



Happy Hour Beverages

*Monday through Friday
from 5pm – 6pm*

Draft Beers (\$4)

Stella Artois
Service Brewing Honey Saison
Creature Comforts Bibb Pilsner
Service Brewing Compass Rose IPA
Cigar City Brewing Maduro Brown Ale
Southbound Brewing Scattered Sun Wheat
Guinness Draught

Wine by the glass (\$7)

<u>Red</u>	<u>White</u>
La Torretta Cabernet	Riff Pinot Grigio
Sauvignon	Ponga Sauvignon Blanc
Turno de Noche Malbec	Ferrari Carano Chardonnay
Jackhammer Pinot Noir	Domaine Bernier Chardonnay

Rose/Bubbles

Brunn Blauer Zweigelt Rosé
Pol Remy Brut
Zardetto Prosecco Private Cuvée Brut

Cocktails

Harvest Spritz (\$9)

aperol, fino sherry, mulled wine syrup, sparkling wine

Fall Guy (\$9)

rye whiskey, cynar, grapefruit juice, angostura

Pumpkin Spiced Latte Martini (\$9)

vodka, pumpkin spice, coconut cream, house coffee bitters



Happy Hour Food

*Monday through Friday
from 5pm – 6pm*

Hand Cut Fries (\$5)

with malt vinegar aioli

Pimento Cheese Fritters (\$6)

with comeback sauce

Mushroom Tartine (\$8)

*roasted local mushrooms, fresh thyme, garlic oil, boursin cheese,
focaccia bread*

Poached White Shrimp (\$10)

with celery cream and herbed toast

