

HAPPY HOUR

4 - 7

MONDAY - FRIDAY



Fried Pickles habañero ranch	\$5
House Smoked Beef Jerkey	\$5
Peel & Eat Smoked Shrimp creole remoulade	\$10
Rib Tips	\$6
Brisket Tacos onions, cilantro, salsa	\$6
Fried Pimento Cheese	\$6

\$6 COCKTAILS

Bloodhound

london dry gin, lillet aperitif, sweet vermouth, strawberry pureé

Paloma

tequila blanco, quina aperitif, grapefruit, lemon-lime soda, salted rim

Rum Punch

white rum, brandy, peach black tea, lemon, steens cane syrup

q Lemonade

house-made cucumber vodka, fresh lemonade, fruit pureé

Kentucky Mule

bourbon, ginger beer, simple syrup, lime, fresh mint

q Old Fashioned

bourbon, steen cane syrup, orange bitters

Sazerac

rye, absinthe, simple syrup, peychauds bitters, angostura bitters

Boulevardier

bourbon, aperol, sweet vermouth, fresh grapefruit

\$4 BEERS

5 Rabbits - Gringolandia (Bedford Park, IL)
Two Brothers - Prairie Path (Warrenville, IL)
Stella Artois (Lueven, Belgium)
Off Color - Tooth & Claw (Chicago, IL)
Shiner - Shiner Bock (Shiner, Tx)
Kentucky Bourbon Barrel Ale (Lexington, Ky)
Boulevard - Tank 7 (Kansas City, Mo)
Baderbraü - Chicago Pils (Chicago, IL)
Moody Tongue - Chocolate Churro Porter (Chicago, IL)

ROTATING SELECTIONS

Bell's Brewery (Kalamazoo, Mi)
3 Floyds Brewing Co. (Munster, In)
Lagunitas Brewing Company (Chicago, IL)
Vandermill Ciders (Spring Lake, Mi)
Solemn Oath Brewery (Naperville, IL)
Founder's Brewery (Grand Rapids, Mi)
18th Street Brewing (Gary, In)

\$5 WHISKEY

Ancient Age
Benchmark
Cody Road
George Dickel Rye

Jameson
JTS Brown
Rittenhouse Rye
Wild Turkey 101

\$6 WINES

Prosecco, Vovetti, Italy, NV
Pinot Grigio, Vino, Washington '15
Chardonnay, Raebrun, California '14
Rose, Milbrandt, Washington '16
Pinot Noir, Matthew Fritz, California '14
Cabernet Sauvignon, True Myth, California '14