



HAPPY HOUR

Spirits / \$5

Cosmopolitan
Old Fashioned
(+ all house brand cocktails)

Beer / \$3

Bud Light
Michelob Ultra
Miller Lite
Yuengling Traditional Lager

Wine / \$6

St. Francis Chardonnay, Sonoma County
Broadside Cabernet Sauvignon, Paso Robles
Studio Rosé by Miraval, Vin de Pays
Casa Dora Cava Brut, Spain

Snacks

GARLIC TRUFFLE FRENCH FRIES
Garlic & thyme infused housemade French fries
topped with Pecorino Romano cheese & truffle oil / \$7

MUSHROOM RAGOUT
Shiitake, crimini & Portobello mushrooms oven
roasted in Madeira wine cream sauce, served with
grilled focaccia bread & goat cheese / \$7

EGGPLANT STICKS
Crispy fried panéed eggplant served
with Creole mustard dipping sauce / \$6

BRIE & FIG CANAPÉS
Warm creamy brie cheese & fig compote
served on freshly baked brioche / \$6

COCONUT BEER SHRIMP
Three Louisiana Gulf shrimp in a coconut beer
batter, crispy fried & served with Creole marmalade / \$7

BUFFALO CHICKEN
Strips of fried chicken glazed with honey laced hot sauce
Served with bleu cheese dressing for dipping / \$6

Wednesdays thru Sundays 3:30 pm – 5:30 pm

FULL MENU AVAILABLE