

HAPPY HOUR

Sunday through Thursday
12pm - 3pm & 8pm - 10pm

Drink

SUMMERTIME BLUES \$11

RAINIER \$3

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

Eat

CUP OF GUMBO \$8

FRIED CHICKEN THIGH OR DRUM \$4

SPARE RIB \$3

TAVERN FRIES \$9

VEGGIE DIP \$7

CHICKEN PO' BOY \$11
w fries

ALL DAY

SCHOOLS OUT (FOR TEACHERS)

\$1 off your first drink - Please
show your Teachers ID
+ AVAILABLE ALL DAY,
EVERYDAY +

LUNCH SPECIAL \$15

Half Po' Boy + cup of gumbo

Monday

\$5 DRAFT BEER

THE BURGER \$10

Tuesday

TEQUILA DAY \$2 OFF
excludes well

\$5 DRAFT BEER

Wednesday

LADIES DAY

\$1 off all drinks - ALL DAY!!

MAGNOLIA DEVILED EGGS

Thursday

\$1 OFF ALL SIGNATURE COCKTAILS

Sunday

ALL WHISTLE PIG \$2 OFF

\$12 GROWLER FILLS

Libations

WHISKEY FLIGHT MKT
Three 1 oz pours

Old Fashioned's

MT HOUSE OLD FASHIONED \$13

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

BOARDWALK EMPIRE \$13

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

PINEAPPLE OF \$12

Old forester, Pinapple Demerera,
peach bitters, grapefruit peel,
cherry

UP IN SMOKE \$13

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

MANHATTAN \$13

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

BOULEVARDIER \$13

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

Crisp & Refreshing

WHITE SANGRIA \$14

Chenin blanc, Stoli cucumber, St
Germain, honey simple syrup,
white peach, raspberries, Orange,
strawberries

BLOOD ORANGE NEGRONI \$13

Freeland gin, blood orange
infused Doolin Blanc vermouth,
Campari, blood orange peel,
cherry

NEW YORK SOUR \$12

Old Forester Bourbon, lemon,
simple syrup, Cabernet float

MINT JULEP \$13

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

SUMMERTIME BLUE'S \$11

Vodka, blueberries, lemonade,
simple syrup

KENTUCKY MULE \$12

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

BOURBON SOUR \$12

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

JOHN COLLINS \$12

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

Nolia classics

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

CATEGORY FIVE "HURRICANE" \$13

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

SAZERAC \$14

Choose your medicine: Cognac |
Rye | 50/50

+ Peychauds, lemon oil,
absinthe flame +

★ Signature Creations ★

THE BACK PORCH \$14

Peach tea infused Bourbon,
Amaro Angelino, lemon, peach
tea syrup, mint,

HELLS HALF ACRE \$14

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

MISS CHARLOTTE \$13

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

DAISY CHAIN \$13

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

WEAPING WILLOW \$13

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

MR. TWAIN \$14

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

Frozen Cocktails

PINA COLADA \$12

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

FROSE \$12

Rose, Ciroc berry, strawberry
puree, fresh strawberry,
blueberry and strawberry
garnish

PEAR MARGARITA \$11

Luna azul tequila, lime, cointreau,
simple syrup, Prickly pear puree,
lime

PRINCESS PEACH \$11

Old Forester bourbon, peach
simple syrup, mint leaves, white
peach slices, dehydrated peach
and mint sprig 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