

Wines By The Glass

Sparkling

Prosecco • Jeio • Brut • Veneto • Italy	NV	14
Rosé • Andre Delorme • Crémant Brut • Bourgogne • France	NV	16
Moscato d'Asti • La Spinetta • Italy	NV	18
American Sparkling • Roederer Estate • Brut • Anderson Valley • CA	NV	18
Champagne • Taittinger • Brut • Champagne • France	NV	28

White

Riesling • Trimbach • Alsace • France	2023	16
Pinot Grigio • Borghi Ad Est • Friuli • Italy	2025	13
Sauvignon Blanc • Cakebread • North Coast • California	2024	18
Sancerre • Cherrier • Loire Valley • France	2025	20
Chardonnay • The Paring • Santa Barbara • California	2023	16
Chardonnay • Rombauer • Napa Valley • California	2024	22
Bourgogne Blanc • Damien Martin • Bourgogne • France	2024	17

Rosé

Rosé • Peyrassol • La Croix • France	2025	13
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Red

Pinot Noir • North Valley • Willamette Valley • Oregon	2022	16
Pinot Noir • Davis Bynum • Russian River Valley • California	2023	19
Red Burgundy • Albert Bichot • Burgundy • France	2024	18
Sangiovese Blend • Tolaini • Al Passo • Tuscany • Italy	2022	15
Malbec • Maal • Mendoza • Argentina	2024	18
Cabernet Sauvignon • Yount Mill House • Napa Valley • California	2022	17
Cabernet Sauvignon • Ehlers Estate • Napa Valley • California	2023	25
Cabernet Blend • Paraduxx by Duckhorn • Napa Valley • California	2022	25



Bubbles for Witches

Bottle

Taittinger • Brut • Reims	NV	95
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Glass

Prosecco • Jeio • Brut Veneto • Italy	NV	14
Rosé • Andre Delorme • Crémant Brut • Bourgogne • France	NV	16
American Sparkling • Roederer Estate • Brut • Anderson Valley • CA	NV	18
Champagne • Taittinger • Brut • Champagne • France	NV	28



From the Cauldron

THE WICKED WITCH OF THE WEST

The Matcha Martini: Frio River Vodka,
Matcha, Fernet Branca, Bailey's, Orgeat
Syrup 14

COLD BREW COVEN

Soft Serve Espresso Martini: New
Amsterdam Vanilla Vodka, Tia Maria Coffee
Liqueur, Espresso 13

THE GOOD WITCH OF THE NORTH

Condessa Gin, Sarti Rosa, Lemon Juice,
Simple Syrup, Fee Foam 16

RUM & RITUALS

Flor De Cana 12 Yr Rum, Cockburn's White
Heights Port, Toasted Vanilla, Orange Juice,
Sparkling Brut 16

CORPSE REVIVER NO. 2

Tanqueray 10 Gin, Cointreau, Lillet Blanc,
Lemon Juice, Herbsaint, Luxardo Cherry 14

GOLD DUST WOMAN

Blue Star Tequila, Lemon Juice, House-Made
Pumpkin Honey Syrup 15

PURPLE POTION

The Frozen Lavender 75: Malfy Limone Gin,
Lavender Syrup, Lemon, Sparkling Brut 12

VOODOO DRIP

The Slow Dip Old Fashioned: Sazerac Rye,
6 Year Slow Dripped Through A Marinated
Medley of Brandied Oranges & Cherries in a
Yama Still 19

Raw

Creole Beginnings

Soups & Salads

Sides

Add a Little Charm
to Your Morning

CAFÉ AU LAIT
Equal Parts French Roast Drip
Coffee with Steamed Milk.
\$6

BAYOU CITY PETITE BEIGNETS
Dusted in Imperial Powdered Sugar
with Cafe Au Lait Creme Anglaise
\$14

Cold Seafood

PETITE PLATTER* 79

GRAND TOWER* 149
Fresh Shucked Oysters • Jumbo Shrimp
Crab Fingers • Crab Ravigote
Lake Calcasieu Verde

SHRIMP RÉM-BOO-LADE GF
Hearts of Romaine, Shrimp Boiled Potatoes and
Vegetables, Corn, Lemon Zest,
Rémoulade Dressing 18

SKULL & CROSSBONES
Roasted Bone Marrow with Bread Rolls 23

EERIE LAKE CALCASIEU SEAFOOD COCKTAIL
Gulf Shrimp, Crabmeat, Tomato Salsa, Greek
Yogurt, Tomatillos, Onions, Creole Peppers,
Avocado, Jalapeño, Cajun Corn Chips & Cajun
Crackers 21

JACK-O-LANTERN SOUP GF / VEG
Roasted Pumpkin, Pumpkin Seeds, Sourdough
Croutons, Micro Chevril 14

