

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

FROZEN MARGARITA

Reposado tequila, Lime, Key lime, Agave, Orange Liqueur

*Frozen
Cocktails*

FROSÉ

Deep Eddy Peach Vodka, Rose, Strawberry Purée, Lime

WINE \$6

RED • WHITE • SPARKLING • ROSÉ

DRAFT BEER \$5

MICHELOB ULTRA • 4.0%

YELLOW ROSE IPA • 6.8%

DOS XXX LAGER • 4.2%

B52 SOUR • 8%

BARTENDER'S PICK \$7

HUGHES LANDING 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