

Brunch



MANNING'S

SPORTS BAR & GRILL

Chicken & Waffles 16

Three Hand-battered Chicken Tenderloins, Belgian Waffle with Sugarcane Syrup, Powdered Sugar

Steak & Eggs 21

12oz Creole-Spiced Ribeye, 2 Eggs Any Style, Hollandaise Sauce, Onion Strings

NOLA Ranchero 14

Grilled Po'boy Bread, Patton's Hot Sausage, Red Beans, Avocado, Pico de Gallo, Cheddar Cheese, Fried Eggs, Creole Sour Cream

Shrimp & Grits 18

Blackened Shrimp in Pepperjack Bacon Cream Sauce over Southern Grits

Crab Deviled Egg Salad Sandwich 14

Crab Deviled Egg, Red Onion, Romaine and Tomato, on Texas Toast, Chips

Hot Sausage Breakfast Po'Boy 14

Patton's Hot Sausage Patties, Scrambled Egg, American cheese, Chips

The Patty Melt 16

8oz Blackened Angus Burger, Bacon Onion Jam, Melted American & Swiss Cheeses, Fries

Manning's Croque Madame 16

Ham and Swiss on Texas Toast, topped with Creamy Cheese Sauce and a Sunny Side Up Egg, Chips

MVP Hashbrowns

ADD: 2 SUNNY SIDE UP EGGS +4

The Southwest 12

Our Hashbrowns topped with Corn, Black Beans, Pico de Gallo, Sour Cream & Melted Monterey Jack

The NOLA 12

Our Hashbrowns topped with Crawfish Étouffée & Mozzarella Cheese

The Texan 12

Our Hashbrowns topped with Beef Chili, Jalapeños & Monterey Jack Cheese, served with Chipotle Ranch

FAN FAVORITES

Game Day Pretzel 7

Served with Cheese, Whole Grain Mustard

Pork Rinds 7

Served with House Made Pimento Spread

Spinach Dip 12

Fresh Spinach, Cream Cheese, Melted Mozzarella, Tortilla Chips

Layered Southern Nachos 12

Beef Chili, Queso, Jalapeños, Pico de Gallo, Lettuce, Sour Cream

Blue Crab Deviled Eggs 7

LA Blue Crab, Pickled Relish

Fried Pickles 8

Crisp Pickles, Chipotle Ranch

Catfish Fingers 9

Cornmeal Fried Wild Caught Catfish, House Made Tartar

Chicken Tenders 10

Hand Battered, Choice of Sauce

Wings 15

Served with Ranch or Blue Cheese, choice of:

BBQ

**Kickin' Buffalo
Chef's Choice**

SOUPS AND SALADS

ADD: CHICKEN +5 | SHRIMP +6 | SEARED TUNA +7

Chicken + Smoked Sausage Gumbo 7

Steamed White Rice, Okra, Green Onions

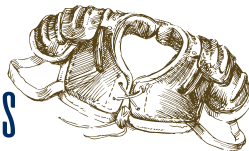
Cobb Salad 11

Romaine, Bacon, Egg, Tomato, Cucumbers, Blue Cheese Crumbles, Ranch Dressing

Caesar Salad 9

Romaine, Parmesan Cheese, Croûtons

BURGERS



ON A HOUSE MADE BRIOCHE BUN + DRESSED WITH LETTUCE, TOMATO, PICKLES & ONIONS + SERVED WITH FRIES

Cooper [The Hangover] 15

8oz Angus, Bacon, Cheddar, Sunny Side Up Egg

Classic Manning 13

8oz Angus, Choice of Toppings

Turkey Burger 15

Avocado, Swiss Cheese

SANDWICHES + WRAPS

SANDWICHES SERVED WITH CHIPS
Substitute Chips with: **FRIES +2**

Po'boy 16

Served on French bread dressed (lettuce, tomatoes, and pickles), choice of:

Fried Catfish

Fried Shrimp

Fried Oyster

New Orleans' Style Muffaletta half + 15

Genoa Salami, Ham, Mortadella, Swiss, Olive Salad, Italian Bun

Grilled Chicken Sandwich 14

Caramelized Onions, Bacon, Swiss, Lettuce, Tomato

Sliced Chicken Club 11

House Roasted Chicken, Ham, Bacon, Lettuce, Tomato, Honey Mustard, American + Swiss Cheese

