

Happy Hour

4pm – 7pm

\$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, sparkling wine, 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, sparkling wine

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

Happy Hour

4pm – 7pm

\$5 Beer

ALL DRAFTS

\$5 Wine

ALL WINES

\$5 Food

SOFT PRETZEL with house-made beer cheese

GREEN SALAD house vinaigrette, apple slices, shredded carrots, croutons

MAC & CHEESE thyme and garlic cheese with crispy onions

\$3 Food

CURL, INTERRUPTED half order, vegan chicken salad sandwich

DEE'S NUTS spiced mixed nuts, warmed

\$2 Food

POPCORN with house seasoning