

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 2/25/2018

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