

HAPPENIN' HOURS

MONDAY - FRIDAY 4PM - 7PM

Drink Menu

COCKTAILS + MARTINIS

\$6

Landry's Famous Mai Tai
Captain's Punch
Gold Margarita
Mango Mojito
Pomegranate Martini
Raspberry Lemon Drop
Sparkling Lavender Martini
Strawberry Margarita
Piña Colada
Strawberry Daiquiri

SPIRITS

\$4 SELECT

Vodka, Gin, Rum, Tequila, Bourbon, Scotch

\$6 PREMIUM

Tito's Handmade Vodka, Bacardi Superior Rum
Bombay Gin, Bulleit Bourbon, Sauza Blue Silver Tequila
Dewar's White Label Scotch

additional charge will apply for Martinis + Rocks pours

WINES

\$5 SELECT GLASS

Glass Mountain Chardonnay
Mirassou Sauvignon Blanc
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

\$7 PREMIUM GLASS

Trapiche 'Oak Cask' Chardonnay
Le Charmel Rosé
Luccio Moscato
Hogue Cellars Cabernet Sauvignon
14 Hands Merlot
DeLoach 'Heritage Reserve' Pinot Noir
La Linda by Luigi Bosca Malbec

BREWS

\$3 DOMESTIC BOTTLES

Budweiser, Bud Light, Coors Light, Miller Lite

\$3 DOMESTIC DRAFTS

Miller Lite, Bud Light

\$3.5 PREMIUM DRAFTS

Shiner Bock, Michelob Ultra, Dos Equis Lager, Sam Adams
Seasonal, Saint Arnold Seasonal, Karbach Hopadillo IPA,
Galveston Island Tiki Wheat, Buffalo Bayou Crush City IPA

AVAILABLE IN BAR ONLY

happy hour is not available on select holidays and holiday weekends

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MONDAY - FRIDAY 4PM - 7PM

AVAILABLE WITH MINIMUM BEVERAGE PURCHASE OF \$3.35 PER PERSON.

Food Menu

\$4

CRISPY ONION STRINGS + JALAPEÑOS

red peppers, ranch

FRIED ZUCCHINI

ranch

FRIED PICKLES

ranch

NEW ORLEANS CRAWFISH BREAD

crawfish tails, mozzarella, louisiana spices,
tomatoes, garlic

\$5

BLACKENED CHICKEN QUESADILLA

sour cream, pico de gallo

SHRIMP TAQUITOS

avocado salsa, black bean purée

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

FRIED CALAMARI

artichoke hearts, jalapeños, sweet red peppers,
marinara, remoulade

MUSHROOM FLATBREAD

mushroom ragoût, mozzarella, caramelized onions

BBQ CHICKEN FLATBREAD

cheddar, caramelized onions

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, pepper jack,
jalapeños, tomatillo sauce

CRAB, SPINACH & ARTICHOKE DIP

pico de gallo, house made tortilla chips