SKELETON TURTLE SOUP
A Brennan's tradition splashed
with Lustau Sherry 12

CAULDRON OF SEAFOOD GUMBO GF
Roux-less, Taste the Gulf, Jazzmen Rice,
Chef's Blend of Filé 14

BUTTERMILK WHIPPED YUKON
GOLD POTATOES 11
SMOKED GOUDA ANDOUILLE
MAC & CHEESE 11
BACON BRAISED COLLARD GREENS GF 12

Freshly Shucked Oysters

PREMIUM GULF OYSTERS*
1/2 Dozen • 18 Dozen • 36

EAST COAST OYSTERS*
1/2 Dozen • 20 Dozen • 40

CHILLY-FRIED OYSTERS
#41's Favorite!
Corn Flour-Crusted Oysters,
Chili-Corn Sauce, Julienned Sweet Potatoes 18

SINISTER CRABMEAT CHEESECAKE
A Savory New Orleans Warm Quiche!
Gulf Crabmeat, Pecan Crust, Wild Mushrooms,
Bordelaise Sauce 23

BOO CRAB RAVIGOTE
Blue Crab, Cornmeal-Crusted Fried Green
Tomatoes, Southern Chow Chow, Charred Lemon
Ravigote Sauce 18

HAUNTED HOUSE SALAD
Field Greens, Grape Tomatoes, Parmesan Cheese,
Brioche Croutons with Red Wine & Ripped Herb
Vinaigrette 13

CREEPY CREOLE CAPRESE VEG
Cornmeal-Crusted Fried Green Tomatoes, Hand-
stretched Mozzarella, Roasted Tomatoes, Pickled
Vegetables, Cane Vinegar Reduction 14

POISON PEAR SALAD VEG
Mixed Greens, Mint, Feta, Sun-Dried Cranberries,
Steen's Pure Cane Vinaigrette 16

SORGHUM GLAZED BRUSSELS SPROUTS
& BACON LARDONS 13
GRILLED ASPARAGUS GF / VEG 10
GOAT CHEESE GRITS 11
MAPLE GLAZED ANDOUILLE SAUSAGE 11



WICKED 2-COURSE PACKAGE ~ \$45

CHOICE OF STARTER

POISON PEAR SALAD VEG
SKELETON TURTLE SOUP
CAULDRON OF SEAFOOD GUMBO

CHOICE OF ENTRÉE

COVEN QUICHE
Quiche Romaine
Creamy Egg Custard, Bacon, Gruère Cheese, Pastry Crust &
Asparagus Salad

FRIGHTFUL FITZGERALD PAIN PERDU VEG
French Toast version of Crepes Fitzgerald!
Cornflake-Crusted French Toast, Grand Marnier Cream Cheese,
Glazed Strawberries, Oat & Honey Granola, Syrup

NUTTY PECAN GULF FISH
Lemon Zested Crushed Corn, Pickled Onion, Haricot Vert Salad,
Creole Meunière Sauce

CREOLE SHRIMP & BLACK LINGUINE
Sautéed Gulf Shrimp, Texas Goat Cheese, Spinach,
Haute Creole Sauce, Squid Ink Linguine

Entrées

EYES OF NEWTS BRENNAN*
Two favorites!
One Egg Benedict: English Muffin, Duroc
Canadian Bacon, Poached Egg, Hollandaise Sauce
One Egg Sardou: Artichoke Bottom, Creamed
Spinach, Poached Egg, Hollandaise Sauce 29

WICKED SHRIMP & GRITS GF
Goat Cheese Stone-Ground Grits, Roasted Sweet
Peppers & Sun-Dried Tomato Butter 32

SIMPLY GRILLED GULF FISH
Mixed Grilled Vegetable Crudité, Butternut
Squash Pureé, Aged Balsamic 38

CREEPY SEAFOOD CRÊPE
Lobster, Scallops, Shrimp & Sauce Americaine,
House-Made Crêpe & Petite Salad 34

BRENNAN'S CHICKEN COBB WEB SALAD
Shredded Lettuce, Diced Tomatoes, Avocados,
Blue Cheese, Hard-Boiled Egg, Bacon, Croutons,
Creamy Dill Ranch Dressing 25
~Make it a Shrimply Cobb 25
~Make it a Crabby Cobb 30

SMOKEY SALMON TOAST
House-Smoked Salmon, Poached Egg, Griddled
Rye Toast, Smashed Avocado, Melted Dill- Cream
Cheese Sauce 24

GULF FISH BORGNE
Jumbo Lump Crab, J&J Shrimp, Crispy Gulf
Oysters, Parmesan Mushroom Rice, Brennan's
Creole Butter 39

PETITE FILET & SPEARS*
6oz Filet of Beef, Asparagus, Béarnaise Sauce 41

*Consuming raw or undercooked meats, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if
you have a medical condition



Jazz It Up

JUMBO LUMP CRABMEAT	22	4 CRISPY OYSTERS	8
OSCAR STYLE	22	3 GULF SHRIMP	9