

The Loft

at 1717

BITES

Greek Frites

\$18

French fries, gyro meat, feta, pepperoncini, tomato, tzatziki sauce, kalamata olive

Blue Crab Beignets

\$20

Savory beignets, lump crab, field greens, remoulade, holy trinity

Caprese Crostini

\$14

Grilled ciabatta, heirloom tomato, fresh mozzarella, fresh basil, evoo, balsamic reduction

Alligator Fritters

\$21

Louisiana Alligator, Roasted Corn Batter, Remoulade

Pub Burger Sliders

\$18

Angus beef, pretzel bun, cheese sauce, bacon jam

Shrimp Casino Flatbread

\$21

Gulf shrimp, pink sauce, mozzarella, bacon, garlic, pepper, onion

BBQ Brisket Flatbread

\$20

Smoked brisket, mozzarella, barbeque jus sauce, evoo, garlic, red onion, jalapeno

BYO Flatbread

\$14

Red Sauce or Olive Oil and Garlic, Mozzarella Cheese

Additional Toppings

\$2

pepperoni, sausage, meatballs, chicken, bacon, onions, bell peppers, spinach, artichoke, olives, jalapeno

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COCKTAILS

Victory Punch

Ciroc Red Berry vodka, peach schnapps, orange juice, sangria, orange, cherry

Bourbon Smash

Buffalo Trace bourbon, lemon juice, simple syrup, mint, blackberries

Strawberry Fizz

Tito's vodka, lime juice, simple syrup, strawberry puree, tonic, lime

Summer's Solstice

Don Julio tequila, blackberry puree, lime juice, simple syrup, sprite, lime

Smoked Elegance

Woodford Reserve bourbon, sweet vermouth, bitters, orange zest, cherry, cherry wood smoke

Golden Blossom

St. Germaine liqueur, honey, pear puree, prosecco

DRAFT BEERS

Modelo Especial \$6

Abita Amber \$6

Gnarly Barley Jucifer, IPA \$7

Tin Roof Voodoo Pale Ale \$7

Abita Turbo Dog, Brown Ale \$7

Truly Wild Berry, Seltzer \$6

WINES BY THE GLASS

Domaine Carneros Sparkling Brut \$18

Banfi Rosa Regale Sparkling Rose \$12

Caposaldo Pinot Grigio \$10

Frank Family Chardonnay \$18

Argyle Pinot Noir \$12

Caymus Cabernet Sauvignon \$22

Catena Vista Flores Malbec \$10

Daou Pessimist Red Blend \$10