIFER IPA 9/11  
Gnarly Barley Brewing

NOLA BLONDE ALE 7/8.50  
New Orleans Lager & Ale Company

LAGUNITAS IPA 8/9.75  
Lagunitas Brewing Company

WHO DAT GOLDEN ALE 7/8.50  
Urban South Brewery

### CANNED BEER

|                    |                   |
|--------------------|-------------------|
| Abita Amber 5      | Dos Equis 6       |
| Bud Light 5        | Heineken 6        |
| Michelob Ultra 5   | Modelo 6          |
| Miller High Life 5 | Guinness 7        |
| Blue Moon 6        | Stella Artois 7   |
|                    | Strongbow Cider 7 |



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