HAPPY HOUR

Monday: 4pm to close

Tuesday-Thursday: 4pm-6pm

Friday: 3pm-6pm

FOOD

Warmed New England Cheddar Biscuits | V Garlic herbed butter

Officers Club Kale Salad | GF, V

Carrot, edamame, red onion, pepitas, apple chips, honey-ginger vinaigrette

Smoked Salmon Dip | GF

Caviar, dill, house-made Old Bay seasoned potato chips

Beet Hummus | GF, V

Fresh vegetables, rye crisps, sumac

Deviled Eggs | GF, V

Pickled Fresno peppers, red onion, mustard seeds \$3 for 2 Shoestring French Fries | V With Mushroom Gravy \$8 Truffle Salt & Garlic Ajoli \$6

Fire Roasted California Artichoke | GF, V Garlic herbed butter, mustard seed remoulade,

lemon, sea salt

Half Order of Southern Buttermilk
Fried Chicken Tenders

Country chicken gravy, honey mustard & BBQ ranch dipping sauces, crispy shoestring fries \$13

Three Cheeseburger Sliders*

Sautéed onions, dill pickle, Lowry secret sauce, crispy shoestring fries

Hickory Smoked Wings

Dry rubbed, ranch or blue cheese, carrots, celery \$10

DRINKS

\$2 off well cocktails & all draft beers \$1 off wine by the glass

Happy Hour White and Red Noble Vines Chardonnay \$8 Noble Vines Cabernet Sauvignon \$8

Old Fashioned Shot

Old Forester Bourbon, demerara simple, orange bitters, shaken not stirred

\$7

Seasonal Paloma

Maestro Dobel Silver, grapefruit, lime, fresh seasonal juice \$8

Cucumber Cooler

360° Vodka, cucumber simple, lemon juice, soda, lemon zest, and cucumber slice **Blood Orange Spritz**

Blood orange concentrate, soda, bubbles, topped with Aperol & garnished with orange zest

Seasonal Moscow Mule

360° Vodka, ginger beer, lime, fresh seasonal juice \$8

Substitute MHS Fireside Bourbon to make it a Kentucky Mule

