

# HAPPY HOUR DAILY 4-6PM

## FEATURED COCKTAIL

**RYE THE HELL NOT? 10**  
*HIGH WEST RYE, BLANCO TEQUILA, LIME,  
MINT SIMPLE SYRUP, GINGER BEER*

### PASTIS 8

*Henri Boudin, ice, filtered water*

### SAZERAC 8

*rye, peychaud's, angostura, herbsaint*

### HURRICANE 8

*dark rum, lemon, passion fruit nectar*

### MINT JULEP 8

*bourbon, fresh mint, sugar*

### CORN 'N OIL 8

*dark rum, falernum, bitters, lime*

### MOSCOW MULE 8

*vodka, lime, ginger beer*

### DARK & STORMY 8

*dark rum, lime, ginger beer*

### OLD FASHIONED 8

*bourbon, angostura, orange bitters*

### PALOMA 8

*tequila, grapefruit juice, squirt*

### DEEP EDDY VODKA SODA 7

*choice of ruby red, peach,  
or iced tea*

## SNACKS

### HUSH PUPPIES \$6

*cheddar, jalapeno corn fritters, honey*

### OYSTERS ON HALF SHELL \$12

*half dozen pacific oysters, champagne  
mignonette, smoked chili cocktail sauce*

### CRAB RAVIGOTE \$11

*fried green tomato, white remoulade,  
blue crab*

### MOULES FENOUIL \$12

*penn cove mediterranean mussels,  
fennel, leek butter, pernod,  
grilled rustic bread*

### HEIRLOOM TOMATO \$10

*frisée, chevre, pistachio, white anchovy,  
citrus tarragon mint vinaigrette*

### GRILLED ROMAINE \$9

*cherry tomato, croute, blue cheese,  
buttermilk dressing*

### FRIED DILL PICKLE CHIPS \$5

*buttermilk dipping sauce*

### BONE MARROW \$12

*mushroom blend, cherry mostarda*

### FRITES \$5

*garlic, rosemary, sea salt, aoli  
(add truffle \$2)*

### BEIGNETS \$5

*fried yeast pastry,  
dusted with powdered sugar*