

HAPPY HOUR DRINKS

Available Daily
3:00pm – 9:00pm



\$4 BOTTLED BEER

GF ANGRY ORCHARD CIDER

BLUE MOON

BUD LIGHT

CORONA

GUINNESS STOUT

SAMUEL ADAMS

YUENGLING

TRULY HARD SELTZER

HEINEKEN 0.0

\$5 LOCAL CRAFT BEER

By the Bottle / Ask Your Server for 16oz. Draught Options

FLYING DOG BLOODLINE BLOOD ORANGE IPA

HEAVY SEAS LOOSE CANNON AMERICAN IPA

DEVILS BACKBONE VIENNA LAGER

\$7 RED & WHITE WINES

MERLOT

Tilia – Mendoza, Argentina

CABERNET SAUVIGNON

Mars and Venus – Chile

CHARDONNAY

Indaba – South Africa

SAUVIGNON BLANC

TerraNoble – Chile

\$8 CRAFT COCKTAILS

CLASSIC MARGARITA

El Jimador tequila, triple sec, lime juice, and agave.

SANGRIA

Apricot brandy, house red wine, all-natural orange juice, simple syrup and fresh fruit.

**GRANDMA'S
PINK LEMONADE**

1One Vodka, fresh strawberries, peach schnapps, house-made sour mix.

**WATERMELON-CUCUMBER
MOJITO**

Bacardi Rum, watermelon-cucumber mix, fresh lime, fresh mint.

SEASONAL COCKTAILS

New! Cold Brew Falltini



New! Southern Cider

New! Cinnamon & Rye Old Fashioned

New! SOUTHERN CIDER

Maker's Mark, apricot brandy, seasonal apple cider, house-made cinnamon syrup. 13.49

New! COLD BREW FALLTINI

Compass Coffee cold brew, Tito's vodka, Kahlúa, RumChata, and spiced pumpkin. 14.49

New! CINNAMON & RYE OLD FASHIONED

Bulliet Rye, house-made cinnamon syrup, Angostura bitters, and dehydrated orange slice. 14.49