

MONDAY - FRIDAY • 3PM - 7PM

Happy Hour Drinks

\$2.75

DOMESTIC BOTTLE BEERS

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

DOMESTIC DRAFT BEERS

Bud Light

Featuring Silver Star Bock from craft brewer Franconia

Brewed in McKinney, Texas

\$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

CRAFT & IMPORT DRAFT BEERS

New Belgium Citradelic IPA, Samuel Adams Seasonal

HOUSE FROZEN & ROCKS MARGARITAS

WELL DRINKS



Silver Star Bock



Select Wines



Coronarita

\$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.

Happy Hour Appetizers

\$4.00

FRIED MUSHROOMS

Served with Ranch

FRIED ONIONS

Served with Border Sauce



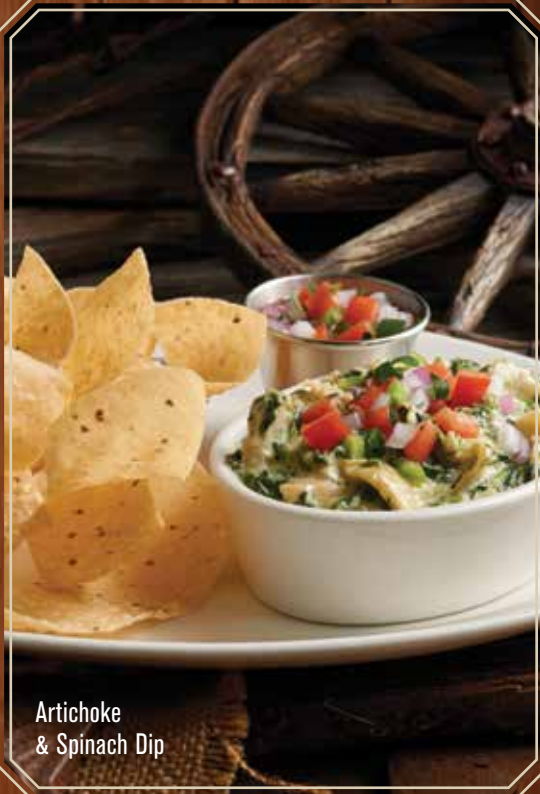
\$5.00

CHEESE FRIES

Served with Ranch

BACON-WRAPPED QUAIL

Served with Brussels Sprouts



Artichoke
& Spinach Dip



Queso Fresco

\$6.00

ARTICHOKE & SPINACH DIP

Served with Chips & Salsa

QUESO FRESCO

Served with Chips

RANGE RATTLEERS

Served with Ranch



Happy Hour Appetizers not available to go.
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*Regarding the safety of these items, written information is available upon request; Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.