

HAPPENIN' HOURS

EVERY DAY 11AM - 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

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

\$4.5 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

\$6.5 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

\$3.5 PREMIUM DRAFTS

Shiner Bock, Michelob Ultra, Sam Adams Seasonal, Karbach
Love Street Blonde

AVAILABLE IN BAR ONLY

happy hour is not available on select holidays and holiday weekends

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EVERY DAY 11AM - 7PM

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

Food Menu

\$4

CRISPY ONION STRINGS + JALAPEÑOS

red peppers, ranch

FRIED PICKLES

ranch

NEW ORLEANS CRAWFISH BREAD

crawfish tails, mozzarella, louisiana spices,
tomatoes, garlic

\$5

BLACKENED CHICKEN QUESADILLA

sour cream, pico de gallo

FRIED CRAB BALLS

seafood stuffing, onion strings, classic cocktail sauce

STEAMED MUSSELS

tomato-garlic broth, toast points

\$6

BUFFALO CHICKEN SLIDERS

french fries, onion strings, ranch

FRIED CALAMARI

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

COCONUT CRUNCHY SHRIMP

plum sauce, onion strings

\$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