Happy How MONDAY TO FRIDAY · 3 TO 6PM

COCKTAILS \$6

Laurie's Old Fashioned bourbon infused with apricot, orange and angostura bitters, turbinado

Frozen Margarita blanco tequila, dry curacao, lime and agave



Ocean Water rum, ginger, coconut, lime

WINE \$6

Red · White · Sparkling · Rosé

DRAFT BEER \$4

(512) Brewing...Pecan Porter...6.8% Founders...All Day...4.7% Town in City...Mosquito's Revenge...5.5%

BARTENDERS PICK \$6

Naked Nun / Shot of Fire & Damnation

BITES \$5

Jalapeño Poppers crisped fresh jalapeños filled with cream cheese and black pepper bacon served with ranch dressing

Salmon Crudo thin sliced salmon with jalapeño ponzu, apple and cucumber julienne

Smoked Chicken Nachos crisp tortilla strips piled with guajillo smoked chicken and queso blanco topped with chunky guacamole and sour cream

Short Rib Poutine handcut fries topped with white cheddar and braised short ribs in rich brown gravy

SF Spicy Chicken crispy thin breast tossed in tangy hot sauce served with chunky blue cheese dressing and vegetable sticks

