

Biscuits & Blues

401 Mason St 94102-1705 · +14152922583 · Updated: Jan 14, 2026

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APPETIZERS 6

Tempura Fried Calamari \$18.95

Crispy tempura-battered squid, jalapeños, and lemon slices, served with a spicy cocktail sauce

Spicy Chicken Wings \$18.95

Served with creamy ranch dressing

Shrimp & Avocado Ceviche \$17.95

White shrimp, avocado, crispy cucumber and pico de gallo, tossed in zesty lime juice. Served with tortilla chips

Skillet Shrimp \$17.95

Six sautéed white shrimp, cooked shell tail on with garlic, green onion, and a touch of chili powder. Served with a warm biscuit

Mac 'N' Cheese Croquette \$14.95

Crispy panko-battered mac 'n' cheese croquettes, deep-fried to golden perfection

Catfish Nuggets \$18.95

Catfish nuggets fried & served with jalapeño tartar sauce

SOUPS & SALADS 2

New Orleans Gumbo \$17.95

A hearty blend of shrimp, andouille sausage, chicken, green pepper, celery, diced tomato, and garlic, rice and gumbo filé

Caesar Salad \$15.95

Crisp hearts of romaine, parmesan cheese, crunchy croutons, and classic Caesar dressing

SOUTHERN 6

Southern Fried Chicken \$29.95

Crispy hand-breaded breast, leg, and thigh, served with coleslaw, mashed potatoes, and rich gravy

Creole Jambalaya \$29.95

A savory mix of rice, chicken, and andouille sausage simmered with Creole spices. Vegetarian option available

Peppered Beef Brisket \$33.95

Slow-cooked beef brisket in a flavorful pepper marinade, served with mashed potatoes and sautéed green beans

BBQ Ribs \$29.95

St. Louis-style ribs, rubbed with our house BBQ sauce, served with coleslaw and sweet potato fries

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| Meatloaf | \$29.95 |
| A baked blend of beef and pork, served with mashed potatoes and topped with a creamy corn sauce | |
| Cajun Fried Rice | \$16.95 |
| Fried rice with cajun seasoning | |

SEAFOOD ³

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| Shrimp & Grits | \$29.95 |
| Creamy, savory grits topped with white shrimp in a rich rosemary cream sauce | |
| Grilled Salmon Fillet | \$31.95 |
| A hearty fillet of salmon, grilled to perfection and served over rice pilaf with seasonal vegetables | |
| Cajun Catfish | \$31.95 |
| Sautéed fillet of catfish, with cajun seasoning served with a side of succotash | |

SANDWICHES ²

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| Spicy Chicken Sandwich | \$22.95 |
| Crispy fried chicken with a fiery kick, stacked with fresh lettuce, tomato, onion, and our house-made jalapeño mayo. Bold, messy, and addictively good | |
| Pulled Pork Sandwich | \$20.95 |
| Tender pulled pork topped with coleslaw, served on a bun with a side of sweet potato fries | |

SIDES ⁶

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| Buttermilk Biscuits | \$5.95 |
| Three warm, flaky buttermilk biscuits served with honey butter | |
| Sweet Potato Fries | \$11.95 |
| Crispy sweet potato fries | |
| Coleslaw | \$5.95 |
| A fresh mix of red and napa cabbage, and carrots, lightly tossed in a mayo dressing | |
| Garlic Green Beans | \$9.95 |
| Sautéed green beans with garlic, cooked in olive oil for a simple and flavorful side | |
| Mashed Potatoes | \$5.95 |
| Creamy, buttery mashed potatoes | |
| Succotash | \$11.95 |
| A flavorful blend of corn, tender lima beans, and seasonal vegetables, sautéed to perfection | |

SPECIALTY COCKTAILS ⁶

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| Burnside Mule |
| Smirnoff, homemade ginger beer, ginger ale, lime |

Earl's Soulshine

Evan Williams Bourbon, homemade ginger beer, ginger ale & lime

King Sazerac

Jim Beam Rye, Peychaud bitters, Pernod, simple syrup, lemon peel

Louisiana Lemonade

Smirnoff, Iced Tea, Simple Syrup, Sweet & Sour, Sprite

Mississippi Tea

Coconut flavored Rum, Vodka, Gin, Tequila, Triple Sec, Sweet & Sour, Coke

Velvet Slide

Disaronno Velvet Cream, Chambord & Smooth milk meets the decadence of melted chocolate, served up

