

Happy Hour

4pm – 7pm daily

\$6 Cocktails

LAVENDER COCKTAIL vodka, lavender tincture, simple syrup, lemon juice, up

NOT FOR NOTHIN' rye, lemon juice, simple syrup, mint, peach bitters, Thai Chile tincture, ginger brew, on the rocks

TABOR RESERVOIR gin, lemon juice, simple syrup, lavender tincture, mint, soda, on the rocks

VINTAGE 75 gin, rhubarb bitters soaked sugar cube, Cava, grapefruit twist

HEMINGWAY DAIQUIRI rum, maraschino liqueur, grapefruit juice, lime juice, up

COUNTRY CLUB bourbon, cherry, sugar cube, orange wedge, Angostura bitters, soda, on the rocks

EL DIABLO tequila, lime juice, crème de cassis, ginger brew, on the rocks

DEATH IN THE AFTERNOON Absinthe Ordinaire, Cava

THE HANDY brandy, Peychaud's bitters, sugar, absinthe rinse, lemon twist, up

Happy Hour

4pm – 7pm daily

\$5 Beer (see chalkboard)

ALL DRAFTS

\$5 Wine

NORTH BY NORTHWEST ROSÉ Oregon

WINTER'S HILL PEARLY EVERLASTING Oregon

TINTO ESPIGA Portugal

\$5 Food

SOFT PRETZEL with house-made beer cheese

ARUGULA SALAD orange sage vinaigrette, goat cheese, pecans, almonds, Craisins

MAC & CHEESE creamy ale sauce with bacon

\$2 Food

DEVILED EGGS four halves

POPCORN with house seasoning

SPICED MIXED NUTS warmed