

# HAPPY HOUR THINGS TO EAT

MONDAY - SATURDAY 4PM - 7PM  
SUNDAY 4PM - CLOSE

## \$3 SNACKS

**Vine Ripe Tomato Bruschetta**  
Tomatoes / Basil / Garlic / Olive Oil / Balsamic

**Roasted Red Pepper Hummus**  
Cucumbers / Extra Virgin Olive Oil / Crispy Pita Chips

**Truffle Fries**  
Truffle Butter / Fresh Herbs / Parmesan Cheese

## \$5 MUNCHIES

**Crispy Baja Fish Tacos**  
Southwest Jicama Slaw / Roasted Corn Salsa / Cilantro Ranch

**Asian Chicken Lettuce Wraps**  
Vegetable Slaw / Cilantro Peanut Dressing / Sweet & Spicy Peanuts

**Calamari "Fritto Misto"**  
Roasted Tomato Sauce / Cilantro Jalapeno Aioli

**Ahi Tuna Poke Bowl\***  
Sushi Rice / Green Onion / Avocado / Wonton Crisps

**McCormick's Cheeseburger\***  
Lettuce / Tomato / Onion / Cheddar Cheese / French Fries

## \$7 GOODIES

**Jam'on Burger\***  
Bacon Jam / Cheddar Cheese / Pickled Red Onions / Arugula

**Blackened Chicken Quesadilla**  
Chipotle Tortilla / Peppers / Onions / Sour Cream / Pico de Gallo

**Spicy Buffalo Chicken Wings**  
Blue Cheese Dressing / Carrots / Celery

## \$9 BITES

**Chilled Jumbo Shrimp Cocktail**  
Horseradish Cocktail Sauce

**Spice Seared Ahi Tuna\***  
Pickled Lipstick Peppers / Yuzu Aioli

**Oysters Rockefeller (3)**  
Spinach / Pernod / Parmesan Cheese / Hollandaise

## TUESDAY

**Tito's & Tacos**  
Fish Tacos - \$2 each | Tito's Mexitini - \$5

## WEDNESDAY

**Shrimp & Shuck**  
Oysters - \$1 each | Shrimp - \$1 each

## THURSDAY

**Oyster Rockefeller**  
\$2.50 each

## Dine in Bar Area Only

Available with minimum beverage purchase of \$3.25 per person.

\*Items may be cooked to order, are served raw or undercooked, or contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

MSDK 12/12/2017

# HAPPY HOUR THINGS TO DRINK

## LOCAL & CRAFT DRAFT \$5

Blue Moon Stella Artois  
Samuel Adams DC Brau The  
Corruption IPA

## DOMESTIC TAP \$4.5

Bud Light  
Coors Light

## WELL SPIRITS \$4

Vodka / Gin / Rum / Tequila / Bourbon / Scotch

*Additional \$1 for Martinis and Manhattans*

## AMERICAN CRAFT SPIRITS \$6

Tito's Handmade Vodka (TX) / Bayou Silver Rum (LA)

Death's Door Gin (WI) / Bulleit Bourbon (KY)

*Additional \$1 for Martinis and Manhattans*

## HAPPY HOUR WINES BY THE GLASS \$6

Glass Mountain Chardonnay

Brancott Sauvignon Blanc

Ecco Domani Pinot Grigio

A by Acacia Rosé

Beringer White Zinfandel

Mark West Pinot Noir

Blackstone Merlot

La Joya 'Gran Reserva' Cabernet Sauvignon

## PREMIUM WINES BY THE GLASS \$8

La Marca Prosecco

Joel Gott 'Unoaked' Chardonnay

Acrobat Pinot Gris

Sterling 'Vintner's Collection' Merlot

Louis M. Martini Cabernet Sauvignon

Don Miguel Gascon Malbec

## HAND-CRAFTED COCKTAILS & MARTINIS

### Gold Margarita

Sauza Gold Tequila / triple sec / fresh lime juice \$6

### M&S Iced Tea

Stolichnaya Vodka / Bacardi Superior Rum  
Beefeater Gin / Cointreau Orange Liqueur / fresh lemon juice / Coca-Cola \$7

### Bayou Classic Mojito

Bayou Silver Rum / mint / fresh lime juice / club soda \$7

### Perfect Lemon Drop Martini

Absolut Citron Vodka / triple sec / simple syrup / fresh lemon juice \$7

### The Blue Basil

Death's Door Gin / Reál Blueberry Puree  
fresh lime juice / basil / cucumber \$8

### M&S Moscow Mule

Russian Standard Platinum Vodka  
fresh lime juice / simple syrup / Fever-Tree Ginger Beer \$7

### Bulleit the Old Fashion Way

Bulleit Bourbon / simple syrup / bitters / orange \$7

### Ruby Revival

Tito's Handmade Vodka / Noilly Prat Dry Vermouth  
fresh ruby red grapefruit juice / honey  
Fee Brothers Grapefruit Bitters / Bitter Truth Celery Bitters \$8

### Prosecco Sangria

Bacardi Limón Rum / simple syrup / strawberries  
cucumber / La Marca Prosecco \$8