

# HAPPY HOUR

MONDAY - FRIDAY 3PM - 9PM

SATURDAY - SUNDAY 11:30AM - 9PM

## 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

### \$4 WELL SPIRITS

Vodka

Gin

Rum

Tequila

Bourbon

Scotch

additional charge will apply for Martinis + Rocks pours

### \$2.5 PREMIUM DRAFTS

Shock Top

Sierra Nevada

Samuel Adams Rebel IPA

### \$2 DOMESTIC DRAFTS

Bud Light

Landry's Lager

## AVAILABLE IN BAR ONLY

happy hour is not available on select holidays and holiday weekends

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MONDAY - FRIDAY 3PM - 9PM

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## Food Menu

\$4

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

**Fried Zucchini**  
ranch

**Edamame**  
sea salt

\$5

**Blackened Chicken Quesadilla**  
sour cream, pico de gallo

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

**Fried Green Tomatoes**  
roasted tomato cream sauce, parmesan, 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**  
beer battered, pepper jack, avocado salsa, firecracker sauce, french fries, onion strings

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

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

**Blue Cheese Sliders**  
caramelized onions, french fries