

Pete's

Bistro | Bar | Lounge

SMALL PLATES

Gumbo - 7

roasted chicken, Louisiana smoked sausage, local rice

Empanadas del día - 10

house & hand made meat pies, spiced crema

Gulf Ceviche - 12

citrus marinated Gulf seafood, salsa fresca, chilis, fruits, served with fresh crisped tortillas

Yes, We Have No Bananas - 9

crisp fried plantains & sweet ripe bananas, three-chili mole

Queso Skillet - 10

chili con queso, tomato, spices, crisped tortilla

Guacamole - 9

housemade with salsa fresca, crisped tortilla

Salsa Sampler - 7

trio of housemade salsas, crisped tortilla

Shrimp & Grits - 15

garlicky sautéed Gulf shrimp, Allen Bros. Mills's cheese grits, Abita Turbodog beer reduction

PIZZA

Creole Tomato Margharita - 13

ripe tomato | basil | fresh mozzarella

Green Thumb - 13

spinach | chévre | roasted peppers | garlic

The Nimrod - 15

pepperoni | bacon | grilled andouille

Back Bayou - 16

duck | crawfish tails | alligator sausage

Cocodrie - 16

gulf shrimp | tomato | fresh herbs

Muffulatta - 15

cured meat | olive salad | provolone | garlic

des Allemandes - 15

bacon jam | andouille | caramelized onion

Yerway - 13

traditional cheese | mozzarella | tomato sauce

additional toppings: tomato, basil, peppers, roasted garlic, onions, bacon, pepperoni, spinach, olive salad, caramelized onions - 1 each

grilled andouille, duck, crawfish, alligator sausage, garlic, shrimp, bacon jam - 2 each

ENTREES

The Gaucho Platter - 19

choice: marinated steak, grilled chicken or shrimp iron skillet onions, peppers, with corn tortilla, black beans, chimichurri rice, 3-chili mole

Tacos!

(Today must be Tuesday)

prepared with your choice of tortilla, filling, & salsa served with black beans and chimichurri rice

2 taco plate - 12

3 taco plate - 15

Quesadilla Plate - 12

griddled flour tortilla, queso, salsa fresca & your choice of filling served with black beans, chimichurri rice, spiced crema

Campesino Plate - 12


fried flour tortilla, stuffed with black beans, your choice of filling and cheese, topped with fried eggs, salsa fresca, spiced crema

Lunch Plate Fillings

carnitas - cumin & garlic spiced pork shoulder

barbacoa - cast-iron beef 7-bone roast

tinga - chipotle seasoned chicken breast

veggie - includes roasted poblano peppers, onions, corn 

Pete's Cox Farm's Beef Burger - 15

Nueske's bacon, jarlsberg, bacon-onion jam, creole tomato, lettuce on a toasted pretzel bun. The Pete's Burger is served with your choice of Zapp's chips or French fries. 1/2 pound hormone-free, grass-fed beef

SALADS

Playa de Bay St. Louis Salad - 16

lump crabmeat, Gulf shrimp, tomato, onion cucumber, mixed greens, citrus dressing

Jardín - 16

array of grilled and roasted garden vegetables, bed of baby spinach, avocado-herb dressing

Ponchatoula (Chicken or Shrimp) - 16

spinach, strawberries, lardon, spiced pecans, onion, stilton, pancetta vinaigrette

Fiesta Salad - 15

crisp greens, roasted corn, onion, tomato, peppers, cheese, cilantro-chipotle vinaigrette

Romaine - 14

romaine, garden greens, shaved asiago, garlic pizza crouton, reggiano dressing

add chicken or shrimp 4

SPIRITED LUNCHEON SPECIALS

Luncheon Cocktail Specials \$6 each (11:00am - 2:00pm)

Margarita

Sauza | Triple Sec | Citrus Juices

Captain's Paloma

Tequila | Grapefruit Soda | Candied Citrus

Honora Vera Wines

Garnacha & Blanco

Gluten-free items  | Local & regionally sourced feature  | Vegetarian friendly item  | Vegan menu item 

Pete's lunch is served from 11:00am to 2:00pm. 18% gratuity is added to parties of six or larger.
Notice: The consumption of raw or undercooked foods may increase risk of food borne illness. Individuals with certain health conditions may be at higher risk and should consult with a medical professional when considering consumption