



# HAPPY HOUR

BAR & LOUNGE  
5PM-7PM DAILY

SELECT DINING ROOM  
5PM-7PM DAILY

## BOTTLED BEER

<b>BUD LIGHT</b> Style: Light Lager   Anheuser-Busch   ABV 4.2%	<b>3</b>
<b>BUDWEISER</b> Style: Adjunct Lager   Anheuser-Busch   ABV 5.0%	<b>3</b>
<b>MILLER LITE</b> Style: Light Lager   Miller Brewing   ABV 4.2%	<b>3</b>
<b>COORS LIGHT</b> Style: Light Lager   Coors Brewing   ABV 4.2%	<b>3</b>

## WINE BY THE GLASS

<b>SPARKLING</b> Winery: J. Roget   California	<b>3</b>
<b>PINOT GRIGIO</b> Winery: Vista Point   California	<b>3</b>
<b>CHARDONNAY</b> Winery: Vista Point   California	<b>3</b>
<b>MERLOT</b> Winery: Vista Point   California	<b>3</b>
<b>CABERNET</b> Winery: Vista Point   California	<b>3</b>

## BEERS ON TAP

<b>VIBIN'</b> Style: Lager   Funky Buddha Brewing   ABV 5.0%	<b>4</b>
<b>LA RUBIA</b> Style: Blonde Ale   Wynwood Brewing   ABV 5.0%	<b>4</b>
<b>WHITE GOBLIN</b> Style: Witbier   Mathews Brewing   ABV 4.8%	<b>4</b>
<b>FAT TIRE</b> Style: Amber Ale   New Belgium Brewing   ABV 5.2%	<b>4</b>
<b>ANGRY ORCHARD ROSÉ</b> Style: Cider   Angry Orchard   ABV 5.5%	<b>4</b>
<b>FRUITY LOOPS</b> Style: Blonde Ale   Devour Brewing   ABV 5.4%	<b>4</b>
<b>EL CAMINO HAZE</b> Style: NE-IPA   Funky Buddha Brewing   ABV 7.2%	<b>4</b>
<b>ALL DAY IPA</b> Style: Session IPA   Founders Brewing   ABV 4.7%	<b>4</b>
<b>LAGUNITAS IPA</b> Style: West Coast IPA   Lagunitas Brewing   ABV 6.2%	<b>4</b>
<b>FLORIDIAN</b> Style: Hefeweizen   Funky Buddha Brewing   ABV 5.6%	<b>4</b>

## SPIRITS

<b>DEEP EDDY</b> Style: Vodka   Austin, Texas	<b>5</b>
<b>PLYMOUTH</b> Style: Plymouth Gin   Plymouth, England	<b>5</b>
<b>FLOR DE CANA</b> Style: 4 Year Dry Rum   Managua, Nicaragua	<b>5</b>
<b>CAPTAIN MORGAN</b> Style: Spiced Rum   St. Croix, Virgin Islands	<b>5</b>
<b>OLMECA ALTOS</b> Style: Blanco Tequila   Jalisco, Mexico	<b>5</b>
<b>MONKEY SHOULDER</b> Style: Scotch   Speyside, Scotland	<b>5</b>
<b>JACK DANIEL'S</b> Style: Whiskey   Lynchburg, Tennessee	<b>5</b>
<b>MICHTER'S</b> Style: Bourbon & Rye   Louisville, Kentucky	<b>5</b>

## SNACKS & SHARES

**GREEN CHILI HUMMUS > 5**  
Grilled Pita & Crudites

**FALAFEL > 5**  
Tahini & Pickled Shallot

**THICK CUT POTATO CHIPS > 5**  
Caramelized Onion Dip

**DEVILED EGGS > 5**  
Blue Cheese & Bacon Bits

**LOADED CHEESE FRIES > 5**  
Pulled Pork & Red Eye Gravy

**TAVERN BURGER > 10**  
Local Tomato, Onion & Toasted Bun  
Add Cheese \$1

**WARM PRETZELS > 5**  
Red Dragon Fondue

**BAKED MAC & CHEESE > 5**  
House Cheese Blend & Panko

**CRISPY FISH TACOS > 5**  
Charred Salsa Verde, Chipotle Mayo  
Shaved Green Cabbage

**CHICKEN WINGS > 5**  
Sweet Chili Sauce & Cucumber-Yogurt

**PULLED BBQ PORK SLIDERS > 5**  
Three per order

## COCKTAILS

### VODKA

**APPLE CIDER MULE > 5**  
Applejack, Vodka, Citus, Apple Cider  
House Apple Bitters & Ginger Beer

**COSMOPOLITAN > 5**  
Vodka, Fresh Lime, Dry Curaçao  
House Cranberry Mix

### RUM

**CHAMPAGNE DAIQUIRI > 5**  
Flor de Cana Rum, Fresh Lime  
Champagne Syrup

**MAI TAI > 5**  
Papa's Pilar, Orgeat, Dry Curaçao  
Fresh Lime & Mint

### BOURBON

**SMOKED OLD-FASHIONED > 5**  
Michter's Bourbon, Demerara  
Black Walnut Bitters

**MANHATTAN > 5**  
Michter's Rye, Tart Cherry Cordial  
House Vermouth

### TEQUILA

**SMOKY PALOMA > 5**  
Vida Mezcal, Aperol, Grapefruit  
Aquafaba & Jarritos Soda

**SANGRIA > 5**  
Blanco Tequila, Tinto VINO  
Jarritos & Grapefruit Bitters

### BOURBON FLIGHT > 8

Our beverage team traveled to Kentucky to hand select the barrels for our private label Buffalo Trace, Eagle Rare and Blanton's Bourbons. They were chosen for their layered spice, complexity and quality. Please enjoy it as much as we do. Cheers!

**W.L. WELLER "ANTIQUE"**  
Barrel #197 | Warehouse I | 6 years 7 months - 107 proof

**BUFFALO TRACE**  
Barrel #44 | Warehouse I | 8 years 4 months - 90 proof

**EAGLE RARE**  
Barrel #405 | Warehouse L | 11 years 7 months - 90 proof