



Joe Cain Cafe

The Battle House, A Renaissance Hotel & Spa
26 N. Royal Street • Mobile, Alabama 36602
251-338-4334

LUNCH & DINNER

10:30 am until

APPETIZERS

Crab and Spinach Au Gratin	10
Chicken Fajita Quesadilla, Pico De Gallo, Guacamole, Sour Cream..	10
Shrimp Quesadilla, Pico De Gallo, Guacamole, Sour Cream	11
Joe Cain's Spicy Wings (dozen), Blue Cheese or Ranch	10
Nachos, Pico De Gallo, Guacamole, Black Olives, Jalapenos, Sour Cream and Monterey Jack Cheese	9
Baked Gulf Oyster Parmesan, Spicy Red Sauce and House Made Mozzarella	9
Kobe Beef Sliders, Pickles, Mayo and Creole Mustard	12

SOUPS

Chicken and Andouille Gumbo	7
Soup De Jour	7

SALADS

Caesar Salad, Croutons, Parmesan	8
Mixed Greens Salad, Alabama Goat Cheese, Candied Pecans, Strawberries	8
Greek Salad, Feta, Olives, Pepperoncini, Marinated Onions	9
*Cobb Salad, Blue Cheese, Bacon, Tomato, Boiled Egg, Avocado	9
Spinach Salad, Candied Pecans, Blue Cheese, Pear	8
Add Chicken or Shrimp to Any Salad	5
Combine Any Salad or Soup and Half a Panini	11
Salad Dressings: Caesar, Italian, Ranch, Balsamic Vinaigrette, Blue Cheese, Sesame Vinaigrette	

PANINIS/WRAPS

Shaved Prime Rib, Caramelized Onions, Swiss Cheese, Horseradish Cream.....	11
Chicken Salad, Candied Pecans, Grapes	10
Grilled Chicken and Portobello, Spinach, Tomatoes, Fresh Mozzarella and Balsamic	11
Turkey Club, Bacon, Lettuce, Tomato	11
Blackened Flounder, Lettuce, Tomato and Lemon/Caper Aioli	11
House Smoked BBQ Pork, Cole Slaw and Dill Pickle on Cornmeal Dusted Keiser Bun	10
Grilled Chicken Cheesesteak, Sautéed Peppers and Onions	10
House Made Pastrami Rueben, on Marbled Rye	10
All Panini's And Wraps Come with Premium Kettle Chips or Fruit Salad	

16" PIZZA

Smoked BBQ Pork, BBQ Sauce, Red Onion, Cheddar Jack and House Made Mozzarella	14
Veggie, Portobello, Spinach, Tomato, Onion, Black Olives with Feta and White Sauce	14
Pepperoni and Sausage	14
Duck Confit, Spinach, Caramelized Onions, Goat Cheese and Fresh Mozzarella	14
Muffaletta Pizza, Cold Cuts, Provolone, Fresh Mozzarella and Olive Relish	14

Each Additional Topping \$2

Pepperoni, Sausage, Smoked Pork, Grilled Chicken, Shrimp, Bacon,
Mushrooms, Olives, Onions, Tomatoes, Peppers, Spinach and Jalapenos

*Gluten Free



JOE CAIN

October 10, 1832 – April 17, 1904

Joseph Stillwell Cain, Jr. was born along Dauphin Street in Mobile, Alabama. Joe served as a clerk for the city, and developed many mystic societies within the city. Members of other Societies and Organizations in Mobile developed Mardi Gras parades. The Civil War then, brought all Mardi Gras Festivities to a halt. Cain participated in Mardi Gras parades in New Orleans, Louisiana in 1865, and returned to Mobile determined to revive the celebration. In 1866 Joe Cain paraded through the streets of Mobile, dressed in an improvised costume depicting a fictional Chickasaw Chief named Slacabamorinico. The following year Joe was joined by others, parading in a decorated coal wagon, playing drums and horns. This group became the “Lost Cause of Minstrels” of Mobile. This was the origin of the Order of Myths (OOM) parade on Fat Tuesday. Joe Cain died in 1904 and was buried in Bayou La Batre, Alabama. Julian Lee “Judy” Rayford arranged to have Cain reburied in Mobile’s Church Street Graveyard in 1966. Mr. Rayford established Joe Cain Day in 1967 by walking at the head of a jazz funeral down Government Street to the cemetery. The Sunday before Fat Tuesday, Joe Cain Day is celebrated as part of the scheduled Mardi Gras celebrations in Mobile. This has been called “The People’s Parade” because it is performed by citizens without being run by a specific Mardi Gras krewe. The parade is preceded with the visit of the “Cain’s Merry Widows” to the gravesite of their “departed husband”. The Mardi Gras Mystic Society of “Cain’s Merry Widows” was founded in 1974 in Mobile. Each Mardi Gras on Joe Cain Day, members of this society dress in funeral black with veils, lay a wreath at Cain’s burial site in Church Street Graveyard to wail over their departed husband’s grave, then to Joe Cain’s house on Augusta Street to offer a toast and eulogy to their “beloved Joe” continuously arguing over which widow was his favorite. Joe Cain built a tradition of Mardi Gras parades and is largely credited with the rebirth of Mardi Gras celebrations in Mobile, Alabama.