MOCKTAILS 8

Tropical Heatwave

Pineapple juice, passion fruit puree, lime juice, grenadine, jalapeno & club soda

Fauxito

Mint leaves, lime, simple syrup, soda water

Virgin Bloody Mary

Virgin Margarita

Virgin Coconut Mai Tai

Coconut water, orange juice, lime juice, Orgeat, Coconut cream, pineapple juice

Virgin Spicy Margarita

Fresh lime juice, orange juice, agave syrup, jalapeno, club soda & Tajin

Ginger Citrus Fizz

Ginger Beer, Fresh lime juice, orange juice, simple syrup

Ginger Beer

BEER 13

Blue Moon

Bud Light

Budweiser

Guinness Extra

Modelo

Stella Artois

Coors Light

Lagunitas IPA

Almanac Love Hazy IPA

Boont Amber Ale

Clausthaler N/A

IPA - Speakeasy (Draft)

Pils - Trummer (Draft)

VODKA ⁸

Absolut / Mandarin

Chopin

Grey Goose

Hanger 1

Ketel One / Citroen

Skyy

Stoli / Van / OJ / Raz

Tito's

RUM ⁷

Bacardi Anejo

Barcadi Light / Gold

Capt. Morgan / Coco

Goslings Blk Seal

Kraken Dark

Malibu

Sailor Jerry Spiced

GIN ⁵

Beefeater

Bombay Dry / Sapph

Hendrick's

Nolet

Tanqueray

SCOTCH ⁶

Ardbeg 10yr

Dewar's White Label

Macallan 12yr / 18yr

John Walker Blk / Red

Laphroaig 10yr

Oban 14yr

TEQUILA ⁹

Casamigos Bln / Rep / Anj

Cazadores Reposado

Don Julio Blnc / Anejo

Herradura Silver

Hornitos Reposado

Jose Cuervo Especial

Mezcal Union

Patron Silver / Anejo

Patron Anejo Cristiano

BRANDY ³

Remy Martin VSOP

Hennessy VS

Christian Bros.

