

HAPPY HOUR

SUNDAY TO FRIDAY
3PM-5:30PM

COCKTAILS \$7

DARK 'N STORMY
RUM, LIME, GINGER BEER

FRENCH 75
GIN, LEMON, PROSECCO

LA PALOMA
TEQUILA, LIME, GRAPEFRUIT SODA

HORSES NECK
BOURBON, LEMON, BITTERS, GINGER ALE

GLASSES OF WINE TWO FOR ONE

SELECT WINES
MERLOT, MALBEC, SAUVIGNON BLANC, PINOT GRIGIO

DRAFT BEER TWO FOR ONE

SELECT DRAFT BEER
COORS LIGHT, MICHELOB GOLDEN LIGHT, BALDMAN (ROTATOR), INBOUND (ROTATOR)

BEER AND A BUMP \$5

PICK YOUR BEER AND YOUR BUMP

THE BEERS
HAMMS//COORS BANQUET//PBR//
MONTUCKY COLD SNACKS//GRAIN BELT

THE BUMPS
DUBLINER HONEY IRISH WHISKEY//FIREBALL WHISKEY//
GOLD RUSH WHISKEY SHOOTER//JAMESON IRISH WHISKEY//
BUFFALO TRACE BOURBON

APPETIZERS

CHEESE CURDS \$8
BEER BATTERED IN-HOUSE AND FRIED TO A CRISPY GOODNESS, SERVED WITH BERRY JAM

CHICKEN WINGS \$12
SMOKED FOR HOURS THEN FRIED, DRESSED IN OUR FAMOUS BACON BOURBON GLAZE,
BUFFALO, BBQ, OR DRY RUB.

STEAK BITES \$9
TENDER PAN SEARED STEAK BITES, TOSSED WITH ONIONS, TOMATO MEDLEY,
AND FINISHED WITH BACON BOURBON GLAZE. SERVED WITH HORSERADISH CREAM SAUCE.

SMOKEHOUSE NACHOS \$12
CRISP TORTILLA CHIPS LAYERED WITH MELTED CHEESE AND PILED HIGH WITH SMOKED
BRISKET BLACK BEANS, SMOKED JALAPENOS, SOUR CREAM, FRESH SALSA AND GUACAMOLE.

BRISKET TACO \$8
SMOKED BRISKET TOPPED WITH CHOPPED CILANTRO AND ONION, SERVED WITH SALSA VERDE