

# HAPPENIN' HOURS

MONDAY - FRIDAY 4PM - 6PM

## Drink Menu

### COCKTAILS + MARTINIS

**\$6**

Captain's Punch  
Gold Margarita  
Mango Mojito  
Mai Tai  
Pomegranate Martini  
Raspberry Lemon Drop  
Sparkling Lavender Martini

### SPIRITS

**\$4.5 SELECT**

Vodka, Gin, Rum, Tequila, Bourbon, Scotch

**\$6.5 PREMIUM**

Tito's Handmade Vodka, Bayou Silver 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

**\$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

**\$3.25 DOMESTIC DRAFTS**

Miller Lite

**\$4 PREMIUM DRAFTS**

Abita Amber, NOLA Blonde Ale, Abita Big Easy IPA, Dixie Voodoo Lager, LA-31 Ragin' Cajuns Ale, Sam Adams Seasonal

**AVAILABLE IN BAR ONLY**

happy hour is not available on select holidays and holiday weekends or To-Go

NOFQ 12/17/2018

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MONDAY - FRIDAY 4PM - 6PM

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

## *Food Menu*

\$5

### **CRISPY ONION STRINGS + JALAPEÑOS**

red peppers, ranch

### **BLACKENED CHICKEN QUESADILLA**

sour cream, pico de gallo

### **BLUE CHEESE SLIDERS**

caramelized onions, french fries

\$6

### **CRAB FRITTERS**

avocado-tomatillo salsa verde,  
remoulade

### **POBLANO FONDUE**

house made tortilla chips, grilled bread

### **SHRIMP REMOULADE LETTUCE WRAPS**

pickled red onions, carrots, peanuts

\$7

### **STUFFED SHRIMP ENBROCHETTE**

bacon-wrapped, seafood stuffing, pepper jack,  
jalapeños, mornay sauce

### **FRIED CALAMARI**

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