



— HAPPY HOUR —

*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 | 4

*Galveston Brewery Tiki Wheat | Michelob Ultra | Stella | Modelo | Saint Arnold Elissa | Crawford Bock*

*Draft: Galveston Island Brewery Seasonal Brew*

WINE | By the Glass | 6

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*



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SMALL PLATES | 10

Baked Goat Cheese

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

Sweet Chili Shrimp

*Kimchi | Mango Chutney | Sriracha Vinaigrette*

Fried Green Tomatoes

*Cornmeal Battered Green Tomatoes | Arugula | Jumbo Lump Crab*

Lollipop Lamb Chops

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

Porch Devils

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

Fried Eggplant Parmesan