

BUTCHER

COCKTAILS

Sake It To Me	13
Haku Vodka martini served up w/ sake, Rothman & Winter Orchard Cherry liqueur & rice wine vinegar.	
Scarborough Fair	12
Arette Tequila cosmo w/ Rothman & Winter Crème De Violette, Fleur Charmante, lime & egg white.	
Rind & Shine	12
Spicy watermelon gimlet w/ Henry Ramos Gin	
Coined & Minted	14
Pinhook bourbon & Fair Ginger liqueur mint julep.	
Vermut Y Cola	14
Atamán Vermouth, Fondo Bozzole Lambrusco & Coca-Cola served on the rocks.	
Frozen Painkiller	14
El Buho Mezcal, Planteray Rum, Pierre Ferrand Dry Curaçao, coconut, pineapple & lime juice.	

DRAFT BEER

Crisp & Refreshing

GREAT RAFT 7/20 oz
FRENCHMEN FOREVER AMERICAN PILSNER, LA

WALDHAUS 12/16.9 oz
HEFE WEIZEN HEFEWEIZEN, GER

Hoppy
CONISTON 9.5/16 oz
BLUEBIRD BITTER ORDINARY BITTER, UK

URBAN SOUTH 9.5/10 oz
HOLIER THAN THOU HAZY DOUBLE IPA, LA

Cantillon Lambics (Tart)
CLASSIC GUEUZE LAMBIC, BEL 10/5 oz
CUVÉE SAINT-GILLOISE DRY-HOPPED, BEL 7/5 oz
KRIEK CHERRY LAMBIC, BEL 11/5 oz

SODAS & CO.

Dr. Pepper 4.5 | Barq's Root Beer 4 | Diet Coke 2.5 |
Sprite 2.5 | Frostie Orange 5 | Mexican Coke 4.5 |
O-So Grape 5 | Bedford's Crème Beer 5 |
Romano's White Peach 5 | St. Arnold Ginger Beer 5 |
Grapefruit Kiss Soda 5 | Americana Huckleberry 5 |
Lemonade 4 | Iced Tea 3 | Cherry Coffee 3 |
Cold Brew 5 | Rambler Sparkling 3.5 | Open Water 4

BEER in cans & bottles

LIGHT, FRESH & CLEAN

Blonde Ale. Second Line. 'Batture' LA 6
Hefeweizen. Weißenstephaner 'Hefeweissbier' GER 11
Kölsch. Reissdorf 'Kölsch' GER 10
Lager. Busch. 'Lite' MO 4.5
Lager. Miller. 'High Life' WI 4.5
Lager. Abita 'Amber' LA 6
Lager. Urban South 'Paradise Park' LA 7
Pilsner. Cervecería Cuauhtémoc Moctezuma 'Bohemia' MEX 6

HOPPY, JUICY & FLORAL

Pilsner. Rothaus 'Tannenzäpfle' GER 9
Pale Ale. Rally Cap 'First Pitch' LA 9
IPA. Lagunitas 'IPA' CA 8
IPA. Gnarly Barley 'Jucifer' LA 6
IPA. Sierra Nevada 'Hazy Little Thing' CA 8.5

NUTTY, MALTY & DARK

Black Lager. Great Raft 'Reasonably Corrupt' LA 6
Irish Stout. O'Hara's 'Nitro' IRE 10

FRUITY, FUNKY & SOUR

Sour Ale. Saint Arnold 'Raspberry AF' TX 9
Saison. Blaugies 'Saison D'Epeautre' BEL 15
Geuze. 3 Fonteinen 'Oude Geuze' BEL 15
Kriek. 3 Fonteinen 'Oude Kriek' BEL 20

CIDER & SELTZER

Hard Seltzer. Untitled Art 'Navel Orange Yuzu' WI 9
Dry Cider. Saint Arnold TX 5
Pear Cider. HOSS 'Calose' CA 12

