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Barcadia New Orleans Unveils Mardi Gras at Barcadia

Transformed from Christmas to Carnival with new specialty cocktails and treasured Mardi Gras décor

NEW ORLEANS, LA (February 5, 2020) — Barcadia New Orleans has once again teamed back up with local icon Carl Mack of Carl Mack Presents to transform Barcadia from their collaborative Christmas Pop-Up to a brand new Mardi Gras realm. Mardi Gras at Barcadia was launched on Saturday, February 1 and will run through Fat Tuesday until February 26. Traditional Mardi Gras décor, including beads, second line umbrellas, joker hats, and mysterious masks, hang from the ceilings with a few rare treasures, Muses shoes and Nyx purses, capture the spirit of parade throws raining down from the Carnival floats. Barcadia New Orleans, located at 601 Tchoupitoulas Street, sits directly on the parade route giving guests a front row opportunity to catch their own throws over Mardi Gras weekend.

“New Orleans Carnival is very diverse. One of the most popular traditions that everyone can partake in is catching items being thrown from parade floats,” says Carl Mack. “I love working with Billy [the owner of Barcadia] because of his enthusiasm for entertaining guests with unique experiences at both his parties and his wonderfully entertaining venues. Whatever the occasion, we know he’s going to host an amazing party that guests will remember for years to come.”

Pairing perfectly with the whimsical décor, the cocktail menu has been specially curated to bring in the spirit of Carnival. With a dash of purple, green and gold, the new menu includes eight takes on traditional New Orleans cocktails with a special Barcadia twist. Guests can bring the parade into their cup with a Spicy Orpheus, a pairing of gin and St.Germain, the vodka punch Bacchus Bash, or the grapefruit-dashed Old Fashioned Endymion. For the classic drinkers, the Mardi Gras Mule, made with house-made ginger beer, is a standard Moscow Mule but slightly less sweet and more balanced than those made with packaged ginger beer. For those looking for something with more of a kick, The Purple People Eater, a tequila old fashioned, is a booze forward cocktail with Violette floral notes and hints of salt. The bar and restaurant will continue to have arcade games of its name-sake and invites guests of all ages, including those under 21 until 9 pm, to join in on the Mardi Gras fun.

In addition to the Carnival celebrations, Barcadia’s nightclub OHM Lounge will be celebrating its official relaunch on Saturday, February 15. Ohm Lounge underwent extensive renovations in late 2019, including updates to all four of its rooms, beginning with Barcadia’s front patio and extending to its Asian-inspired Ohm Lounge. Moving around Barcadia’s arcade space made way for the team to execute its contemporary design plan and expand the lounge area. The relaunch celebration will include drink specials and music from Ohm’s residents DJ Bzrk and DJ Taf.

Barcadia is open from 11 am – 2 am daily.
For more information on Barcadia, visit Barcadia’s website, and follow them on Instagram and Facebook.

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