

FRITAI

KOKTÉL

(Cocktails)

CLAIRINHA 13

Clairin Benevolence, Lime, Passionfruit or Soursop

RASIN KAWÒT 13

Cimarron Reposado, Carrot, Ginger & Lime

KALALOU MARTINI 15

Tanqueray, Okra, Vermouth

DAIQURI PAFÉ 11

Barbancourt White, Lime, Touch of Saline

JUNGLE BIRD 15

Barbancourt, Campari, Orgeat, Pineapple & Lime

RUM NEGRONI 14

Barbancourt, Campari, Vermouth, Orange Bitters

MELON PEPPERITA 14

Scotch Bonnet Tequila, Watermelon Cordial, Triple Sec

PLANTAIN OLD FASHION 15

Plantain Rye, Cane Syrup, Bitters

ALOEJITO 15

Clairin, Mint, Aloe, Lime

KREMAS 14

Barbancourt Rhum, Coconut, Almond, Vanilla, Evaporated & Sweetened Condensed Milk, Lime & Dusted with Nutmeg

BEER

PRESTIGE 6

Haitian Lager

DRAGON STOUT 7

Jamaican Stout

HABESHA 6

Ethiopian Pilsner

JUICIFER 7

Louisiana IPA

WHAT IS CLAIRIN?

A Raw, Rustic, Grassy, Smokey
Indigenous Sugarcane Spirit
Made Only in Haiti.

SANS ALKOL

(Non-alcohol)

LEMON GINGER SCOTCH-BONNET 6

CARROT 6

HIBISCUS-LIME 5

PASSIONFRUIT 6

WATERMELON-ALOE-MINT 7

COLD DRINKS

CHAMPAGNE COLA 4

COCA-COLA 3

DIET COKE 3

SPRITE 3

GINGER ALE 3

SPARKLING WATER 4

LEVEL WATER 4

SET UPS

A “Set Up” is a New Orleans bar ritual where we provide the liquor, mixer, ice, and cups, allowing you to act as your own mixologists, we suggest 2-4 guests

CLAIRINHA 45

BARBANCOURT RHUM & COKE 35

TI PUNCH 37

FLIGHTS

We offer several Clairins sourced from all over Haiti. Each distillery offers a unique flavor. We also infuse our own Clairin. This A 3 year process is called “Tranpe.”

CLAIRIN FLIGHTS 35

TRANPE FLIGHTS 65