

# Happy Hour

3PM - 5PM | 9PM - 10PM

## DRINK BETTER WHISKEY

- 20% off ANY Whiskey over \$20 -

TALL BOY OF THE WEEK 4

DRAFT OF THE WEEK 6

SUMMERTIME BLUES 10

TAVERN OLD FASHIONED 10.50

25% OFF BOTTLES OF WINE

NOLIA' BOILERMAKER 18

- Highest "American Prairie" + Shoug Pilsner -

THE BURGER 9

GRILLED CHICKEN SANDWICH 9

OYSTER SHOOTER 2.5

TAVERN FRIES 8

WEDGE SALAD 7

BUFFALO CAULIFLOWER 7

<sup>spicy</sup> JAMBALAYA 18

- Add gulf shrimp 6 add crawfish 4 -

## ALL DAY

### SCHOOLS OUT (FOR TEACHERS)

- \$1 off your first drink -

+ Please show your teachers ID +

### • Monday •

ALL DAY HAPPY HOUR

### • Tuesday •

ALL BURGERS 14

- With drink purchase -

### • Wednesday •

\$1 CHICKEN WINGS

CREOLE LINGUINI 23

LADIES DAY

- \$1 off ALL Drinks -

+ No wells / specials +

### • Thursday •

BOWL OF GUMBO 18

CHICKEN N' BEER 17

- Pfriem Lager and popcorn chicken -

+ one side +

### • Sunday •

KIDS 10U EAT FREE, AFTER 3PM!

STEAK FRITES

- 10oz sirloin and frites -

34

## LIBATIONS

### ★ MT Signature cocktails ★

THE BACK PORCH 15

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

SUMMERTIME BLUE'S 14

- Wheatley vodka, blueberry syrup, house lemonade -

HELLS HALF ACRE 15

- Vida 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 15

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

THE BETH DUTTON\* 15

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

THE ESPRESSO MARTINI \$15

- Ketel One vodka, espresso, Mr Black coffee liqueur, Kahlua, brown sugar, espresso beans -

DAISY CHAIN 15

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

MR. TWAIN 15

- Monkey Shoulder Scotch, Barton rum, cointreau, lemon juice, fresh OJ, mint -

### Signature Manhattan's

SIRIUS MANHATTAN 16

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

THE LOVE STORY 15

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

WILLIAM WALLACE 16.50

- Cutty Sark Scotch, Antica sweet vermouth, Ango and Orange bitters, orange peel, cherry -

THE PERFECT 18

- Elijah Craig rye, Dolin dry / Antica sweet vermouth, Angostura / Orange / peach bitters, lemon peel, cherry -

## MT Old Fashioned's

TAVERN OLD FASHIONED 15

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

UP IN SMOKE 16

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

+ BARREL AGED +

BOARDWALK EMPIRE 15

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

KINGS RANSOM 16

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

## Hot Toddy's

STIFLER'S MOM 14

- Apple Brandy, cinnamon simple syrup, lemon -

HIGHLAND ELIXER 14

- Scotch, herbs, lemon, honey, hot water -

HOT BUTTERED RUM 14

- VSOP Damoiseau dark rum, house made hot butter mix, hot water, whipped cream -

## New Orlean's Classics

VIEUX CARRE 14

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

CATEGORY FIVE "HURRICANE" 15

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

A LA LOUISIANE 14

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

SAZERAC 15

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

## Crisp & Refreshing

JOHN COLLINS 14

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

BOURBON SOUR \* 14

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

KENTUCKY MULE 14

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

NEW YORK SOUR 14

- Bourbon, lemon, simple, red wine float -

ASK TO SEE OUR WHISKEY / WINE BOOK