

Happy Hour Drinks

\$2.75

DOMESTIC BOTTLE BEERS

Bud Light (110 cal), Budweiser (150 cal), Coors Light (100 cal), Lone Star (130 cal), Michelob Ultra (90 cal), Miller Lite (100 cal), Shiner Bock (140 cal), Shiner Light Blonde (100 cal)



\$3.75

CRAFT & IMPORT BOTTLE BEERS

Angry Orchard Crisp Apple Hard Cider (220 cal), Blue Moon Belgian White (160 cal), Corona Extra (150 cal), Dos Equis Lager Especial (140 cal), Guinness Blonde American Lager (150 cal), Heineken (140 cal), Modelo Especial (120 cal), New Belgium Voodoo Ranger IPA (270 cal), Samuel Adams Boston Lager (180 cal), Sierra Nevada Pale Ale (170 cal), Stella Artois (150 cal), Stone IPA (200 cal)

CRAFT CAN BEERS

Austin Eastcoasters Blood Orange Cider (160 cal), New Belgium Dayblazer (140 cal), New Belgium Fat Tire (160 cal), Oskar Blues Mama's Little Yella Pils (160 cal), Samuel Adams Sam '76 (150 cal)

HOUSE FROZEN & ROCKS MARGARITAS (170/220 cal)

WELL DRINKS (90-100 cal)



\$4.75

WINES

Beringer White Zinfandel (130 cal)
Clos du Bois Merlot (150 cal)
Dark Horse Cabernet Sauvignon (150 cal)
Messina Hof Texas Hold 'Em Red Blend (130 cal)
Tunnel Of Elms by Beringer Chardonnay (150 cal)



\$6.75

CORONARITA (350 cal)
TEXAS TEA (330 cal)
TROPICAL SANGRIA (220 cal)

Happy Hour not available on select holidays or holiday weekends.

*Available in the bar area only.



Select Wines



Coronarita

Happy Hour Appetizers



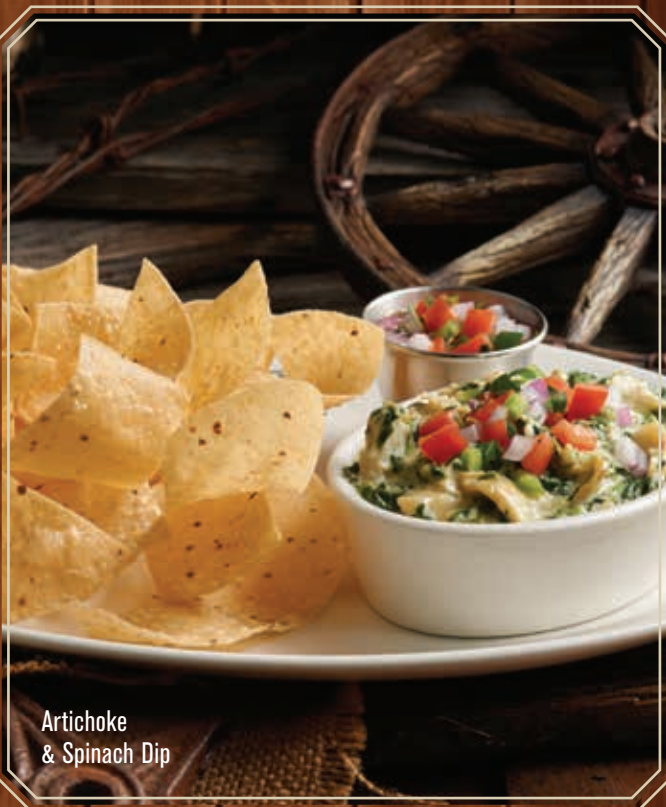
\$4.00

FRIED MUSHROOMS
(460 cal)

Served with Ranch

FRIED ONIONS
(740 cal)

Served with Border Sauce



Artichoke
& Spinach Dip



Queso Fresco

\$6.00

**ARTICHOKE &
SPINACH DIP (630 cal)**

Served with Chips & Salsa

**CHICKEN & SHRIMP
ENBROCHETTE (770 cal)**

Served with Border Sauce

QUESO FRESCO (1290 cal)

Served with Chips

RANGE RATTLERS (930 cal)

Served with Ranch

Happy Hour Appetizers not available to go.
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