



## HAPPY HOUR 4-7pm

### COCKTAILS

N.O.L.A. 11.

dusse cognac, lemon, simple, prosecco

PUMPKIN SPICE LATINI 11.

pumpkin spice espresso martinini

CHERRY ORCHARD 11.

clove infused vodka, cherry, vanilla, lemon

SITTING PRETTY 11.

sage infused gin, blackberry, yellow chartreuse,  
lemon, honey

THYME COLLINS 11.

thyme infused gin, lemon, maple, angostura

LET'S ELOPEZ 11.

pineapple infused rum, coco lopez, lime,  
goslings float

OCASO 11.

coffee infused tequila, vanilla, cinnamon tincture

TAKING THE MICK 11.

tequila, pear, lime, agave

HIBISCO Y HUMO 11.

hibiscus infused mezcal, jalapeno infused tequila  
cucumber, lime, agave

DEM APPLES 11.

bourbon, apple, lemon, ginger, honey

CITY SAGE 11.

sage infused bourbon, aperol, lemon, honey

I DONT CARRE 12.

apricot infused rye, calvados, sweet vermouth, yellow  
chartreuse, angostura, peychauds bitters, lemon oil

ILLICIUM VERNUM 11.

rye, cardamon, anise, peychauds, absithe

BANANA STAND 12.

banana infused aberfeldy, honey, chocolate bitters

### WINE BY THE GLASS 7.

Sauvignon Blanc  
Chianti

### BEER BOTTLE & CANS 6.

Bud Light

Downeast Original, Cider

Heineken

Lagunitas IPA

Pacifico

Stella

Tecate

### SMALL BITES

Oysters 1.50.

Baked Oysters 2.  
garlic butter sauce

Hawaiian Yellowfin Tuna Nachos 2.  
kale tempura, guacomole, sesame, spicy mayo