

HAPPY HOUR DRINKS

4 12 oz. Bottled Beers
Bud Light or Coors Light Draft

5 Fireball Shot Coa Reposado Shot
Evan Williams Shot

6 Well Drinks
Waterbrook Chardonnay
Waterbrook Red Blend
Steak Company Margarita

7 Steak Company Tea
Bourbon Old Fashioned
Rye Manhattan
Double Pour Martini
Bliss Martini
berry, hibiscus, honeysuckle, lavender, or ginger-citrus

FEATURED WINES

7/Glass 28/Bottle

KRIS Pinot Grigio

CONUNDRUM White Blend

CHARLES SMITH VINO
Rosso Cabernet Sauvignon

CONO SUR
Sauvignon Blanc

DONA PAULA
Malbec

DISRUPTION
Rose

Monday-Friday
3-7 pm

Saturday 9 am-6 pm

ALL DAY SUNDAY

HAPPY HOUR ONLY IN THE WHISKY SALOON

HAPPY HOUR FOOD

- 5
6 Fried Oysters
Garlic Cheesy Bread
Grilled Zucchini Spears
Mini Classic Blue Cheese Wedge
- 6
4 Prawn Cocktail
6 Stuffed Mushrooms
6 Steak Company Wings
choice of honey-sriracha, buffalo, teriyaki, bbq, or naked
served with ranch or blue cheese dressing
- 7
Fried Zucchini
Calamari
- 8
3 Street Tacos
2 Beef Bacon and Blue Cheese Sliders
Loaded Nachos with Pico de Gallo
- 9
4 Chicken Teriyaki Skewers
- 10
Steak Bites
choice of Teriyaki Sauce or Demi-Glace
2 Lamb Pops
2 Lobster Cakes
1/2 lb. Steamed Manila Clams
- Monday-Friday
3-7 pm
Saturday 12-6 pm
Sunday 12pm-Close

HAPPY HOUR ONLY IN THE WHISKY SALOON

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.