

Happy Hour

MONDAY TO FRIDAY · 3 TO 6 PM

COCKTAILS \$6

Apricot Old Fashioned

Bourbon infused with apricot, Orange and Angostura bitters, Turbinado

Sparkler

Cocchi Americano, Dolin blanc, Bubbles, Grapefruit zest

Frozen Margarita

Reposado tequila, Lime, Agave, Dry curacao



Frosé

Rosé, peach vodka, strawberry, lime

WINE \$6

Red · White · Sparkling · Rosé

DRAFT BEER \$5

Spoetzl: Shiner Bock, German Bock 4.4%

Eureka Heights: Mostly Harmless, Kolsch, 4.5%

Texas Leaguer: 2 Hopper, IPA 6.4%

BARTENDER'S PICK \$7

Nitro Merlin Milk Stout 5.5%

with a shot of Bailey's Irish Cream

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*

State Fare

KITCHEN & BAR