

HAPPENIN' HOURS

MONDAY - THURSDAY 4PM - 7PM

FRIDAY 3PM - 6PM

Drink Menu

COCKTAILS + MARTINIS

\$6

Landry's Famous Mai Tai
Captain's Punch
Gold Margarita
Mango Mojito
Pomegranate Martini
Raspberry Lemon Drop
Sparkling Lavender Martini

SPIRITS

\$4 SELECT

Vodka, Gin, Rum, Tequila, Bourbon, Scotch

\$6 PREMIUM

Tito's Handmade Vodka, Bayou Silver Rum, Bombay Gin, Bulleit Bourbon, Sauza Blue Silver Tequila, Dewar's White Label Scotch
additional charge will apply for Martinis + Rocks pours

WINES

\$5 SELECT GLASS

Glass Mountain Chardonnay
Mirassou Sauvignon Blanc
Hogue Cellars Pinot Grigio
Chateau Ste. Michelle Riesling
Beringer White Zinfandel
Lindeman's Bin 45 Cabernet Sauvignon
Trinity Oaks Pinot Noir
Fetzer 'Eagle Peak' Merlot

\$6.5 PREMIUM GLASS

Trapiche 'Oak Cask' Chardonnay
Le Charmel Rosé
Luccio Moscato
Hogue Cellars Cabernet Sauvignon
14 Hands Merlot
DeLoach 'Heritage Reserve' Pinot Noir
La Linda by Luigi Bosca Malbec

BREWS

\$3.25 PREMIUM DRAFTS

Michelob Ultra, Abita Amber, Sam Adams Seasonal, Parish Canebrake Wheat

AVAILABLE IN BAR ONLY

happy hour is not available on select holidays and holiday weekends

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FRIDAY 3PM - 6PM

AVAILABLE WITH MINIMUM BEVERAGE PURCHASE OF \$3.35 PER PERSON.

Food Menu

\$4

CRISPY ONION STRINGS + JALAPEÑOS

red peppers, ranch

FRIED ZUCCHINI

ranch

NEW ORLEANS CRAWFISH BREAD

crawfish tails, mozzarella, louisiana spices,
tomatoes, garlic

\$5

BLACKENED CHICKEN QUESADILLA

sour cream, pico de gallo

FRIED CRAB BALLS

seafood stuffing, onion strings, classic cocktail sauce

FRIED GREEN TOMATOES

roasted tomato cream sauce, parmesan, ranch

\$6

BUFFALO CHICKEN SLIDERS

french fries, onion strings, ranch

FRIED CALAMARI

artichoke hearts, jalapeños, sweet red peppers,
marinara, remoulade

COCONUT CRUNCHY SHRIMP

plum sauce, onion strings

PEEL N' EAT SHRIMP

1/2 dozen, classic cocktail sauce

\$7

STUFFED SHRIMP ENBROCHETTE

bacon-wrapped, seafood stuffing, pepper jack,
jalapeños, mornay sauce

CRAB, SPINACH & ARTICHOKE DIP

pico de gallo, house made tortilla chips

FIRECRACKER SHRIMP

tempura fried, creamy sweet chili glaze