

HAPPY HOUR

DRAFT BEER 5

- MICHELOB ULTRA** *Light Lager, St. Louis, MO*
- LIT NINE LAGER** *Sweetwater American Lager, Atlanta, GA*
- MODELO ESPECIAL** *Pilsner, Mexico*
- YUENGLING** *Traditional Lager, Pottsville, PA*
- CIVIL SOCIETY** *Beach Access Lager, West Palm Beach, FL*
- COPPERPOINT BREWING CO.** *Blood Orange Wit, Boynton Beach, FL*
- CIGAR CITY BREWING CO.** *Jai Alai IPA, Tampa Bay, FL*

WINE BY THE GLASS 7

WHITE

- SANTA MARINA** *Prosecco, Italy*
- ZENATO** *Delle Venezie Pinot Grigio, Veneto, Italy*
- KIM CRAWFORD** *Sauvignon Blanc, Marlborough, New Zealand*
- CHÂTEAU STE. MICHELLE** *Riesling, Columbia Valley, Washington*
- MIRABEAU FOREVER SUMMER** *Rosé, Provence, France*
- VILLA ANTINORI** *Toscana Bianco, Tuscany, Italy*
- EXCELSIOR** *Chardonnay, Robertson, South Africa*

RED

- DOUGH** *Pinot Noir, Central Coast, Oregon*
- BEAU-RIVAGE** *Bordeaux, France*
- ROMITORIO** *Super Tuscan, Tuscany, Italy*
- CATENA** *Malbec Mendoza, Argentina*
- DAOU** *Cabernet Sauvignon, Paso Robles, California*

SIGNATURE COCKTAILS 10

PERFECT THYMING

Monkey in Paradise Vodka, St-Germain, Grapefruit, Thyme Simple Syrup, Lemon

TRANS"MULE"SION

Tito's Handmade Vodka, Lime, Ginger, Grape & Agave

The House MARGARITA

Corazón Blanco Tequila, Lime, Passion Fruit & Agave

DAILY DOSE

Tito's Handmade Vodka, Earl Grey Tea, Lemon

GUAVA OLD FASHIONED

Bulleit Bourbon, Guava Nectar, Regans' Orange Bitters #6

PRICKLY PAR

Ghost Blanco Tequila, Lime, Prickly Pear, Soda Water

WATER HAZARD

New Amsterdam Gin, Watermelon, Basil, Lemon

HAPPY HOUR

- KOREAN FRIED CHICKEN QUESADILLA** 6
Kimchi, Mozzarella Cheese, Scallions, Sweet & Spicy Korean BBQ
- FISH DIP** 7
Spicy Pickled Peppers, White Corn Tortillas
- BOURBON-GLAZED CHICKEN WINGS** 7
BBQ Aioli, Peanuts
- THE HOUSE BURGER** 9
Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli
- LETTUCE CUPS** 7
Shredded Beef, Jicama, Cabbage, Carrot & Scallions, Chopped Peanuts
- SHRIMP POTSTICKERS** 10
Chili Soy Dipping Sauce
- MARGHERITA PIZZA** 6
Plum Tomatoes, Buffalo Mozzarella, Garden Basil, Extra Virgin Olive Oil
- LOADED PARMESAN TRUFFLE FRIES** 6
Chopped Bacon, Truffle Aioli, Parmesan, Scallions, Crispy Garlic
- BAHAMIAN CONCH FRITTERS** 7
Comeback Sauce, Cilantro & Lime
- SWEET & STICKY RIBS** 7
Spicy Mango Slaw, Toasted Sesame
- SHRIMP COCKTAIL (4)** 8
Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli
- CORN RIBS** 6
Cajun Garlic Butter, Ponzu Aioli, Crispy Garlic & Chives
- FISH TACOS** 9
Jerk Marinade, Green Papaya Slaw, Key Lime Garlic Aioli, Peanuts
- FRENCH FRIES** 4
House Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives
- CRISPY BRUSSELS** 4
Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper, Alabama White BBQ Aioli
- FAIRWAY GREENS** 6
Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette
Add Chicken 6 | Add Shrimp 12

*20% service charge will be applied for all parties of 8 or more.
Please be advised that we do not take more than
6 forms of payment per party.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*

HAPPY HOUR MENU

WEDNESDAY - SUNDAY | 3PM-6PM