

Happy Hour

MONDAY-FRIDAY • 3 TO 6PM

COCKTAILS \$6

APRICOT OLD FASHIONED

Bourbon infused with apricot and Angostura bitters, Turbinado

SPARKLER

Cocchi Americano, Dolin blanc, Bubbles, Grapefruit zest

FROSÉ

Deep Eddy Peach Vodka, Rose, Strawberry Purée, Lime

*Frozen
Cocktails*

LAVENDER LEMONADE

New Amsterdam gin, Lemon, Lavender

WINE \$6

RED • WHITE • SPARKLING • ROSÉ

DRAFT BEER \$5

GALVESTON BAY, CITRA MELLOW, • IPA 6.4%

GUINNESS, IRISH DRY, STOUT • 4.6%

SALOON DOOR, PERSNICKETY

CITRUS WHEAT, • 6.5%

BARTENDER'S PICK \$7

CITY WALK COSMO

BITES

H-TOWN HOT CHICKEN & WAFFLES \$7

Crispy chicken thighs, coleslaw, spicy honey maple

SW SALMON CAKES \$7

Sweet corn relish, sundried chile, aioli, micro cilantro

DEVIL'S BACKBONE \$7

(3) Deviled eggs, pork chicharrón, cholula hot-sauce

G.F.D \$5

"Golden-Fried-Delicious" buttermilk onions, jalapeños, dill pickles, jalapeño ranch

SMOKED RIBS \$7

Smoked baby back ribs, sweet & spicy glaze, charred jalapeño

SMOKED CHICKEN NACHOS \$6

Tortilla chips, guajillo smoked chicken, queso blanco, chunky guacamole, sour cream, green onion, black beans

BBQ BRISKET FIRECRACKERS \$7

Smoked brisket, cream cheese, applewood bacon, stuffed jalapeños

BLACK BEAN HUMMUS \$7

Black bean puree, garlic, cumin, olive oil, toasted lavash

State Fare
KITCHEN & BAR