JOE CAIN PARTY GRAS COCKTAILS

- LAISSEZ LES BON TEMPS ROULER -

THE ORIGINAL MARDI GRAS COSMO9
Almost approved by Joe Cain himself. Our twist on the Cosmo.
Bacardi Limon, Cointreau, Sour Mix, Splash of Fresh Lime Juice, Splash of Cranberry Juice

THE OOH LA LA MARGARITA.....10
Mobile’s best Margarita, hands down, bottoms up.
1800 Silver, Patron Citonage, Sour Mix, and a Splash of Fresh Orange Juice

SWEET LIME MARTINI9
Sweet Lime meets Keylime.
Absolute Vanilla, Fresh Lime Juice, Simple Syrup, Splash of Pineapple

FAT TUESDAY FLOAT9
Parade with your own float that not only looks great but tastes awesome!
Light Rum, Spiced Rum, Cranberry Juice, Pineapple Juice, and Splash of Grenadine with a Grand Marnier float

JOE CAIN’S FAMOUS COCONUT MARTINI (OUR SIGNATURE MARTINI)9
The Best of Mobile for a reason, we believe fame is long overdue.
Absolute Vanilla, Malibu, Splash of Pineapple, and a Touch of Whipped Cream

JOE CAIN’S APPLE DELIGHT MARTINI10.50
Crown Royal like you never had it before!!
Crown Royal, Berentzen Apfel Korn Schnapps, Sour Apple Pucker, Cranberry Juice, Apple Juice, Grenadine, and a Splash of Grand Marnier

MASQUERADE LEMON DROP TINI10
The Lemon Drop the way perfection intended!
Absolute Citron, Lemoncello, Cointreau, Fresh Lemon Juice, and Shaken with a Pinch of Sugar

BATTLE HOUSE MARBLE MARTINI.....10
A beautiful Alabama Bartender Award Winning handcrafted martini that you can build your night upon.
Absolute Vanilla, Bailey’s Irish Crème, Godiva Liqueur, Crème De Cocoa White, Amaretto, a hint of Cherry Juice, Topped with Whipped Cream, with a Dark Chocolate and White Chocolate Drizzle.

KING AND QUEEN’S CHOCOLATE TINI’S.....12
Milk Chocolate, Dark Chocolate, or White Chocolate
Help us treat you like Royalty with a taste of decadence
Then Choose Your Twist: *Raspberry, Orange, Cherry, Strawberry, or Vanilla Bean.*
Made from Premium Vodka and other Fine Spirits

MOON PIE MARTINI.....11
Yup!! We just did that!! Curious?
Orange Moon Pie: *Absolute Vodka, Cointreau, Orange Juice, Vanilla Syrup, Topped with Whipped Cream*
Banana Moon Pie: *Bacardi 8 Malibu Banana, Crème De Banana, Pineapple Juice, Topped with Whipped Cream*
Mint Chocolate Moon Pie: *Absolute Vodka, Crème De Menthe Green, Crème De Cocoa, Bailey’s Irish Crème, Vanilla Syrup, Topped with Whipped Cream*

DRAFT DOMESTIC4
DRAFT IMPORT4.50
INDIGENOUS DRAFT4.50

BOTTLED BEER

Domestic3.75
Yuengling / Budweiser / Bud Light / Bud Light Lime / Michelob Ultra / Coors Light / Miller Lite / MGD 64

Imports.....4.50
Stella Artios / Corona / Corona Light / Heineken / Heineken Light / New Castle / Blue Moon / Samuel Adams / Amstel Light / Abita: Amber, Purple Haze, and Jockamo IPA / Truck Stop Honey / Warsteiner / Hoegaarden / Negro Modelo / Fosters / Dixie Lager
• Not all imports are listed, ask your server about other imports we carry.

High Gravity8.50
Chimay: Red (premiere) / White (CinqCents) / Blue (Grand Reserve)

WINE BY THE GLASS

BattleHouse Wine7.50
Premium White Wines11
Premium Red Wines12
Sake (4 oz)7

DRINKS (Non-Alcoholic)

Soda.....2
Bottled Water3
Energy Drink3
Juice3