

HAPPY HOUR

COCKTAILS

\$5

MARTINI

Gin, Vermouth, Bitters

MOSCOW MULE

Vodka, Lime, Ginger Beer

DAIQUIRI

Rum, Lime, Sugar

– Sub Lost Irish Whiskey \$3 –

AMERICANO

Campari, Sweet Vermouth, Soda

\$6

OLD FASHIONED

Bourbon, Sugar, Bitters

AVIATION

Gin, Lemon, Maraschino, Crème de Violette

CORN N OIL

Aged Rum, Falernum, Bitters, Lime Wedge

MARGARITA

Blanco Tequila, Triple Sec, Lime, Agave

\$7 & Up

SATURN 7

Gin, Passionfruit, Falernum, Orgeat, Lemon*

VIEUX CARRE 10

Rye, French Brandy, Sweet Vermouth, Bénédictine, Bitters

CLOVER CLUB 8

Citadelle Rouge, Lemon, Raspberry, Egg White†

BALLER HIGHBALL 10

St. George Baller, Mineral Water, Lemon Peel

LION'S TAIL 12

Ironroot Assemblage Bourbon, Allspice, Lime, Bitters

HAPPY HOUR

BOILERMAKERS

BARCALOUNGER 7

Coors Banquet, Bardstown Bourbon

TURNER & HOOCH 5

Miller High Life Pony, Cynar

THE OASIS (SMOOTH JAZZ) 10

Lady Bird Cactus Pear, Tito's

PRIMO 8

Estrella Jalisco, Arette Reposado

PICKLEBACK 10

Martin House Best Maid Pickle Beer, Powers

NO. 13 7

Miller Lite, Jägermeister

TEXAS FOREVER 8

Independence Native Texan, Still Austin Bourbon

ICELAND/ISLAND 10

Einstök White Ale, Planteray Pineapple

JUICE BOX 10

City Orchard Texas Dry, Laird's Apple Brandy

MIDDLE OF NOWHERE 10

Montucky, Lost Irish Whiskey

MR. SO-AND-SO 20

Sazón Pineapple Tepache, Don Fulano Blanco

HAPPY HOUR

ALL NIGHT EVERY SUNDAY & MONDAY

4-7PM TUESDAY-FRIDAY

*contains almonds †Consuming raw or undercooked eggs may increase your risk of foodborne illness