



Happy Hour
5pm-7pm

Cocktails

WHITE NEGRONI \$6

*Boodles Gin, Luxardo Bitter Bianco
Cocchi Americano*

BLACK VELVET \$5

*Murphy's Dry Irish Stout, Prince de Richemont
Sparkling Brut*

SET THE NEW YEAR ON FIRE \$6

*Cutty Sark Blended Scotch, Campari, Mint,
Lemon Juice, Simple Syrup*

Wines

FLEURS DE PRAIRIE

| *Rose* | *Cotes de Provence, France* | \$5

LA GASCOGNE

| *Merlot -Tannat* | *'16 Côtes de Gascogne, FR* | \$5

Beers

SWEETWATER IPA

| *India Pale Ale* | *Atlanta, Georgia* | 6.3% | \$2.49

FULL SAIL

| *American Amber Ale* | *Oregon* | 6% | \$2.4

SERVICE BREWING LINCOLN'S GIFT

| *Oyster Stout* | *Savannah* | 5.5% | \$2.93

Food

CAESAR

*romaine, boquerones, parmesan cheese,
housemade dressing, parmesan crisp \$5*

ANSON MILLS JOHNNY CAKE

pimento cheese, andouille, chives \$5



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