Buffalo Chicken Wrap 12

Fried Chicken Tenders, tossed in Buffalo Sauce, Cheddar Cheese, Lettuce, Ranch



ARCHIE'S FAVES



COCKTAILS

Manning's Mardi Gras Punch 12/22
Light Rum, Dark Rum, Spiced Rum, Fruit Juices

Tailgate Sipper 12/22
Crown Apple, Ginger Ale, Lime Juice

Manning's Gimlet 12
Vodka, Muddled Cucumber, Lime, Basil, Lemonade

Touchdown Margarita 12/22
Tequila, Grand Marnier, Fresh Squeezed Citrus

Manning's Mojito 12
Rum, Muddled Mint & Lime, Choice of Berries:
Blackberry, Blueberry, Raspberry or Mixed

Playmaker Paloma 12
Alto's, Fresh Squeezed Grapefruit, Cranberry,
Agave Nectar, Soda

Red Zone Margarita 13
El Jimador Tequila, Agave, Blackberries, Cilantro,
Jalapenos, Fresh Citrus Sour Mix

White Sangria 12
House Chardonnay, Peach Schnapps,
Muddled Seasonal Fruit

Red Sangria 12
House Red, Pama, Muddled Mixed Berries

Rosé Sangria 13
Rosé Wine, Chambord, Strawberries, Blackberries,
Raspberries

Pimm's Cup 12/22
Pimm's, Cucumber Vodka, Ginger Beer, Sour

Mint Julep 12
Bourbon, Fresh Mint, Simple Syrup

Sazerac 12
Sazerac Rye Whiskey, Herbsaint, Bitters

All Star Bloody Mary 12/22
Loaded with Bacon, Shrimp, Celery, Pickled Beans,
Okra, and Pearl Onions
*Served with Choice of Spirit: Grey Goose, Tito's,
Effen Cucumber, Patron Tequila or Bombay Gin*



DRAUGHTS

The Locals

Nola Blonde 6
New Orleans, LA | American Blonde Ale

Nola Hopitoulas 8
New Orleans, LA | American IPA

Nola Irish Stout 8
New Orleans, LA | American Stout

Nola Hoppyright 8
New Orleans, LA | East Coast Double IPA

Abita Amber 5
Abita Springs, LA | Vienna Lager

Abita Purple Haze 5
Abita Springs, LA | Raspberry Wheat

Abita "The Boot" 5
Abita Springs, LA | White Wheat

Abita Seasonal 5
Abita Springs, LA | Fruit/Vegetable Beer

Shiner Bock 5
Shiner, TX | Bock

Parish Canebrake 6
Broussard, LA | Louisiana Wheat Ale

Parish Envie 8
Broussard, LA | American Pale Ale

Tin Roof Voodoo 5
Baton Rouge, LA | American Pale Ale

Lazy Magnolia Southern Pecan 5
Kiln, MS | Brown Ale

The Usuals

Coors Light 4
Golden, CO | Light Lager

Miller Lite 4
Milwaukee, WI | Light Lager

Blue Moon 5
Golden, CO | Witbier

Yuengling 5
Pottsville, PA | American Lager

Crispin 6
Colfax, CA | Hard Apple Cider

Dos Equis 5
Mexico | Lager

Stella Artois 6
Leuven, Belgium | Euro Pale Lager

Leinekugel's

Summer Shandy 6
Chippewa Falls, WI | Fruit Beer

Lagunitas IPA 6
Petaluma, CA | IPA

Modelo Especial 6
Mexico City, Mexico | Pale Lager

Sierra Nevada

Hazy Little Thing IPA 7
Chico, CA | Unfiltered & Unprocessed
IPA



WINE AND BUBBLES

Three Thieves Chardonnay 7/30

Sonoma Cutrer Chardonnay 11/45

Trinity Oaks Pinot Grigio 7/30

Kim Crawford Sauvignon Blanc 9/40

Three Thieves Cabernet Sauvignon 7/30

Simi Merlot 13/50

Meiomi Pinot Noir 13/50

Carmel Road Pinot Noir 13/55

Domaine St. Michelle Brut 7/28

Moët Impérial Rosé 85

BOTTLED BEERS

Bud Light 4

Coors Light 4

Miller Lite 4

Michelob Ultra 4

Yuengling 4

Yuengling Light 4

Dixie 4

Dixie Light 4

Abita Root Beer 4

Angry Orchard 5

Corona 5

Guinness 5

Heineken 5

Stella Artois 6

*Ask About
Our
Buckets
&
Pitchers!*