



HAPPY HOUR

WEDNESDAY - SUNDAY
5PM - 6:30PM

SPECIALTY COCKTAILS

COSMO	\$8
vodka - triple sec - lime juice - cranberry juice	
PASSION FRUIT MARGARITA	\$8
tequila - triple sec - passion fruit syrup -lime juice	
OLD FASHION	\$8
bourbon - demerara syrup - bitters	
BEE'S KNEES	\$8
gin - lemon juice - honey syrup	
RANCH WATER	\$8
tequila - lime juice - soda water	
GREYHOUND	\$8
vodka - grapefruit juice	
KENTUCKY MULE	\$8
Kentucky bourbon - lime juice - ginger beer	
TOM COLLINS	\$8
gin - lemon juice - simple syrup - soda water	
BEER	\$8
WINE	\$8
chardonnay, sauvignon blanc, pinot grigio, rose, pinot noir, cabernet, merlot	
SPIRIT FREE	\$5
mango mojito - ginger hibiscus cooler	



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APPETIZERS

GERTIE'S BISCUITS	\$6
three biscuits served with honey butter	
ROASTED BEET & JALAPENO HUMMUS ^{GF}	\$8
warm naan bread & olives	
GF option: replace Naan with assorted vegetable sticks	\$3
(vegan option available)	
SHRIMP COCKTAIL ^{GF}	\$16
four colossal shrimp with house cocktail sauce & lemon aioli	
SOUTHERN FRIED SHRIMP	\$16
four large perfectly fried shrimp, served with lemon and garlic aioli	
PRIME RIB SLIDERS	\$12
tender slow cooked prime rib with creamy horseradish, caramelized onions, provolone cheese	
MAC & CHEESE	\$8
homestyle mac & cheese with smoked gouda & white cheddar	
add lobster	\$8
add short rib	\$5
HERBED GOAT CHEESE & VEGETABLE FLATBREAD	\$14
crispy flatbread layered wiht creamy herbed goat cheese, sliced zucchini and yellow squash, blistered cherry tomatoes, pickled red peppers and onions, finished with a drizzle of olive oil and spicy honey.	
CALIFORNIA DEVEILED EGGS	\$10
creamy avocado and seasoned egg yolk filling, topped with juicy cherry tomatoes and crispy bacon bits	
AVOCADO FRIES	\$10
black pepper creme dipping sauce	
PARMESAN GARLIC FRIES	\$8
SWEET POTATO FRIES	\$9
chipotle aioli dipping sauce	
THICK CUT ONION RING STACK	\$10
our own special dipping sauce	