

# HAPPY HOUR

Sunday - Thursday 12pm - 2pm & 9-10pm

## Eat & Drink

COORS LIGHT \$3.50

SUMMERTIME BLUES \$12

FIREBALL \$3

50% OFF ALL HIGH END WHISKEY  
(anything over \$20)

TAVERN FRIES \$9

BLT \$14

JAMBALAYA (HALF) \$12

FRIED SEAFOOD BASKET (HALF) W/ FRIES \$15

BLUE JEAN BLUES + RAINIER \$18

## ALL DAY

SCHOOLS OUT (FOR TEACHERS)

\$1 off your first drink - Please show your Teachers ID

### Monday

THE BURGER \$10

\$5 Beers when you get the "Burger"

\$1 OFF ALL IPA

### Tuesday

\$3 TACOS

\$5 Beers with tacos

\$2 OFF THESE TEQUILA'S...

Don Julio, Clas Azul, Cincoro

### Wednesday

LADIES DAY

\$1 off ALL drinks ALL DAY

\$1 CHICKEN WINGS

\$5 Beers with wings

### Thursday

\$1 OFF ALL SIGNATURE COCKTAILS

### Sunday

DOMESTIC BUCKETS (5) \$19

Coors light/ Budweiser

BASKET OF POPCORN CHICKEN (8) \$18  
and fries

## Libations

WHISKEY FLIGHT MKT

Choose ANY three whiskeys and you'll get a 1 oz pour of each.

### Old Fashioned's

MAGNOLIA HOUSE OLD FASHIONED \$13.50

Old Forester Bourbon, Angostura and peach bitters, simple syrup, orange oils

BOARDWALK EMPIRE \$13

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

ICHABOD CRANE \$14

Pendleton, house made pumpkin syrup, allspice bitters, orange bitters, smoked with cherry wood

UP IN SMOKE \$14

House aged Bourbon, maple syrup, Angostura and walnut bitters, smoked with cherry wood, bacon candy garnish  
+ Barrel Aged +

KINGS RANSOM \$15

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

## Rich & Robust

ESPRESSO MARTINI \$14.50

Vodka, espresso, Mr Black coffee liqueur, Kahlua, espresso beans

BOULEVARDIER \$13

Old Forester Bourbon, Campari, Doolin sweet vermouth, orange oils

MEZCAL MARTINEZ \$13

Vida Mezcal, Doolin Sweet Vermouth, Cynar, Luxardo

MANHATTAN \$13

Old Overholt Rye, Dolin sweet vermouth, Angostura bitters, orange oils

## Crisp & Refreshing

MINT JULEP \$13

Old Forester Bourbon, simple syrup, mint leaves, Angostura bitters

KENTUCKY MULE \$13

Old Forester Bourbon, lime, ginger syrup, Angostura bitters, soda water

JOHN COLLINS \$12

Old Forester Bourbon, Lemon, simple syrup, orange oils, soda water

BOURBON SOUR \$12.50

Old Forester Bourbon, lemon, simple syrup, egg whites, Angostura bitters

NEW YORK SOUR \$12.50

Old Forester Bourbon, lemon, simple syrup, Cabernet float

## Nolia Classics

CATEGORY FIVE "HURRICANE" \$13.50

Barton Light rum, Cruzan dark rum, lemon juice, passionfruit puree, grenadine

VIEUX CARRE \$13

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

A LA LOUISIANE \$13

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

SAZERAC \$14

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

## Hot Toddy's

STIFLER'S MOM \$12

Apple Brandy, cinnamon simple syrup, lemon

SICILIAN KISS \$12

Coffee, sambuca, frothed milk, absinthe flame

DUBLIN LATTE \$12

Proper 12 whiskey, coffee, frothed milk, simple syrup

HIGHLAND ELIXIR \$12

Cutty Sark Scotch, charred rosemary, lemon, honey,

## \*\*\* Signature Creations \*\*\*

THE BACK PORCH \$14

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

SUMMERTIME BLUE'S \$13

Vodka, blueberries, lemonade, simple

BETH DUTTON SOUR \$14

Hornito's Reposado tequila, apricot preserve, honey simple syrup, ancho Reyes verde, spicy bitters, egg white, lemon

HELLS HALF ACRE \$14

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

MISS CHARLOTTE \$13

Wheatley Vodka, Manzanilla Sherry, lime juice, fennel syrup, strawberries, sesame oil

DAISY CHAIN \$14

Hibiscus infused Luna Azul Tequila, lime, simple syrup, watermelon, angostura bitters

MR. TWAIN \$14

Monkey Shoulder Scotch, Barton rum, cointreau, lemon, OJ, mint

THE BURRO \$14

Hornito's Reposado tequila, pineapple, lime, Absinthe, simple syrup, ginger beer

WEAPING WILLOW \$14

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

## Frozen Cocktails

PINA COLADA \$13

Barton rum, pineapple, coco Lopez, pineapple demerera, lime, Zacapa float, pineapple garnish

**"Too much of anything is bad, but too much good whiskey is barely enough"**

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