



happy hour / M-F / 2:30-5p

wines by the glass

SANTA MARINA PROSECCO Italy	\$8
CANALETTO PINOT GRIGIO Italy	\$8
DASHWOOD SAUVIGNON BLANC New Zealand	\$8
THE BEACH BY WHISPERING ANGEL Provence	\$10
SONOMA CUTRER CHARDONNAY Russian River Valley	\$12
LA CREMA PINOT NOIR Monterey	\$8
DUCK HORN "CANVASBACK" CABERNET Washington	\$12
MOLLY DOOKER "THE BOXER" SHIRAZ Australia	\$15
CAYMUS CABERNET California	\$16

360° tinis \$6

LEMON DROP	GIMLET	DIRTY MARTINI
COSMOPOLITAN		ESPRESSO MARTINI

specialty cocktails \$10

BEACHY TINI

Sorrento Vodka, fresh peaches, hibiscus simple, fresh lemon juice, splash of prosecco

GEORGE THE 3rd

Benchmark Single Barrel bourbon, blackberry-vanilla simple syrup, smoked citrus bitters, aromatic bitters

THE PLUM & THE BEE

plum infused vodka, honey vodka, ginger, fresh lemon juice

ORIGINS SPRITZER

lychee liqueur, prosecco, splash of soda

HOUSE MADE SANGRIA + MARGARITAS

\$2 OFF

BEERS, SELTZERS + ALCOHOL ALTERNATIVES



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food

MARKET GUMBO

\$7 cup / \$11 bowl

shrimp, andouille, okra, cumin rice, house roll

WHOLE LOTTA LOVE

\$10

fried okra, fried green tomatoes, fried pickles
served with ranch and zesty ranch

THAI BEEF ROLLS

\$12

ground beef, ginger, cucumbers,
Thai peanut sauce, peanuts, cilantro,
green onions

HOUSE CAESAR

\$10

romaine hearts, farm egg, shredded Reggiano,
garlic croutons, house made Caesar dressing
add: chicken or shrimp +\$6

BEEF TACHOS

\$13

ground beef, "ranch" tater tots, pico de gallo,
housemade queso, green onions

SOUTHERN SPREADS

\$13

jalapeño pimento cheese, Tupelo honey
whipped goat cheese, crudité,
lavosh cracker bread, zesty ranch
[gf crackers available on request]

FISH & CHIPS or SHRIMP BASKET

\$18

fried with fries *or* tots and hushpuppies

DOUBLE ANGUS SMASH BURGER

\$15

bacon onion jam, cheese, brioche bun, fries,
and a side of YUM sauce
add bacon +\$2

ANGUS BEEF FILET MEDALLIONS

\$24

chimichurri, roasted Brussels sprouts,
truffle parmesan fries
