HAPPY HOUR

Sunday through Thursday 12pm - 3pm & 8pm - 11pm

Eat & Drink

COORS LIGHT $3.50

FROSE $10

SUMMERTIME BLUES $12

FIREBALL $3

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

TAVERN FRIES $9

BLT $12

JAMBALAYA (HALF) $12

FISH N CHIPS (HALF) $13

BLUE JEAN BLUES + RAINIER $18

ALL DAY

SCHOOLS OUT (FOR TEACHERS)
$1 off your first drink - Please show your Teachers ID

Monday

THE BURGER + BEER $15

SHRIMP N' GRITS (GF) $21

Tuesday

$3 TACOS

$8 HOUSE MARGARITA DAY

$2 OFF THESE TEQUILA'S....
Don Julio, Clas Azul, Cincoro

Wednesday

$1 CHICKEN WINGS

LADIES DAY
$1 off ALL drinks ALL DAY

Thursday

$1 OFF ALL SIGNATURE COCKTAILS

Sunday

DOMESTIC BUCKETS (5) $19
Coors light / Budweiser

$1 OFF ALL FROZEN DRINKS

BASKET OF POPCORN CHICKEN (8) $16
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

PINEAPPLE OLD FASHIONED $12
Old forester, Pinapple Demerera, peach bitters, grapefruit peel, cherry

UP IN SMOKE $14
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

MAGNOLIA 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 $13
Vodka, blueberries, lemonade, simple syrup

KENTUCKY MULE $13
Old Forester Bourbon, lime, ginger syrup, Angostura bitters, soda water

BOURBON SOUR $12.50
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" $13.50
Barton Light rum, Cruzan dark rum, lemon juice, passionfruit puree, grenadine

SAZERAC $14
Cognac | Rye | or 50/50 (Peychauds, lemon oil, absinthe)

★ 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 rub

MISS CHARLOTTE $13
Wheatley Vodka, Manzanilla Sherry, lime juice, fennel syrup, strawberries, sesame oil

DAISY CHAIN $13.50
Hibiscus infused Luna Azul Tequila, lime, simple syrup, watermelon, angostura bitters

WEAPING WILLOW $14
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 $13
Barton rum, pineapple, coco Lopez, pineapple demerera, lime, Zacapa float, pineapple garnish

MAGNOLIA F'ROSE $13
Rose, Ciroc berry, strawberry puree, fresh strawberry, blueberry and strawberry garnish

PEAR MARGARITA $12
Luna azul tequila, lime, cointreau, simple syrup, Prickly pear puree, lime

SOUTHERN BELLE $12
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