



**Happy Hour**  
5pm-7pm

**Cocktails**

**BUSY BEE \$5**

*Tito's Housemade Vodka, Honey Simple Syrup,  
Lemon Juice*

**THE QUINTET \$6**

*Espolon Blanco Tequila, Four Peel Watershed Gin,  
Aperol Liqueur, Dolin Blanc Vermouth, Angostura  
Bitters*

**RUSTY NAIL \$6**

*Dewar's Blended Scotch Whisky, Drambuie*

**Wines**

**CARLOS SERRES**

| *White Rioja* | *Rioja, Spain* | \$5

**LA GASCOGNE**

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

**Beers**

**FULL SAIL**

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

**SERVICE BREWING LINCOLN'S GIFT**

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

**SWEETWATER BREWING IPA**

| *Indian Pale Ale* | *Atlanta, GA* | 6.3% | \$2.49

**Food**

**SMOKED THEN CRISPY FRIED CHICKEN WINGS**  
*2 sauces \$5*

**ANSON MILLS JOHNNY CAKE**

*pimento cheese, andouille, chives \$5*



**Happy Hour**  
5pm-7pm

**Cocktails**

**BUSY BEE \$5**

*Tito's Housemade Vodka, Honey Simple Syrup,  
Lemon Juice*

**THE QUINTET \$6**

*Espolon Blanco Tequila, Four Peel Watershed Gin,  
Aperol Liqueur, Dolin Blanc Vermouth, Angostura  
Bitters*

**RUSTY NAIL \$6**

*Dewar's Blended Scotch Whisky, Drambuie*

**Wines**

**CARLOS SERRES**

| *White Rioja* | *Rioja, Spain* | \$5

**LA GASCOGNE**

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

**Beers**

**FULL SAIL**

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

**SERVICE BREWING LINCOLN'S GIFT**

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

**SWEETWATER BREWING IPA**

| *Indian Pale Ale* | *Atlanta, GA* | 6.3% | \$2.49

**Food**

**SMOKED THEN CRISPY FRIED CHICKEN WINGS**  
*2 sauces \$5*

**ANSON MILLS JOHNNY CAKE**

*pimento cheese, andouille, chives \$5*