

Sweet Potato Chips- parsley 7

Pimento Cheese - crackers, pickles 8

**Quinoa Tabbouleh Salad**

crispy chickpeas, red onion, tomato, red pepper coconut sauce 9

**Iceberg Wedge**

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

**Chipotle Mescal Wings**

smoked chicken wings, chipotle mescal sauce, cilantro 12

**Blue Crab Beignets**

avocado, almond, mint 25

**Jerk Chicken Salad**

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

**Soy Salmon**

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

**Tempura Shrimp Po'boy**

green curry, pickled veg, jalapeno lime mayo, sweet potato chips 14

**Turkey Melt**

green goddess, avocado, pickled onion, cheddar, dill chips 12

**Stuffed Burrito**

pork barbacoa, pico de gallo, Spanish rice, black beans 11

**Calla Burger**

American cheese, pickles, red onion, dijonnaise, fries 14

(add fried egg 2, bacon 1.50, or both !)

*"Cooking is like painting or writing a song. Just as there are only so many notes or colors, there are only so many flavors - it's how you combine them that sets you apart."*

*~Wolfgang Puck~*

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

Calla proudly partners with:  
DC Flynt MW Selections, Lake Charles  
M&M Ranch, Iowa  
Tallgrass Farms, Roanoke  
Inglewood Farms, Alexandria  
Hill Crest Creamery, DeRidder  
Reve Coffee Roasters, Lafayette  
Crying Eagle Brewery, Lake Charles  
Bayou Rum Distillery, Lacassine

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