



## 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

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### Wine by the glass (\$7)

#### Red

La Torretta Cab Sauv  
Turno de Noche Malbec  
Jackhammer Pinot Noir  
Ancora Sangiovese

#### White

Riff Pinot Grigio  
Ponga Sauvignon Blanc  
Ferrari Carano Chardonnay  
Domaine Bernier Chardonnay

#### Rose/Bubbles

Brunn Blauer Zweigelt Rosé  
Pol Remy Brut

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### Specialty Cocktails (\$9)

Matcha Collins

*Vodka, Matcha, Lemon, Soda*

Coconut Mojito

*Don Q Cristal, Clement Mahina Coconut, Demerara, Lime, Mint*

Bohemian Rhapsody

*Cardamom-Infused Tequila, Dry Curacao, Banana, Agave, Lime*

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## 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*

