



Happy Hour

Cocktails

BLOOD ON THE TRACKS

*Tito's Vodka, Blood Orange, Lime,
Barritts Ginger Beer | \$6*

SLOW RIDE

Sipsmith Sloe Gin, Lemon, Simple | \$5

MILES AWAY

*Jameson Irish Whiskey, Carpano Antica, Green
Chartreuse | \$6*

Wines

MACANITA

Touriga Nacional Rose | '19 Douro, Portugal | \$6

QUINTA DE SAES TINTO

Tempranillo | '17 Dão, Spain | \$6

Beers

THREE TAVERNS RAPTUROUS

Raspberry Sour | Atlanta | 5% | \$3.5

AKADEMIA HOPRODISIAC

Hazy Double IPA | Athens, GA | 8.2% | \$5 (16OZ)

FULL SAIL

Amber Ale | Oregon | 6% | \$3

Food

FRIED CALAMARI \$6

tempura okra, lemon, Alabama and cocktail sauce

CHEESE CURDS \$6

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



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