

HAPPY HOUR

[SUN-THURS 3PM TO 5PM & 10PM-CLOSE]

\$3	BEERS	
	COORS LIGHT	BENT PADDLE BLACK ALE
	SURLY HELL	MANKATO MAD BUTCHER
	BALD MAN TUPELO BROWN ALE	
\$4	GLASS OF WINE	
	RUSTENBERG ROSE	CITRA PINTO GRIGIO
	TAP PROSECCO	HEINRICH RED BLEND
	FOXBROOK MOSCATO	
\$6	COCKTAILS	
	DEALER'S CHOICE	KENTUCKY BUCK
	PIMMS CUP	LA PALOMA
	DARK N' STORMY	WESTSIDE
\$7	CHEESE CURDS	BACON BOURBON BRUSSEL SPROUTS
	F-Town lager, beer battered and fried to a crispy goodness, served with berry jam.	Farm fresh brussel sprouts and bacon sauteed in a bourbon sauce.
	CATFISH FINGERS	BACON BOURBON DEVILED EGGS
	Lightly battered and fried to a golden perfection, served with our cajun remoulade.	Hard boiled eggs stuffed and topped with bacon bourbon jam and fresh jalapenos.
	ONION RINGS	
	Hand cut and hand breaded in F-Town lager beer batter and fried to a golden crisp, served with our housemade smoked ketchup.	
\$9	CHICKEN WINGS	DUCK POUTINE
	Smoked for hours then fried, dressed in our famous bacon bourbon glaze, buffalo, bbq, or dry rub.	Hand cut fries topped with white cheddar cheese curds, crispy duck bacon, scallions and topped with rich gravy.
	STEAK BITES	SMOKED SLIDERS
	Tender pan seared steak bites, fried onions, finished with bacon bourbon sauce.	Our slow smoked pulled pork, brisket and tender chicken served on mini brioche buns.
	CRAB CAKES	
	Housemade lump crab cakes with bell peppers, served with cajun remoulade sauce.	