

# HAPPY HOUR

EVERY DAY 3PM - 7PM

## Drink Menu

### \$5 COCKTAILS

Landry's Famous Mai Tai  
Captain's Punch  
Gold Margarita  
Mango Mojito

### \$6 MARTINIS

Pomegranate  
Raspberry Lemon Drop  
Sparkling Lavender

### \$5 GLASS WINES

Glass Mountain Chardonnay  
Hogue Cellars Pinot Grigio  
Chateau Ste. Michelle Riesling  
Beringer White Zinfandel  
Lindeman's Bin 45 Cabernet Sauvignon  
Trinity Oaks Pinot Noir  
Fetzer 'Eagle Peak' Merlot

### \$3 WELL SPIRITS

Vodka  
Gin  
Rum  
Tequila  
Bourbon  
Scotch

additional charge will apply for Martinis + Rocks pours

### \$2.5 PREMIUM DRAFTS

Shiner Bock  
Michelob Ultra  
Sam Adams Seasonal  
Karbach Hopadillo IPA  
Southern Star Bombshell Blonde

### \$2 DOMESTIC DRAFTS

Bud Light

**AVAILABLE IN BAR ONLY**

happy hour is not available on select holidays and holiday weekends

# HAPPY HOUR

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## Food Menu

\$4

**Crispy Onion Strings + Jalapeños**  
red peppers, ranch

**Fried Zucchini**  
ranch

**New Orleans Crawfish Bread**  
crawfish tails, mozzarella, louisiana spices,  
tomatoes, garlic

\$5

**Fried Crab Balls**  
seafood stuffing, onion strings, classic cocktail  
sauce

**Crawfish Queso**  
spicy crawfish tails, smoked gouda sauce,  
house made tortilla chips

**Seafood Stuffed Jalapeños**  
onion strings, ranch

\$6

**Buffalo Chicken Sliders**  
french fries, onion strings, ranch

**Fried Calamari**  
artichoke hearts, jalapeños, sweet red peppers,  
marinara, remoulade

**Peel N' Eat Shrimp**  
1/2 dozen, classic cocktail sauce

\$7

**Fish Tacos**  
blackened, pepper jack, avocado salsa,  
tomatillo sauce, french fries, onion strings

**Stuffed Shrimp Enbrochette**  
bacon-wrapped, seafood stuffing, pepper jack,  
jalapeños, mornay sauce

**Crab, Spinach + Artichoke Dip**  
pico de gallo, house made tortilla chips

**Firecracker Shrimp**  
tempura fried, creamy sweet chili glaze