



## Happy Hour

### Cocktails

#### **MORE THAN A FEELING**

*Espolon Blanco Tequila, Grand Marnier,  
St. George Spiced Pear, Orange Juice, Lime | \$6*

#### **ROCK YOU LIKE A HURRICANE**

*2nd City Rum, El Dorado 8 YR Cask Aged Rum,  
Orange Juice, Lime, Grapefruit, Jack Rudy  
Grenadine | \$6*

#### **SANGRIA**

*Red & White Wine, Christian Bros Brandy,  
St. Elizabeth Allspice, Cinnamon | \$6*

### Wines

#### **ST MARTIN**

*Muscadet | Loire, France | \$6*

#### **THE PARING**

*Red Blend | California | \$6*

### Beers

#### **THREE TAVERNS RAPUROUS**

*Raspberry Sour | Atlanta | 5% | \$3.5*

#### **BELLS TWO HEARTED ALE**

*IPA | Michigan | 7% | \$3*

#### **FULL SAIL**

*Amber Ale | Oregon | 6% | \$3*

### Food

#### **CHEESE CURDS \$6**

*white cheddar, tempura fried, buttermilk vinaigrette, Sriracha aioli*

#### **CHICKEN WINGS \$6**

*smoked then fried, Alabama sauce, Texas Pete*



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