

# Happy Hour Menu

## SNACKS

<b>Dips and Schmears</b>	<b>3 for 20 / 5 for 29</b>
<i>smoked fish dip, Nashville hot hummus, baked pimento cheese, French onion dip, smoked olive tapenade</i>	
<b>Hushpuppies</b>	<b>11</b>
<i>lebnah, hot honey</i>	
<b>Hand Cut Fries</b>	<b>7</b>
<i>sea salt, herbs, aleppo pepper flakes</i>	

## SALADS

<b>Greener Roots Little Gem Salad</b>	<b>11</b>
<i>lemon, garlic, anchovy, parmesan, breadcrumbs</i>	
<b>Wedge Salad</b>	<b>13</b>
<i>baby iceberg, country ham, dulce gorgonzola, pickled shallot, sundried tomato, buttermilk vinaigrette</i>	

## MAINS

<b>Falafel Skillet Bread</b>	<b>17</b>
<i>black-eyed pea falafel, whipped feta, garlic yogurt, pickled onions, little gem, hot sauce</i>	
<b>Bear Creek Farm Burger*</b>	<b>18</b>
<i>American cheese, charred onion, iceberg, G&amp;D sauce, on a sesame bun</i>	

## DESSERT

<b>Chocolate Chip Cookies</b>	<b>6</b>
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\*Consumption of raw or undercooked meats, fish, eggs, or dairy may cause foodborne illness.

## COCKTAILS

<b>Gin Mezcal Sour</b>	<b>6</b>
<i>gin, mezcal, lime, grapefruit, soda</i>	
<b>El Diablo</b>	<b>6</b>
<i>tequila, cassis, lime, ginger beer</i>	
<b>The Boulevardier Spritz</b>	<b>6</b>
<i>bourbon, aperol, lemon, soda</i>	
<b>Old Fashioned</b>	<b>8</b>
<i>bourbon, demerara, bitters</i>	
<b>Daisy</b>	<b>8</b>
<i>honeysuckle vodka, lime, pomegranate</i>	
<b>Bee's Knees</b>	<b>8</b>
<i>gin, lemon, honey</i>	
<b>Tennessee Sangria</b>	<b>8</b>
<i>blackberry, strawberry, &amp; apple wine sangria</i>	

## WINE

<b>White</b>	<b>6oz   9oz   btl</b>
<b>Apaltagua Reserva</b> Chardonnay	
<i>colchagua valley, chile 2014</i>	<b>9   13   35</b>
<b>Red</b>	
<b>Apaltagua Reserva</b> Cabernet Sauvignon	
<i>colchagua valley, chile 2014</i>	<b>9   13   35</b>

## 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