

A Classic Happy Hour 10pm-Close

\$11 Classics 2oz

Old Fashioned

Buffalo Trace Bourbon, Brown sugar, Angostura

Negroni

Tanqueray Gin, Campari, Sweet Vermouth

NY Sour

Canadian Club, Sugar, Lemon, Egg White, Red Wine
Float

Dark and Stormy

Goslings Black Seal Rum, Lime, Ginger Beer

French 75

Tanqueray Gin, Lemon, Simple Syrup, Grandial Brut

\$10 Pour Overs

12oz Beer, 1oz Shot

Good Robot Ultra,

Aperol & Lemon Juice

Boxing Rock Hunky Dory Pale Ale,

Espolon Tequila & Passion Fruit

Crisp & Dry Cider,

El Dorado 8yo Rum & Grand Mariner

\$8 Wine 6oz

House Red & White

Late Night Snacks

House Made Potato Chips & Aioli \$5

Rotating Cheese Plate \$10

Please ask your server



Shaken Or Stirred

A Martini Style Happy Hour

4:30pm-7pm

\$11 Martinis 2oz

Walters Martini

Belvedere Vodka, Roku Gin, Dry Vermouth, Luardo Bitters,
celery bitters, lime twist

Simmer

Kettle One, rhubarb liqueur, cinnamon, apple, orange,
cranberry bitters

Captains Quarters

Jefferson's Royal Reserve, pineapple tepache,
Apricot Brandy, kaffir lime

Manhattan

Woodford Reserve Bourbon **or** Canadian Club Rye Whiskey,
Cocchi Vermouth, chocolate Bitters

Terrys Martini

Kettle One Vodka, Triple Sec, Tia Maria, espresso, cocoa,
brown Sugar

Classic Vodka or Gin

Kettle One Vodka **or** Tanqueray Gin
Classic, 50/50, Dirty, Gibson, Twist or Olive

\$10 Pour Overs

12oz Beer, 1oz Shot

Good Robot Ultra,

Aperol & Lemon Juice

Boxing Rock Hunky Dory Pale Ale,

Espolon Tequila & Passion Fruit

Crisp & Dry Cider,

El Dorado 8yo Rum & Grand Mariner

\$8 Wine 6oz

House Red & White

Snacks

House Made Potato Chips & Aioli \$5

Daily Oysters \$2 Per

lemon/mignonette sauce/horseradish

Pickle-Brined Chicken Wings \$12

smoky pickle-brined wings/dill pickle dip

Rotating Cheese Plate \$10

Please ask your server

