



HAPPY HOUR

Thursday & Friday | 5-7PM

SPECIALTY COCKTAILS | 8

Charred Orange Old Fashioned 15
Makers Mark, Charred Orange Simple Syrup, Bitters, Maraschino Cherry

Grapefruit Martini 16
Deep Eddy's Grapefruit Vodka

Texas Ranch Water 14
Espolon Tequila Blanco | Topo-Chico: Twist-of-Lime

BEERS | 6

Bud Light, Coors Light | Crawford Brock | Michelob Ultra | Miller Light | Modelo | Peroni | St. Arnold Elissa | Stella Artois
Draft: Galveston Island Brewery Seasonal Brew

WINE | By the Glass | 8

RODNEY STRONG
Sauvignon Blanc | CA

UPSHOT
Red Blend | Sonoma County

THE VELVET DEVIL
Merlot | Washington State

MIONETTO
Moscato | Piedmont, Italy

LA MARCA
Prosecco | Veneto, Italy



SMALL PLATES

Baked Goat Cheese 10

Goat Cheese | Blackberry Chipotle Sauce | Roasted Almonds | Fresh Berries

Sweet Chili Shrimp 10

Kimchi | Mango Chutney | Sriracha Vinaigrette

Fried Green Tomatoes 10

Cornmeal Battered Green Tomatoes | Jumbo Lump Crab

Lollipop Lamb Chops 19

Jalapeno Gouda Grits | Pico de Gallo | Arugula | Balsamic Glaze

Porch Devils 10

Deviled Eggs | Crawfish | Corn & Pepper Relish | Arugula | Sriracha