BOURBON ⁷

Basil Hayden

Bulleit / 95 Rye

Jim Beam / Rye

Knob Creek

Maker's Mark

Wild Turkey 101

Woodford Reserve / Rye

OTHER WHISKEY 11

Jack Daniel's / Ten. Fire

Gentleman Jack

Fireball

Sazerac Rye

Powers Irish Whiskey

Jameson

Tullamore DEW

Canadian Club

Crown Royal

Seagram's 7 / VO

Hibiki Harmony

LIQUERS / CORDIALS 18

Amarro Montenegro

Aperol

Baileys

Campari

Chambord

Disaronno Amaretto

Disaronno Velvet Cm

Drambuie

Frangelico

Grand Marnier

Jägermeister

Kahlua

PAMA Liquor

Peach Schnapps

Pernod Anise

Romana Sambuca

Rumple Minze

Tia Maria

OTHER 8

Voss - Still / Sparkling

Perrier - Sparkling

San Pellegrino - Sparkling

Red Bull - Reg / Diet

Fentimans Pink Lemonade

High Noon

Watermelon, grapefruit, blackberry, pineapple

Coffee - French Press

Tea

Black, Mint, Green, Matcha Genmai / decaf

RED 19

House Red - Cabernet Sauvignon, Merlot

AVAILABLE OPTIONS

\$12.00

\$44.00

Josh Cellars - Cabernet Sauvignon - California '22

AVAILABLE OPTIONS

\$12.00

\$44.00

Black Label Claret by Coppola - Cabernet Sauvignon - Sonoma '22

AVAILABLE OPTIONS

\$14.00

\$52.00

Charles Krug - Cabernet Sauvignon - Napa '21

AVAILABLE OPTIONS

\$19.00

\$69.00

Justin - Cabernet Sauvignon Reserve - Paso Robles '22

\$78.00

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| Daou - Cabernet Sauvignon - Paso Robles '22 | \$75.00 |
| Stags' Leap - Cabernet Sauvignon - Napa '21 | \$125.00 |
| PlumpJack - Cabernet Sauvignon - Oakville Napa '21 | \$359.00 |
| Wente Sandstone - Merlot - Central Coast, CA '22 | AVAILABLE OPTIONS |
| | \$11.00 |
| | \$44.00 |
| Robert Mondavi - Merlot - Napa '16 | \$58.00 |
| Joel Gott - Pinot Noir - California '23 | AVAILABLE OPTIONS |
| | \$14.00 |
| | \$52.00 |
| Robert Mondavi - Pinot Noir - Napa '17 | \$65.00 |
| The Federalist - Zinfandel - Lodi '21 | AVAILABLE OPTIONS |
| | \$12.00 |
| | \$48.00 |
| St. Francis Old Vine - Zinfandel - Sonoma '21 | \$58.00 |
| Turley Estate - Zinfandel - Napa '15 | \$135.00 |
| Seghesio Home Ranch - Zinfandel - Sonoma '13 | \$145.00 |
| Turley Rattlesnake Ridge - Zinfandel - Howell Mtn. Napa '15 | \$150.00 |
| Justin Isosceles - Red Blend - Paso Robles '21 | \$135.00 |
| Silverado - Cabernet Sauvignon - Napa '18 | \$59.00 |

WHITE ¹¹

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|---|--------------------------|
| Josh Cellars - Chardonnay - California '22 | AVAILABLE OPTIONS |
| | \$11.00 |
| | \$44.00 |
| Sonoma Cutrer - Chardonnay - Sonoma '23 | AVAILABLE OPTIONS |
| | \$16.00 |
| | \$65.00 |
| Jordan - Chardonnay - Russian River Vly '22 | \$70.00 |
| Frank Family Vyd - Chardonnay - Carneros '23 | \$96.00 |
| Dumol - Chardonnay - Russian River Vly, Wester Reach '22 | \$125.00 |
| Oyster Bay - Sauvignon Blanc - New Zealand '23 | AVAILABLE OPTIONS |
| | \$12.00 |
| | \$48.00 |

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| Penfold Bin 51 - Riesling - Eden Valley, S. Australia '23 | \$88.00 |
| Dom. Zind Humbrecht - Riesling - Alsace Grand Cru, FR '22 | \$168.00 |
| Dr. Loosen Blue Slate - Riesling - Germany '23 | \$65.00 |
| Stags Leap - Viognier - Napa '23 | \$70.00 |
| Peter Zemmer Giatl - Pinot Grigio Riserva - Giatl, Italy '20 | \$99.00 |

SPARKLING ⁴

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|--|--------------------------|
| Chandon - Brut - Northcoast CA | AVAILABLE OPTIONS |
| | \$15.00 |
| | \$59.00 |
| Ruffino - Prosecco - Italy | AVAILABLE OPTIONS |
| | \$12.00 |
| | \$44.00 |
| Vueve Clicquot - Champagne - Reims, FR | AVAILABLE OPTIONS |
| | \$25.00 |
| | \$119.00 |
| Piper Sonoma - Blanc de Blancs - Sonoma '21 | AVAILABLE OPTIONS |
| | \$16.00 |
| | \$65.00 |

WATER ³

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|--|--------------------------|
| Perrier - Vergeze, FR | \$7.00 |
| San Pellegrino - San Pellegrino, IT | \$7.00 |
| Voss - Sparkling / Still | AVAILABLE OPTIONS |
| | \$9.00 |
| | \$7.00 |

DRINKS ⁷

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|--------------------|---------------|
| Red Wine | \$8.00 |
| White Wine | \$8.00 |
| Draft IPA | \$9.00 |
| Draft Pils | \$9.00 |
| Heiniken | \$6.00 |
| Bud Light | \$6.00 |
| Well Drinks | \$7.00 |

BITES 5

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|-------------------------------|----------------|
| Mac n Cheese Croquetes | \$12.00 |
| Calamari | \$15.00 |
| Spicy Chicken Wings | \$14.00 |
| Biscuits (3) | \$5.00 |
| Yam Fries | \$9.00 |
