



Happy Hour
5pm-7pm

Cocktails

SPICY TEXAS MARGARITA \$5

*Espolon Blanco Tequila, Ancho Reyes Liqueur,
Cointreau, Lime & Orange Juice*

RICH MAHAGONY LEATHER \$6

*Johnny Walker Red Scotch, Carpano Antica, Cynar
Liqueur, Bittercube Cherry Bark Bitters*

CTHULHU'S REVENGE \$5

*Kraken Rum, Edmond Briottet Crème de Cassis,
Lime Juice*

Wines

SEA PEARL

| *Sauvignon Blanc* | Marlborough, New Zealand | \$5

SUBSTANCE

| *Cabernet Sauvignon* | Washington | \$6

Beers

ANDERSON VALLEY BRINEY MELON

| *Gose* | California | 4.0% | \$2.66

TANTRUM BREWING LOOK CLOSER

| *Milkshake IPA* | Georgia | 8.4% | \$3

WILD HEAVEN BESTIE PUB ALE

| *English Pale Ale* | Georgia | 4.2% | \$3.06

Food

CAESAR SALAD \$5

romaine, parmesan, boquerones, parm crisp

BEER BATTERED FRIED ONION RINGS \$5

blue cheese and Alabama sauce



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