

MONDAY - FRIDAY • 3PM - 7PM

# Happy Hour Selections

**\$2.75**

## DOMESTIC BOTTLE BEERS

Bud Light, Budweiser, Coors Light,  
Michelob Ultra, Miller Lite, Shiner Bock

**\$2.75**

## DOMESTIC DRAFT BEERS

Bud Light, Michelob Ultra, Shiner Bock

**\$3.75**

## CRAFT & IMPORT BOTTLE BEERS

Angry Orchard Crisp Apple Hard Cider, Blue Moon Belgian White, Corona Extra,  
Dos Equis Lager Especial, Guinness Blonde American Lager, Heineken,  
New Belgium Voodoo Ranger IPA, Samuel Adams Boston Lager,  
Samuel Adams Rebel IPA, Sierra Nevada Pale Ale, Stella Artois, Stone IPA

## CRAFT CAN BEERS

New Belgium Dayblazer, New Belgium Fat Tire,  
Oskar Blues Mama's Little Yella Pils

**\$3.75**

## CRAFT & IMPORT DRAFT BEERS

Ragin' Cajuns Ale, Samuel Adams Seasonal, Yuengling Traditional Lager

## HOUSE FROZEN & ROCKS MARGARITAS

## WELL DRINKS



**\$4.75**

## WINES

Beringer White Zinfandel  
Clos du Bois Merlot  
Dark Horse Cabernet Sauvignon  
Glass Mountain Chardonnay  
Messina Hof Texas Hold 'Em Red Blend

**\$6.75**

## CORONARITA

## GIN & GINGER MOJITO

## TEXAS TEA

## TROPICAL SANGRIA

Happy Hour not available on select holidays or holiday weekends.

\*Available in the bar area only.



Select Wines



Coronarita

# Happy Hour Appetizers

**\$4.00**

## FRIED MUSHROOMS

Served with Ranch

## FRIED ONIONS

Served with Border Sauce



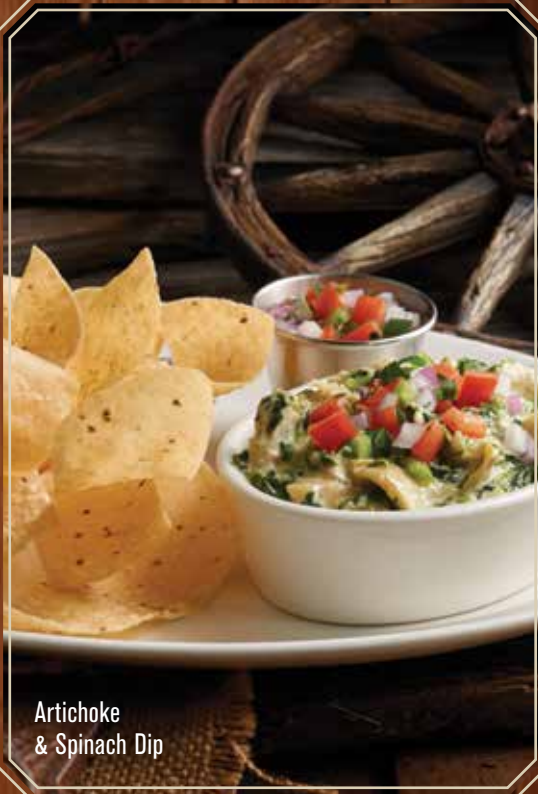
**\$5.00**

## CHEESE FRIES

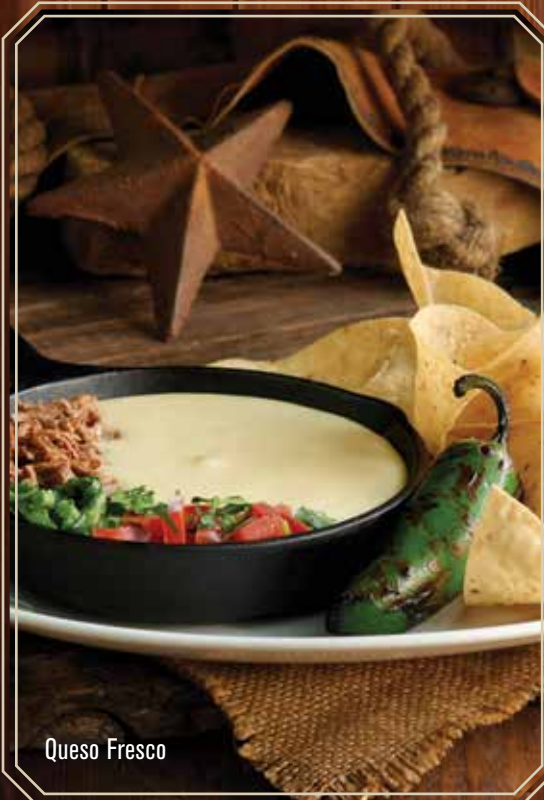
Served with Ranch

## SEAFOOD FONDEAUX

Served with Garlic Bread



Artichoke  
& Spinach Dip



Queso Fresco

**\$6.00**

## ARTICHOKE & SPINACH DIP

Served with Chips & Salsa

## CHICKEN & SHRIMP ENBROCHETTE

Served with Border Sauce

## QUESO FRESCO

Served with Chips

## RANGE RATTLERS

Served with Ranch

Happy Hour Appetizers not available to go.  
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