

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, pepita, Point Reyes bleu cheese 12

Teriyaki Chicken Wings

smoked pineapple, pistachio, green onion 10

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, dijonaise, fries 14

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

*"There is no love sincerer than the
love of food."*

-George Bernard Shaw-

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.