

HAPPY HOUR

2-6 pm, Monday to Friday

\$2 OFF

CRAFT DRAFT

Ask your server for our selection of local craft beer on tap

HOUSE WINE

SAUVIGNON BLANC

Nobilo, New Zealand

MERLOT

14 Hands, Washington

\$4 OFF ALL APPETIZERS

SMOTHERED FRIES

CRISPY RIB BITES

MINI MAC SLIDERS

QUESO CHEESE DIP

LETTUCE WRAPS

PARMESAN TRUFFLE

TATER TOTS ^{GC}

FRIED PICKLES

SHISHITO PEPPERS

CHICKEN TENDERS

MEATBALL SKILLET

SALSA & CHIPS ^{GC}

FRIED CHEESE CURDS

KEG OF NACHOS ^{GC}

CHICKEN WINGS

\$3 OFF

COCKTAILS

LOS MEXICANOS

Sheela tequila blanco, triple sec, fresh fruit medley, pineapple syrup

BLOODY MARY

Tito's vodka, zing zang

CLASSIC MOJITO

Bacardi white rum, fresh mint & lime, soda

OLD FASHIONED

High West American Prairie bourbon, orange bitters, luxardo cherry

AÑEJO OLD FASHIONED

Añejo tequila, orange bitters, luxardo cherry

SHARK MULE

New Amsterdam vodka, Barritt's ginger beer

TEQUILA MULE

Mi Campo blanco, Barritt's ginger beer

WHISKEY SMASH

Bulleit bourbon, fresh mint, pineapple

PREMIUM SPIRITS

TITO'S VODKA

BOMBAY SAPPHIRE GIN

BULLEIT BOURBON

BACARDI WHITE RUM

CASAMIGOS REPOSADO TEQUILA

\$5 **PORCH SIDE MARG**
Blanco tequila, triple sec, fresh pressed lime. Choice of lime, strawberry or raspberry

^{GC} Gluten conscious menu items, with modifications from our kitchen. Our kitchens are not gluten free, cross contamination may occur. Some restrictions apply. Not available for take-out, delivery or on special event nights. Taxes not included.