

# 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

## DRAFT BEER \$5

Karbach: Crawford Bock, German Bock 4.2%  
Saint Arnold's: Fancy Lawnmower, Kolsch 4.5%  
Karbach: Hopadillo, IPA, 6.6%

## BARTENDER'S PICK \$7

*Adios Pantalones and a shot of Deep Eddy Grapefruit*

## BITES

HTown Hot Chicken & Waffles \$7  
*crispy chicken thighs, coleslaw,  
spicy honey maple*

Smoked Ribs \$7  
*smoked baby backs, sweet & spicy glaze,  
charred jalapeño*

SW Salmon Cakes \$7  
*redneck caviar, sundried chile aioli,  
micro cilantro*

Smoked Chicken Nachos \$6  
*tortilla chips, guajillo smoked chicken,  
queso blanco, chunky guacamole, sour  
cream, green onion*

Devil's Backbone \$6  
*(3) deviled eggs, pork chicharrón,  
cholula hot sauce*

BBQ Brisket Firecrackers \$7  
*smoked brisket, cream cheese,  
applewood bacon, stuffed jalapeños*

G.F.D \$5  
*"Golden...Fried...Delicious"  
buttermilk onions, jalapeños,  
dill pickles, jalapeño ranch*

Texas Caviar \$6  
*mixed beans, roasted corn, avocado,  
lime vinaigrette, crispy tortillas*

*State Fare*  
KITCHEN & BAR