

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 Gingered Peach

vodka, peach, lemon, ginger, rosemary

Frozen Margarita

Reposado tequila, Lime, Agave, Orange Liqueur



WINE \$7

Red · White · Rosé · 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

8th Wonder TEX and a shot of Mellow Corn Whiskey

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*

Black Bean Hummus with seasoned
Lavash \$6

State Fare

KITCHEN & BAR