

# Three Muses x Seoul Shack

## SEASONAL SALAD

Local greens, seasonal veggies, Asian pear, and herbs served with roasted red pepper dressing (V, GF)  
9

## HAND-CUT FRENCH FRIES

Served with house-made aioli (VO, GF)  
7

## ROASTED BRUSSELS SPROUTS

Sweet chili glaze, pecan crunch (V,GF)  
10

## GUMBO

Andouille sausage, chicken, dark roux, cajun trinity, served over rice  
*Small 9 (serves 1)*  
*Large 21 (serves 3-4)*

## MAC 'N' CHEESE

Pasta, béchamel sauce, breadcrumbs  
*Small 8 (serves 1-2)*  
*Large 18 (serves 3-4)*



## MS. MOON'S RICE BOWL

White rice, marinated spinach, bean sprouts, kimchi (VO)  
*Bulgogi Steak 13*  
*Marinated Tofu 10*  
*Add soft egg +2*

## CHAPCHAE

Sweet potato noodles, egg, spinach, bell pepper, onion with choice of protein (VO)  
*Marinated tofu 10*  
*Marinated steak 13*

## LEMONGRASS CURRY

Bell pepper, carrot, onion, aromatics, served over rice  
10  
*Add marinated chicken +2*  
*Add marinated tofu +1*

## KOREAN POBOY

Dong Phuong French bread, fresh jalepenos, cilantro, fresh cucumber, pickled daikon radish and carrot, spicy aioli served with kimchi and shrimp chips with choice of protein (VO)  
*Bbq'd pork belly 13*  
*Marinated steak 13*  
*Marinated chicken 12*  
*Marinated tofu 10*

## CUCUMBER KIMCHI 6

### MASKS REQUIRED

Take-out only

ID required for alcohol purchase

Call 504-252-4801 to place order

Hours: Thurs–Sun 3 pm–9 pm

V=Vegan GF=Gluten  
VO=Vegan Free  
Option



**NO SEPARATE CHECKS. Thank You.**

536 Frenchmen Street New Orleans, LA 70116



## COCKTAILS TO GO

THE MUSE	10/32*	DAIQUIRI	8/26*
Hendricks Gin, Cucumber, Blueberry, Elderflower		Caribbean Rum, Lime, Sugar	
SAZERAC	10/25*	DAILY MULE	10
American Rye Whiskey, Aromatic Bitters, Sugar		Seasonal flavors, ask your server for details	

Full bar available  
 \*denotes a single serving or large serving (serves 3-4)  
 Ask us about non-alcoholic options

## WINE

### WHITE

CHARDONNAY Chateau Saint Nabor, <i>France, '16</i>	11
PINOT GRIGIO Vino, <i>Washington, '18</i>	10
STILL ROSÉ Broadbent, <i>Portugal NV</i>	9

### RED

CABERNET SAUVIGNON	12
Domaine de Bagnoles, <i>France '17</i>	
MALBEC Mi Terruño, <i>Argentina '16</i>	12
PINOT NOIR Parducci, <i>California '17</i>	10

### SPARKLING

PROSECCO La Costa, <i>Italy</i>	10
CHAMPAGNE Carousel, <i>France NV</i>	11

## BEER

### LOCAL DRAUGHT

JUCIFER <i>American IPA</i> Gnarly Barley	7
POP <i>Tangerine Sour</i> Urban South	7
CANEBREAK WHEAT <i>American Wheat Ale</i> Parish	7
PARADISE PARK <i>American Pale Lager</i> Urban South	7
SOUTH COAST <i>Amber Ale</i> Parish Brewing	7
KOROVA <i>American Porter</i> Gnarly Barley	7

### BOTTLES & CANS

ST. PAULI NA* <i>Non-alcoholic</i> St. Pauli Girl	6
ALL DAY IPA <i>Session IPA</i> Founder's Brewing	5
SUZY B <i>Blonde Ale</i> Southern Prohibition Brewing	6
STELLA ARTOIS* <i>Belgian Pilsner</i>	6
ST. ARNOLD DRY CIDER <i>English Cider</i>	6
BUD LIGHT* <i>Light Lager</i>	5
MODELO ESPECIAL <i>Mexican Pilsner</i>	5

\*bottled beer will be served in plastic go cups

**MASK REQUIRED**  
**ID REQUIRED FOR ALCOHOL PURCHASE**