

HAPPY HOUR

Tues-Fri 4PM-6PM
Taproom Only

SNACKS

3 CHEESE PLATE / 12

daily selection with accoutrement

1/2 DOZEN RAW OYSTERS / 14

red wine mignonette, cocktail sauce

MUSHROOM & GRUYERE BEIGNETS / 11

pecorino, truffle aioli

DUCK TENDERLOIN SKEWER / 8

korean bbq, bibb lettuce, jalapeno, cashew

SMOKED WINGS / 13

gochujang buffalo sauce, blue cheese crumbles

BBQ RIBS / 13

honey-miso glaze

GATHERER / 12

local greens, goat cheese, walnut granola, avocado, beets, herb vinaigrette

HANDHELDS

FRIED CHICKEN SANDWICH / 15

hot honey, pickles, garlic mayo, truffle fries

CRISPY SNAPPER SANDWICH / 16

remoulade, pickle slaw, truffle fries

PUB BURGER / 17

blue cheese, caramelized onion, truffle fries

• BEER \$6 •

GATSU GATSU ABV: 3.7%

LONE PALM GOLDEN ALE ABV: 4.9%

OF THE EARTH GOSE ABV: 4.5%

FOXTAIL COFFEE BLONDE ABV: 4.5%

WIT'ER PARK ABV: 6.5%

RED DRUM ABV: 5.6%

TRUCKS & TRAINS APA ABV: 4.5%

POAKA PILS ABV: 5.2%

LARDELMON ABV: 4.9%

5 POINTS IPA ABV: 7.2%

ACADIA FOG ABV: 7%

WORKING MAN PORTER ABV: 6.7%

• COCKTAILS \$9 •

OLD FASHIONED

bourbon, sugar, bitters

MARGARITA

lime, agave syrup

DAIQUIRI

*rum, sugar,
lime*

PRANA PUNCH

*hibiscus infused vodka,
quinine aperitif, lemon*

HARVEY WALLBANGER

vodka, galliano, oj

• WINE \$9 •

BUBBLES

Simonet, Brut, France

WHITE

Pinot Grigio, Villa Lorena, Veneto, Italy

RED

Pinot Noir, Pavette, California

SHOT & WASH 9

*Lone Palm Golden Ale
& Benchmark Bourbon*

**THIS IS AN EXAMPLE MENU,
SUBJECT TO DAILY CHANGES**

HAPPY HOUR

SERVED TUESDAY-FRIDAY 4-6PM IN THE TAP ROOM