



## Happy Hour

### Cocktails

#### **PENDLETON'S OLD FASHIONED**

*Buffalo Trace, Fee Bros Orange Bitters,  
Coca-Cola syrup | 6*

#### **BRONX**

*Farmer's Organic Gin, Carpano Antica,  
Dolin Dry Vermouth, Orange Juice | 6*

#### **KINGS JUBILEE**

*The Real McCoy 3 Year Rum,  
Luxardo Maraschino, Lemon | 6*

### Wines

#### **BERNON**

*Albariño | '18 Rias Baixas, Spain | 6*

#### **HILANDA**

*Monastrell | '14 Jumilla, Spain | 6*

### Beers

#### **DOC'S CIDER**

*Hard Pear Cider | Warwick, NY | 5% | 3*

#### **CREATURE COMFORTS BIBO**

*Pilsner | Georgia | 4.9% | 4*

#### **WELTENBURGER KLOSTER ANNO**

*Märzen | Germany | 5.5% | 4*

### Food

#### **CHICKEN WINGS**

*smoked then fried, Alabama sauce, Texas Pete 6*

#### **FRIED CALAMARI**

*okra, lemon, Alabama sauce, cocktail sauce 6*



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