

# Happy Hour

Tuesday - Sunday 3:00-7:00

MONDAY ALL DAY

## \$4 Bites

**Baked Oyster**

*45-day cured bacon, crushed  
potato, parmesan breadcrumb,  
chowder cream*

**45-day Cured Bacon Skewers**

*honey, chili garlic, toasted sesame*

## \$6 Snacks

**Belgium Fries**

*roasted garlic aioli, chili vinegar*

**Chipperbec Potato Chips**

*palmetto honey, blue cheese fondue*

## \$9 Small Plates

**Tempura Green Beans**

*porcini salt, roasted chili vinegar*

**Chicken Sausage Rolls**

*fig mustard, pepperonata, griddled brioche*

**Brussels Sprouts**

*bbq pecans, sweet potato, sesame seeds, maple*

**Sliders**

*Beer braised short rib, caramelized onion,  
scarmoza, steak sauce*

**Roasted Chicken Skillet**

*slow cooked frenched drumsticks,  
chili-bbq glaze, pickled fresnos, blue cheese fondue*

**Angry Shrimp**

*caramelized onions, roasted peppers, n'duja,  
chili-tomato*

**Margherita Flatbread**

*tomatoes, fresh torn basil, fresh mozzarella*

**Edamame Hummus**

*cilantro, toasted sesame seeds, chili-garlic  
peanuts, petite crudite, grilled sourdough  
flatbread*

## MAX'S FLIGHT

*Daily selection of cheese and meat from James Beard award  
winning Maître Fromager Max McCalman. Served with house  
sesame crackers and seasonal accoutrements.*

**\$12**

# Happy Hour

Tuesday - Sunday 3:00-7:00  
MONDAY ALL DAY

## \$10 Signature Cocktails

### Mai Tai

*dark rum, pineapple, orgeat, orange  
curaçao*

### Margaracha

*tequilla blanco, organic blue agave,  
sriracha, lime*

### Smoked Old Fashioned

*bourbon, peychaud's bitters, orange*

### Bella Donna

*gin, cucumber, blueberry*

### Strawberry Mule

*gin, strawberry, lime, ginger beer*

## \$6 Mixed Drinks

\*Martinis NOT Included\*

## \$7 Wines

### Spritzer

*Strawberry ~ Apple*

### Sparkling

### Rose

### Chardonnay

### Sauvignon Blanc

### Pinot Grigio

### Pinot Noir

### Cabernet Sauvignon

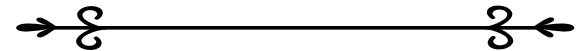
### Sommelier's Choice

## Wednesday's LADIES NIGHT

we match your wine card purchase  
\$20 & over

6:30pm -close

## \$5 Draft Beers



Funky Buddha, Hop Gun, IPA (7%)

Wynwood Brewery, La Rubia, Blonde (5%)

Stella Artois, European Lager (5.2%)

Cigar City, Jai Alai, IPA (6.5%)

Budweiser Light, Lager (4%)

NOBO, Crushable Haze, Session (5.3%)

NOBO, Old School Hefe, Hefeweizen (5.5%)

Goose Island, Wild Herd (5%)

*German Style Kolsh*

NOBO Seasonal (5.3%)

*Watermelon infused blonde ale*

## \$5 House Margarita

*All Day Happy Hour*  
On Selected Eno-Matic Machines

*Our staff will be happy to walk you  
through our daily selection*