



ABOVE THE GRID

COCKTAILS

LIVE WIRE 9

Cathead Vodka, Blue Curacao, raspberry, lemon

ROSADO 10

rum, pink guava, ginger beer

GIN PUNCH SWIZZLE 11

Genever, coconut water, lemon, cucumber, bitters

PACKING HEAT 11

Zicuaru Mezcal, green tea, mint, jalapeno

BANANA DAIQUIRI 12

Cachaca, ginger, lime, banana, coconut whip

SANGRIA 9

Manzanilla Sherry, watermelon, blackberry, lime

WINE

Sparkling — Francois Montand Brut Blanc de Blancs 13

White — Secateurs Chenin Blanc 9 | Omero Chardonnay 13

Rosé — Le Campuget 9

Red — Cembra Schiava 9 | Tamarack Firehouse Red 13

BEER

DRAFT

Port Orleans Riverfront Lager 5

Gnarly Barley Catahoula Common 5

Second Line Blood Orange Saison 7

Abita To Gose 5

CAN

Modelo 4

Leinenkugel Grapefruit Shandy 7

Urban South Charming Wit 6

Avery Liliko'i Kepolo 6

Founder's All Day IPA 5

Tin Roof Voodoo APA 7

Urban South Coop'd Up 7

Argus Cinderkin 8

Southern Prohibition Suzy B 6



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SNACKS TO SHARE

CHIPS AND DIP 10

house-made potato chips three ways: truffle-parmesan
voodoo-garlic, ginger-chil, bacon-pimiento dip

SALSA TRIO 8

charred tomato, serrano and cilantro, smoked corn and red pepper
house-made chips

MIXED MEZZE 14

black bean hummus, artichoke caponata, marinated feta
curried chicken, pita, lavosh

PICKLE PATCH 10

(seasonal selection)

Chef-crafted pickled or marinated vegetables, Avery Island dressing

MUFFULETTA BRUSCHETTA 16

cured ham and salami salad, house olive salad, burrata, tomato salad
sesame flat bread, extra virgin olive oil

KALE AND CUKES 8

Tuscan kale, red quinoa, toasted almond granola, pickled onion,
cucumber dressing

CHICKEN CAESAR SALAD 14

grilled chicken breast, baby romaine, house Caesar dressing
parmesan, croutons