

Happy Hour

2PM - 5PM | 9PM - 10PM

TALL BOY CAN \$4

– Rainier or Montucky –

MARGARITA \$10

MT OLD FASHIONED \$12

SUMMERTIME BLUES \$11

WINE \$11 | \$38

– White / Red / Sparkling –

BOILERMAKER \$18

+ Pilsner & Highest bourbon +

MAC N CHEESE \$9

CAROLINA KING \$9

THE CADDY SHACK \$9

WEDGE SALAD \$8

^{spicy} JAMBALAYA \$12

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

TAVERN FRIES \$11

– add pork \$4 | bacon \$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 \$16

– Elk burger + 3 –

+ With drink purchase. +

• Wednesday •

\$1.5 WINGS (1PC)

– sauce options on full menu –

LADIES DAY

– \$1 off ALL Drinks –

+ No wells / specials +

• Thursday •

FRIED FISH BASKET \$18

– Fried rockfish or catfish, fries, remoulade sauce –

• Sunday •

KIDS 10U EAT FREE, AFTER 3PM!

★ 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, simple syrup, triple sec, passionfruit, cilantro, Serranos, Tajin –

THE ESPRESSO MARTINI 15

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

BANANA BREAD MARTINI 16

– Banana bread syrup, banana liqueur, spiced rum, espresso –

+ *Seasonal* +

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 vermouth, Ango and Orange bitters, orange peel, cherry –

ASK TO SEE OUR WHISKEY BOOK

Hot Toddy's

HIGHLAND ELIXER 14

– Dewar's Scotch, rosemary, lemon, honey syrup –

STIFLER'S MOM 12

– Apple Brandy, cinnamon syrup, lemon –

MT HOT TODDY 13

– Buffalo trace, honey, lemon –

MT Old Fashioned's

TAVERN OLD FASHIONED 14

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

UP IN SMOKE 14.50

– Bourbon, maple syrup, Angostura, walnut bitters, bacon candy garnish –

+ BARREL AGED & SMOKED +

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 –

SEASONAL OLD FASHIONED

– Ask your server! –

New Orleans' Classics

CATEGORY FIVE "HURRICANE" 17

– 2oz Barton light and dark rum, lemon, simple syrup, passionfruit, grenadine –
+ limit 2 +

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 –

MAGNOLIA AIRWAY 16

– Bourbon, Amaro Nonino, Aperol, lemon –