

HAPPY HOUR

MONDAY – SUNDAY 2-7PM

CRAFT COCKTAILS

CAVALIER 11

Cachaca, Fresh Strawberries, Brazilian Syrup,
Lime, Fee Foam Bitters

MALIBU 11

Reposado Tequila, Lime, Tonka Bean Syrup,
Charred Grapefruit, Coconut Puree, Salt

CORVETTE 11

Bourbon, Basil Syrup,
Lemon, Fee Foam Bitters

VOLT 11

House-Infused Vanilla Vodka, Bailey's,
Kahlua, Espresso, Simple Syrup

MARGARITA YOUR WAY 11

Classic, Dragon Fruit, Pomegranate,
Spicy or Strawberry

CORUIAR 11

Bourbon, Simple Syrup, Bitters
Choice of Smoked Wood
(Cherry, Hickory, Apple, Whiskey Oak)

SEASONAL SANGRIA 8

Made Fresh Daily, Ask About Today's Batch

IMPALA 11

Aperol, Prosecco, Club Soda

\$2 OFF SELECT DRAFT BEERS

HOUSE WINES \$8

HOUSE DRINKS \$7

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MARGARITA FLATBREAD \$14

Tomato, Basil, & Fresh Mozzarella

KENNET SQUARE FLATBREAD \$15

Smoked Mushroom, Bechamel
Mozzarella, Truffle Vinaigrette,
Bacon & Arugula

WINGS 6, \$12

Tossed in your choice of sauce:
10, \$15
Old Bay, Cajun Dry Rub, Buffalo, 20, \$30
or Spicy Honey & Molasses 30, \$40

BLUE CRAB DIP \$14

Claw Crab Meat, Cream Cheese,
Paprika, Cayenne. Topped with
Jumbo Crab Meat

TRUFFLE FRIES \$17

Parmesan Cheese

1/2 POT MUSSELS \$18

Your choice of: White Wine,
Mushroom & Bacon,
Mediterranean or Thai Curry.

HOUSE OYSTERS \$2/EA