



# 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>KENTUCKY BOURBON</b> Style: Strong Ale   Lexington Brewing   ABV 8.2%	<b>4</b>
<b>LA RUBIA</b> Style: Blonde Ale   Wynwood Brewing   ABV 5.0%	<b>4</b>
<b>EL CAMINO HAZE</b> Style: NE-IPA   Funky Buddha Brewing   ABV 7.2%	<b>4</b>
<b>FAT TIRE</b> Style: Amber Ale   New Belgium Brewing   ABV 5.2%	<b>4</b>
<b>HOP GUN</b> Style: IPA   Funky Buddha Brewing   ABV 7.7%	<b>4</b>
<b>FRUITY LOOPS</b> Style: Blonde Ale   Devour Brewing   ABV 5.4%	<b>4</b>
<b>SOLID GOLD</b> Style: Light Lager   Founders Brewing   ABV 4.4%	<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>DEWAR'S</b> Style: Scotch   Perth, Scotland	<b>5</b>
<b>JACK DANIEL'S</b> Style: Whiskey   Lynchburg, Tennessee	<b>5</b>
<b>BUFFALO TRACE</b> Style: Bourbon   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

**DEVEILED 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

**SMOKED OLD-FASHIONED > 5**  
Buffalo Trace, Demerara  
Black Walnut Bitters

**50/50 MARGARITA > 5**  
Blanco Tequila, Vida Mezcal  
Fresh Lime & Agave Nectar

**GRAPEFRUIT MULE > 5**  
Crushed Grapefruit Vodka, Lime  
Rum & Local Ginger Beer

**SALTY DOG > 5**  
Deep Eddy Vodka, Yellow Chartreuse  
Fluffy Grapefruit Juice & Smoked Salt

**ESPRESSO MARTINI > 5**  
House Coffee Bourbon, Cinnamon  
8 Bourbon Cream & Dark Chocolate

**WHAT'S UP, DOC? > 5**  
Plymouth Gin, Aalborg Aquavit  
Carrot Juice, Lime & Local Honey

### BOURBON FLIGHT > 8

**SAGAMORE RYE**  
Warm cinnamon, vanilla bean, honey, and nutmeg. Smooth mouth-feel, with caramel and molasses up front and peppery baking spices on the end.

**BUFFALO TRACE**  
This deep amber whiskey has a complex aroma of vanilla, mint and molasses. Pleasantly sweet to the taste with notes of brown sugar and spice that give way to oak, toffee, dark fruit and anise. This whiskey finishes long and smooth with serious depth.

**OLD FORESTER "1910"**  
1910 Old Fine Whisky, Old Forester's fourth and final expression in the Whiskey Row Series, is a double barreled Bourbon creating a smooth mingling of sweet oatmeal raisin cookie and milk chocolate, caramel corn, and evolving spice that lead into a refined, charred oak finish.