

Happy Hour

MONDAY TO FRIDAY · 3 TO 6 PM

COCKTAILS \$6

Laurie's Old Fashioned

Bourbon infused with apricot, Orange and Angostura bitters, Turbinado

Aperol Spritz

Aperol, Prosecco, Topo Chico, Orange zest

Frozen Margarita

Reposado tequila, Lime, Agave, Dry curacao

Ocean Water

Rum, Coconut, Ginger, Lime

WINE \$6

Red · White · Sparkling · Rosé

DRAFT BEER \$5

Under the Radar: Raspberry Love, Hefeweizen, 5.2%

Real Ale: Lime Gose, Leipzig Gose, 4.40%

Odell: St. Lupulin, Pale Ale, 6.5%

BARTENDER'S PICK \$7

Lagunitas: 12th of Never, Tall Boy, American Pale Ale 5.5%
with a shot of Fire & Damnation

BITES \$6

Salmon Crudo

Thin sliced salmon, Jalapeño ponzu, Apple,
Cucumber julienne

Smoked Ribs

Smoked baby backs, Root Beer glaze,
Charred Jalapeño

G.F.D

"Golden...Fried...Delicious"

Buttermilk Onions, Fresno Chilis, Jalapeños,
Dill pickles, Jalapeno ranch

Smoked Chicken Nachos

Tortilla strips, Guajillo smoked chicken,
Queso blanco, Chunky guacamole,
Sour cream, Green onion

Pimento Cheese Plate

Pimento cheese spread, Grapes, Sugared
pecans, Seasoned crackers

Texas Caviar

Mixed beans, Roasted corn, Avocado, Lime
vinaigrette, Crispy tortillas

NEW Spicy Chicken

Crispy chicken thighs, Cholula hot sauce
Chunky blue cheese, Veggies

Short Rib Poutine

Handcut fries, Rich gravy, White cheddar,
Braised short rib

