

COOSH'S

BAYOU ROUGE

Gotta Have 'Em

OUR FAMOUS BEIGNETS One 2.25 • Three 6.00
A French doughnut, covered with powdered sugar

Signature Dishes

SMOTHERED FRIED CHICKEN & BISCUITS 15
Two buttermilk biscuits topped with hand battered fried chicken, smothered in our signature sausage gravy

CHICKEN & WAFFLES 14
Crisp Belgian Waffle topped with hand battered fried chicken, honey butter and powdered sugar

THE HANGOVER 15
Large bowl of creamy cheese grits topped with crispy home fries, covered in sautéed chorizo, onions & jalapeños, finished with two eggs your way and shredded cheddar jack cheese
Add gravy +4.00

SHRIMP & GRITS 18
Fresh gulf shrimp and cajun smoked sausage sautéed in a savory cream sauce over top creamy grits

The Classics

BISCUITS & GRAVY 12
Two buttermilk biscuits smothered in our signature sausage gravy

PANCAKES 11
Three fluffy buttermilk pancakes

BLT 16
Six strips of Applewood smoked bacon, lettuce, tomato and mayo served on grilled sourdough
Served with your choice of home fries or grits

SOUTHWESTERN OMELETTE 14
Sausage, onions, jalapeños, tomatoes and cheddar jack cheese
Served with your choice of home fries or grits

BREAKFAST PLATE 14
Two eggs cooked your way. sausage or bacon, grits or home fries. Choice of Sourdough or Biscuit.

Wrap it Up

Served with your choice of home fries or grits

CHORIZO BURRITO (AKA THE JOEY K.) 15
Two scrambled eggs, Spanish chorizo, sautéed onions and jalapeños, home fries and shredded cheddar jack cheese

THE FORK & KNIFE 17
Two over easy eggs, fried chicken, bacon, sautéed onions and jalapeños, pepper jack cheese and home fries wrapped in a flour tortilla and smothered in sausage gravy

BREAKFAST WRAP 13
Two scrambled eggs, bacon or sausage, home fries and shredded cheddar jack cheese

At Coosh's we appreciate your support! We painstakingly created our menu and have stood behind our recipes for over 20 years! We will no longer be able to remove or trade food or drinks because it is not to your liking. Thank you for your understanding!

-Coosh

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The Main Course

🍀 JAMBALAYA PASTA 17

Cajun smoked sausage and chicken thighs in a rich creamy sauce with penne pasta and topped with parmesan cheese

CHICKEN TENDERS 15

Four hand battered chicken strips served with fries

GF LOGAN CHICKEN SALAD 15

Lo Carb! A bed of mixed greens topped with grilled chicken, caramelized onions, tomatoes, shredded cheddar cheese and buffalo sauce

SEAFOOD GUMBO Bowl 11 • Cup 7

Shrimp and Crab Gumbo served with steamed rice



Handhelds

Served with crinkle cut french fries. Please allow 12-15 minutes for medium well and well done burgers.

BAYOU BLUE BURGER 16

Applewood smoked bacon topped with Swiss cheese dressed with Coosh's house made blue cheese, lettuce and tomato

HAMBURGER 14

Juicy burger dressed with mayo, lettuce and tomato
Top with your choice of cheese +1.00

BUFFALO CHICKEN WRAP 15

Your choice of grilled or fried chicken with ranch, lettuce, tomato, shredded cheddar cheese and our housemade buffalo sauce all wrapped up in a flour tortilla

BUFFALO CHICKEN SLIDERS 14

Battered chicken fried golden and dipped in Buffalo sauce and drizzled with our house made ranch dressing served on King's Hawaiian rolls

🍀 BUFFALO CHICKEN PO' BOY 15

Hand battered chicken deep fried and dipped in our housemade mild buffalo sauce and served in a fresh French bread loaf

SHRIMP PO'BOY 16

Hand battered shrimp dressed with mayo, lettuce and tomato. Make it Voodoo for +1.00

Get Brunch Drunk

MIMOSA

LAVA LAMPS

BLOODY MARY

MANMOSA

MIMOSA PITCHER

BLOODY MARY PITCHER

DAQ FLIGHT

Your choice of four (5) ounce glasses of any daiquiris

BEER FLIGHT

Your choice of four (5) ounce glasses of any beers on tap!

MIMOSA FLIGHTS

Your choice of four (5) ounce glasses of mimosa (cranberry, O) and pineapple)