

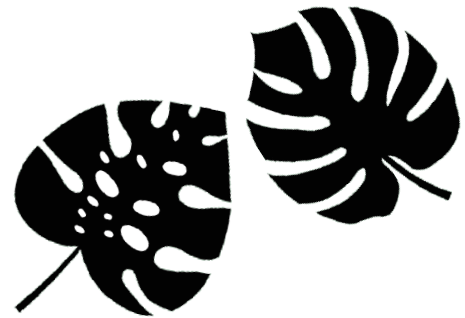
DRAUGHT

Urban South 'Paradise Park' Lager — 8
Local Hazy IPA — 8
Local Seasonal — 8

CANS/BUCKETS OF 5

Coors Banquet — 6 / 24
Modelo — 6 / 24
Orion — 6 / 24
Michelob Ultra — 6 / 24
Miller High Life — 6 / 24
High Noon Seltzer — 7 / 28
Abita Amber — 7 / 28
Local IPA — 7 / 28

ROOFTOP AT THE BARNETT



GOLDEN HOUR 5PM — 8PM DAILY

\$6 — Draught Beer
\$7 — Wine
\$8 — Well Drinks

COCKTAILS – 15

Boomerang

bourbon, tree juice maple, orange bitters

Pineapple Sling

vodka, green chili, pineapple

FOMO

vodka, cranberry, green chili, pineapple

La Niña Margarita

tequila, lime, agave, orange bitters

Bloody Mary

vodka, smokey tomato mix

WINES – 9/36

Sparkling

White

Rosé

Red

(CHILLED)

ZERO PROOF DRINKS

Housemade Mocktail – 10

RedBull – 6

Coca Cola, Diet Coke, Sprite – 4

EATS

11AM-7PM FRIDAY-SUNDAY

PLATES

Crudites – 11

seasonal vegetables, hummus, pickle of the day

Salad – 14

butter lettuce, carrot, breakfast radish
sorghum vinaigrette

Farro Bowl – 14

chilled farro, grapefruit, scallion, almond, soft egg

WRAPS

Chicken Caesar – 16

grilled chicken breast, romaine, parmesan, meyer lemon

Italian – 18

calabrese, mortadella, provolone, iceberg, calabrian aioli

Steak – 18

petite filet, gorgonzola crumbles, shredded cabbage,
horseradish aioli

SANDWICHES

BLTA – 17

thick cut bacon, avocado, heirloom tomato
basil, calabrian aioli

Grilled Chicken – 17

sundried tomato pesto, provolone, iceberg

Rooftop Burger – 17

cheddar cheese, pickled lettuce
yellow mustard, sesame bun