

# The Loft

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## at 1717

### *BOARDS*

#### **OG**

Smaller Portion of Chef Kevin's Famous Grazing Table  
with Assorted Meats, Cheeses & Accompaniments

**\$22**

#### **Greek**

Housemade Roasted Garlic & Red Pepper Hummus, Tzatziki,  
Marinated Tomatoes, Feta, Veggies, Olives & Toasted Pita

**\$20**

#### **Fiesta**

Housemade Roasted Tomato Salsa, Queso Dip, & Guacamole  
Served with Fried Tortilla Chips & Mini Chicken Tacos

**\$20**

#### **Crostini**

A Trio of Grilled Crostini: One Topped with House Smoked  
Salmon & Herbed Goat Cheese, Another with Heirloom Tomato,  
Basil, Mozzarella & Balsamic, and Finally, House Smoked Brisket,  
Pickled Red Onions & Barbecue Jus

**\$21**

#### **Campfire**

S'mores Inspired Board with Rich Chocolate Dip Topped  
with Toasted Marshmallows & Served with Graham Crackers,  
Cookies & Other Dippers

**\$19**

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## *DRINKS*

### **Balcony Bouquet**

**\$13**

Sugarfield Vodka, Crème De Violette, Lemon,  
Simple Syrup, Lavender, Herbsaint, Garnished with Edible Flower

### **Blackberry Bourbon Sidecar**

**\$14**

Four Roses Bourbon, Sugarfield Orange Liqueur, Amaro,  
Lemon, Simple Syrup, Blackberry, Egg White

### **Bonfires on the Levee**

**\$16**

Diplomatico Reserva, Sugarfield Strawberry Liqueur, Lime,  
Guava, Flaming Sugar Cube

### **Passion Play**

**\$16**

Dobel Diamante Tequila, Sugarfield Orange Liqueur, Lime,  
Agave, Passionfruit Foam

### **Queen of Hearts**

**\$16**

McQueen Gin, Combiar Rose Liqueur, Elderflower, Lemon,  
Simple Syrup, Champagne, Garnished with Miniature Crown

### **Smoked Espresso Martini**

**\$15**

Sugarfield Coffee Liqueur, Absolut Vodka, Espresso,  
Cold Brew Syrup, Pecan Wood Smoke