

Happy Hour Menu

SNACKS

Dips and Schmears **3 for 19 / 5 for 28**
smoked fish dip, Nashville hot hummus, baked pimento cheese, French onion dip, smoked olive tapenade

Waffle Fry Poutine* **13**
pork gravy, cheddar cheese, green onion, hot sauce

Wings* **13**
sweet chili, peanut, scallion

Hushpuppies **11**
lebnah, hot honey

SALADS

Greener Roots Little Gem Salad **10**
lemon, garlic, anchovy, parmesan, crunchies

MAINS

Falafel Skillet Bread **17**
black-eyed pea falafel, whipped feta, garlic yogurt, pickled onions, little gem, hot sauce

Bear Creek Farm Burger* **18**
American cheese, charred onion, iceberg, G&D sauce, on a sesame bun

Dirty Bird* **14**
fresno mayo, bacon jam, pimento cheese, ranch, little gem, texas toast

BLFGT* **13**
bacon, lettuce, fried green tomato, malt vinegar aioli

DESSERT

Chocolate Chip Cookies **6**

*Consumption of raw or undercooked meats, fish, eggs, or dairy may cause foodborne illness.

COCKTAILS

Gin Mezcal Sour **6**
gin, mezcal, lime, grapefruit, soda

El Diablo **6**
tequilla, cassis, lime, ginger beer

The Boulevardier Spritz **6**
bourbon, aperol, lemon, soda

Old Fashioned **8**
bourbon, demerara, bitters

Daisy **8**
honeysuckle vodka, lime, pomegranate

Bee's Knees **8**
gin, lemon, honey

WINE

White **6oz | 9oz | btl**

Apaltagua Reserva Chardonnay
colchagua valley, chile 2014 **9 | 13 | 35**

Red

Apaltagua Reserva Cabernet Sauvignon
colchagua valley, chile 2014 **9 | 13 | 35**

SPIRITS 6 shot or neat / 8 as a cocktail

Finlandia Vodka, Altos Blanco Tequila, El Dorado Rum, New Amsterdam Gin, Four Roses Bourbon, Old Overholt Bonded Rye

BEERS 5

Miller High Life, Bud Light, Michelob Ultra, O'Doul's