



— 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 | 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



— HAPPY HOUR —

Thursday & Friday | 5-7PM

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