

Happy Hour

2PM - 5PM | 9PM - 10PM

TALL BOYS \$4

MARGARITA \$10

OLD FASHIONED \$12

SUMMERTIME BLUES \$11

WINE SELECTION \$11 | \$38

- White / Red / Sparkling -

BOILERMAKER \$18

- PILSNER & HIGHWEST BOURBON -

OYSTER SHOOTER \$2.5

MAC N CHEESE \$9

THE CADDY SHACK \$9

TAVERN FRIES \$7

- add pork \$4 | bacon \$2 -

WEDGE SALAD \$7

^{SPICY} JAMBALAYA \$11

- Add gulf shrimp \$6 | crawfish \$4 -

ALL DAY

SCHOOLS OUT (FOR TEACHERS)

- \$1 off drinks -

+ Please show your teachers ID +

CRAFT POUR OF THE WEEK \$6

Monday

ALL DAY HAPPY HOUR

Tuesday

ANY BURGER \$14

- Elk burger + 2 -

+ With drink purchase. +

Wednesday

\$1 WINGS

LADIES DAY

- \$1 off ALL Drinks -

+ No wells / specials +

CREOLE LINGUINI \$23

Thursday

FRIED FISH BASKET \$17

- Fried cod or catfish, fries, remoulade sauce -

Sunday

KIDS 10U EAT FREE, AFTER 3PM!

SHRIMP N GRITS \$19

LIBATIONS

★ MT Signature Cocktails ★

THE BACK PORCH 15

- House peach tea infused Bourbon, Amaro Angelino, lemon, peach tea syrup, mint -

SUMMERTIME BLUE'S 14

- Vodka, blueberry syrup, house lemonade -

HELLS HALF ACRE 17

- Mezcal, Elote liquor, pineapple, lime, cinnamon, spicy bitters, house chili rub -

WEAPING WILLOW 15

- Barton Gin, St. Germain, Bergamont, lemon, raspberry, basil, black pepper -

MILA 16

- Sauza Blanco, lime juice, simple syrup, triple sec, passion fruit, cilantro, Serrano peppers, lime and Tajin rim garnish -

THE ESPRESSO MARTINI 15

- Vodka, espresso, Mr Black liqueur, Kahlua, brown sugar -

MR. TWAIN 14.5

- Dewar's Scotch, Barton rum, cointreau, lemon juice, fresh OJ, mint -

DAISY CHAIN 16

- Hibiscus infused tequila, lime, simple syrup, watermelon, angostura bitters -

THE BETH DUTTON* 17

- Sauza gold, apricot preserve, honey simple syrup, ancho Reyes verde, spicy bitters, egg white, lemon -

BOULEVARDIER 16

- Benchmark bourbon, Campari, Dolin sweet vermouth, orange oils -

Signature Manhattan's

THE LOVE STORY 17

- Overholt Rye, Antica sweet vermouth, ginger syrup, cocoa bitter, cherry -

SIRIUS MANHATTAN 17

- Overholt Rye, Mr Black, Antica sweet vermouth, walnut bitters, cocoa bitters, flamed orange peel, cherry -

THE IDEAL 17

- Overholt Rye, Dolin dry, Antica sweet vermouth, Angostura, Orange, peach bitters, lemon peel, cherry -

WILLIAM WALLACE 19

- Dewar's Scotch, Antica sweet vermouth, Anjo and Orange bitters, orange peel, cherry -

MT Old Fashioned's

TAVERN OLD FASHIONED 14

- 100 proof bourbon, Angostura and peach bitters, simple syrup, orange oils -

UP IN SMOKE 14.50

- House aged Bourbon, maple syrup, Angostura, walnut bitters, smoked with cherry wood, bacon candy garnish -
+ BARREL AGED +

BOARDWALK EMPIRE 14.50

- Old Overholt rye, orange oils, simple syrup, and Angostura bitters -

KINGS RANSOM 24

- Angels Envy Bourbon, Basil Hayden Rye, Angostura bitters, simple syrup, grapefruit/orange oils -

Hot Toddy's

STIFLER'S MOM 12

- Apple Brandy, cinnamon simple syrup, lemon -

HOT BUTTERED RUM 12

- Bacardi spiced rum, house made hot butter mix, hot water, whipped cream -

HIGHLAND ELIXER 14

- Dewar's Scotch, rosemary, lemon, honey, hot water -

New Orlean's Classics

CATEGORY FIVE "HURRICANE" 17

- 2oz Barton light rum, 2oz Barton dark rum, lemon, simple syrup, passionfruit, house grenadine -

A LA LOUISIANE 16

- Old Overholt Rye, sweet vermouth, Benedictine, Peychauds, absinthe flame -

SAZERAC 15

- Cognac | Rye | or 50/50 (Peychauds, lemon oil, absinthe) -

VIEUX CARRE 17

- Old Overholt Rye, Cognac, sweet vermouth, Benedictine, orange oils, Angostura bitters -

Crisp & Refreshing

JOHN COLLINS 12

- Bourbon, lemon juice, simple syrup, orange oils, soda water -

BOURBON SOUR* 13

- Bourbon, lemon, simple syrup, egg whites, Angostura bitters -

KENTUCKY MULE 12

- Bourbon, lime juice, house ginger syrup, Angostura bitters, soda water -

NEW YORK SOUR 13

- Bourbon, lemon, simple, red wine float -

Please ask to see our Whiskey Book

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness