

Calla Sweet Potato Chips- parsley 7

Cabbage Wraps

skirt steak, roasted corn salsa, queso fresco, cilantro 11

Watermelon Salad

avocado, feta, shallot, serrano, mint, cilantro 11

Iceberg Wedge

tomato, bacon, green onion, pepitas, chile buttermilk dressing 12

Jerk Chicken Salad

spinach, cabbage, apple, red onion, carrot, pineapple dressing 15

Pickled Shrimp Salad

heirloom tomatoes, herb aioli, jalapeno, cornbread croutons 16

Blue Crab Beignets

avocado, almond, mint 25

Calla Burger

american cheese, b&b pickle, red onion, dijonnaise, fries 14

(add fried egg 2 or bacon 1.5 or both !)

Porker

pulled pork, coleslaw, chipotle raspberry sauce, everything chips 14

Antelope Patty Melt

swiss cheese, caramelized onion, hot sauce aioli, onion rings 16

Penne Pesto

chicken, sun dried tomato, parmesan 17

Soy Salmon

spring greens, daikon, mango, wonton, wasabi vinaigrette 19



“If you are a chef, no matter how good a chef you are, it's not good cooking for yourself; the joy is in cooking for others - it's the same with music.”

-will.i.am-

Roman Seigel Executive Chef / G.M.
Jason Labove Assistant G.M. / Mixologist
Colin Nunez Sous Chef

Calla proudly partners with:

DC Flynt MW Selections, Lake Charles, La.

M&M Ranch, Iowa, La.

Tallgrass Farms, Roanoke, La.

Inglewood Farms, Alexandria, La.

Hill Crest Creamery, DeRidder, La.

Reve Coffee Roasters, Lafayette, La.

Changes to the menu may result in an upcharge. 20% gratuity added to all parties of 6 or more.