

# Happy Hour

MONDAY TO FRIDAY · 3 TO 6 PM

## COCKTAILS \$6

Laurie's Old Fashioned

bourbon infused with apricot, orange and angostura bitters, turbinado

Frozen Margarita

blanco tequila, dry curacao, lime and agave

Ocean Water

rum, ginger, coconut, lime



## WINE \$6

Red · White · Sparkling · Rosé

## DRAFT BEER \$4

Buffalo Bayou... Buffalo Sunset...9.2%\*

Lone Pint.. Gentleman's Relish...4.9%

Eureka Heights ...Space Train ....5.5%

## BARTENDERS PICK \$6

Avery White Rascal / Shot of Fire & Damnation

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## BITES \$5

Jalapeño Poppers

crisped fresh jalapeños filled with cream cheese and black pepper bacon  
served with ranch dressing

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Salmon Crudo

thin sliced salmon with jalapeño ponzu, apple and cucumber julienne

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Smoked Chicken Nachos

crisp tortilla strips piled with guajillo smoked chicken and queso blanco  
topped with chunky guacamole and sour cream

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Short Rib Poutine

handcut fries topped with white cheddar and braised short ribs in rich brown gravy

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SF Spicy Chicken

crispy thin breast tossed in tangy hot sauce served with chunky  
blue cheese dressing and vegetable sticks

*State Fare*  
KITCHEN & BAR