UPSIDE

WEST VILLAGE

SIGNATURE COCKTAILS 18

ELIZABETH BENNET
Mezcal, Green Chartreuse, Aperol, Peychaud's Bitters, Luxardo, Lime

MRS. DOUBTFIRE
Woodford Reserve, Chocolate Bitters Black Walnut Bitters, Licor 43 Demerara Syrup

JULIA SULLIVAN
Grey Goose Botanical, Coco Liquor, Peach Puree, Lemon Juice, Rosemary

ALEX MUNDAY
Empress Gin, Lychee Syrup, Lemon Juice, Simple Syrup, Topped with Soda Water

KAT STRATFORD
Dark Rum, Banana Liquor, Strawberry Basil Syrup, Lime Juice

LYDIA DEETZ
Bourbon, Honey syrup, Lavender Bitters, Lemon Juice, Egg White

GRACIE HART
Lalo Tequila, Lime Juice, St. Germain, Agua fresca: Pineapple, Cucumber, Mint

TIFFANY WILSON
Ketel One Grapefruit & Rose Botanical Vodka, Velvet Falrnum, Giffard Pamplemouse, Lemon Juice

SHARED PLATES

CRISPY BEEF EGGROLLS 15
Stuffed with cabbage, carrots, rice noodles and peanut butter sauce

PLANTAIN MOLOTES 10
Fried plantain bites with queso fresco, Mexican cream, and pickling onions

PARMESAN CHICKEN SKEWERS 14
Butter parmesan chicken, Greek salad, romesco sauce and naan bread

TERIYAKI TOFU GREEN CURRY 19
Creamy green Thai curry with teriyaki fried tofu, chili crips, chili oil, and rice paper crips

ADOBO CAULIFLOWER TOSTADAS 14
Tostada shells with breaded cauliflower, plant-based chorizo, and chipotle avocado lime crema

SHRIMPTAIL BITES 17
Savory shrimp bits coated in seasoned panko. Served with smoky yet sweet braised purple cabbage and spicy aioli

SEASONAL FLATBREAD 12
Oval flatbread with white sauce, brie, cured meat, fresh fruit, almonds, red onion and hot honey

CHICKEN FLORENTINE FLATBREAD 14
Garlic white sauce, chicken, roma tomatoes spinach, mozzarella cheese & herb oil

CHEESE BOARD 11
Savory and sweet side of whipped brie capers, cured meat, red onion, nuts, dates, hot honey served with seed crisp & infusion oil

CHORIPAN 14
Spicy andouille sausage, chimichurri sauce, citrus cucumber salad in a toasted ciabatta bread

LOUISIANA OCTOPUS 24
Boiled crab style octopus tentacles, finger potatoes, pearl onions, smoky sausage coated in spicy butter sauce

SALMON TIRADITO 18
Fresh cucumber, bell pepper, red onion wrapped in a pastrami lox with tamarind and mezcal sauce

DESSERT

NAPOLEON 12
Puff pastry layered with a house made pastry cream & fresh berries

TIRAMISU PEARLS 14
Biscoff cookie base, mascarpone creamy sphere stuffed with lady fingers soaked in espresso & coffee jello

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.