NON-ALCOHOLIC

Blond Ale Athletic 'Upside Dawn' CT 5
IPA Sierra Nevada 'Trail Pass' CA 5

WINE

SPARKLING

NON-ALCOHOLIC BRUT btg/btb 12/250ml

PROSECCO-GLERA 12/60
Sonoma. Surely. NV

SPARKLING ROSÉ-PINOT NOIR 12/60
Burgenland. Meinklang. 'Prosa' '24

LAMBRUSCO-RUBERTI 12/60
Mantovano. Fondo Bozzole. 'Incantabiss' '23

WHITE

LOUREIRO I TRAJADURA 10/50
Vinho Verde. Quinta Do Ermizio. '25

CHENIN BLANC 10/50
Western Cape. Radley & Finch. 'Alley Pack' '25

ROSÉ & ORANGE

ROSÉ-CINSAULT I MOURVÈDRE 14/70
Beqaa Valley. Chateau Musar. 'Musar Jeune Rosé' '22

ORANGE-GEWÜRZTRAMINER. 12/60
Atlántida. Bodega Pablo Fallabrino. 'El Elefante Pisador' '23

RED

MISSION 9/48
Mendocino. Vending Machine Wines. 'Wine Dive' '22

MERLOT 12/60
Languedoc. Domaine Rimbart. 'For Me Formidable Rouge' 'NV

BUTCHER

SMALL PLATES

soup of the day	
black-eyed pea chili w/ cornbread	9
hot boudin	8
mac & cheese	9
duck pastrami sliders w/ gruyere cheese	12
fried Louisiana shrimp w/ chili vinegar mayonnaise	10
Cajun fried ribs w/ white bbq sauce	15
grilled salmon belly w/ lemon thyme vinaigrette	10

SIDES

Potato Salad 6 | B+B Pickles 3.5
Marinated Brussels Sprouts 7
House Chips 3.5 | Cole Slaw 5

SPECIALS

MONDAY — Red Beans & Rice w/
Fried Pork Chops
THURSDAY — Steak Night
FRIDAY — Fried Catfish
SATURDAY — Fried Chicken

SWEETS

Bacon Pralines 6
Chocolate Chip Cookie 4
Key Lime Pie 9/slice
Red Velvet Cake 9/slice

PRETZELS *Baked fresh daily & served until sold out*

Bavarian style w/ wholegrain mustard	6
Stuffed with Butcher ham + gruyere	9

HOUSE CURED CHARCUTERIE + SAUSAGE

CHARCUTERIE PLATE *selection of house cured meats + salami*

choice of 2/\$10	choice of 3/\$15	house selection/\$25
Coppa 5	Country Terrine 5	Capicola 7
Genoa Salami 8	Head Cheese 4	Duck Pastrami 10
Soppressata 8	Pork Rillon 6	Butcher City Ham 4
Mortadella 6	Salami Cotto 6	Buckboard Bacon 5

SAUSAGE PLATE *selection of fresh house made sausages*

choice of 2/\$13	choice of 3/\$19	house selection/\$25
Andouille 7	Country Smoked 6	Deer Sausage 8
Fresh Du Jour 8	Boudin 8	Bacon 8

SANDWICHES

Buckboard Bacon Melt 15 w/ collards + swiss on white	Butcher Burger 16 all beef patty, American cheese, lettuce, tomato, dill pickles, onion, mayo + mustard on sesame bun
Cochon Muffaletta 19 w/ house meats, provolone, & olive salad on a 6-inch sesame seed roll	Cubano 15 w/ smoked pork, ham + swiss
Smoked Turkey 17 w/ avocado, arugula, tomato + basil aioli	Moroccan Spiced Lamb 16 w/ tzatziki + chile oil on pita
Pork Belly 12 w/ mint, cucumber + chile aioli on white	Le Pig Mac 13 2 all pork patties, special sauce, lettuce, American cheese, pickle, + onion on a sesame bun
Gambino 16 Italian deli sandwich w/ herb vinaigrette	Porchetta 16 w/ chili-marinated rapini + mayo on focaccia
BBQ Pork 13 Carolina style topped w/ coleslaw	Cajun Pork Dog 10 on pretzel bun w/ black-eyed pea chili, sauerkraut + mustard

ABOUT BUTCHER: Our butchers make all of the cured meats, sausages + fresh cuts we serve on our menu, bringing house-made to the next level! We source fresh, local produce, eggs, + dairy products directly from local farmers. Our bread is baked daily by our sister restaurant La Boulangerie. We offer catering, delivery, + ship our food nationwide through Goldbelly. cochonbutcher.com