

# Happy Hour

MONDAY-FRIDAY, 11AM-6PM  
(BAR AREA ONLY)

## Beer Selections

### DRAFT

SALLY'S WHITE PEACH WIT 4  
SALLY'S PICKLE BRINE PILSNER 4  
FLAGSHIP BLOOD ORANGE IPA 4

NARRGANSETT LAGER 4  
KILLS BORO ISLAND VIBES 4  
ROTATING SEASONAL

### BOTTLES

BUD/BUD LIGHT/COORS LIGHT 3  
HEINEKEN/HEINEKEN LIGHT 4  
CORONA 4

ABITA PURPLE HAZE 4  
STELLA ARTOIS 4  
OMMEGANG WITTE WHEAT 4

### CANS

FLAGSHIP FRESH KILLS 4  
FLAGSHIP KILL VAN KOLSCH 4

FLAGSHIP SEASONAL 4  
MILLER HIGH LIFE 3

## Hard Seltzers

TRULY LIME 4  
TRULY WILDBERRY 4

HIGH NOON PEACH 5  
HIGH NOON PINEAPPLE 5  
WHITE CLAW MANGO 4  
WHITE CLAW BLACK CHERRY 4

**Sally's**  
SOUTHERN  
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## Cocktails

**MAGNOLIA MARGARITA**  
Sauza Silver, Cointreau,  
Fresh Lime, Wild Flower Essence 7

**HUCKLEBERRY GIN**  
Hendricks, Huckleberry Syrup,  
Muddled Blueberries, Fresh Lime & Tonic 7



## ROSEMARY-PEACH LEMONADE

Peach Infused Vodka,  
Rosemary Syrup,  
Home-Made Lemonade 7

**SMOKED SAZERAC SWEET TEA**  
Hickory Smoked Sazerac,  
Sweet Tea, Butter Pecan Syrup 7

### WINE 5

Cabernet, Merlot, Pinot Noir, Pinot Grigio,  
Chardonnay, Sauvignon Blanc

### SANGRIA 6

Blackberry Red or  
Georgia Peach White

## Small Plates

### FRIED OYSTERS

Briarpatch Oysters,  
Roasted Tomato Relish,  
Saffron Aioli 11

### WINGS

Traditional,  
Pepper Peach, or  
Black Garlic Sesame 8

### FRIED SHRIMP

Creole Spice,  
Cucumber-Lime  
Remoulade 9

### CORN FRITTERS

Corn, Chipotle Cheddar,  
Saffron Aioli 6

### PIMENTO CHEESE EMPANADAS

Roasted Tomato Relish 6

### PICKLE FRIES

Salt-Pepper-Ketchup  
Aioli 6

Live Love Laugh  
Chef Peter Botros

