



*Happy Hour 4pm-7pm*

*\$5 Beer*

**Garrison Tavern Kolsch**  
**Cigar City Tampa-Style Lager**  
**St. Pete Orange Wheat**  
**Cycle Crank**  
**Escape BCBC Brown Ale**

*\$9 Wine*

**Mionetto | Prosecco**  
**Pighin | Pinot Grigio**  
**Chateau St. Jean | Chardonnay**  
**Alamos | Malbec**  
**"H3" | Cabernet Sauvignon**

*\$9 Cocktails*

**Blueberry Shandy**

**Seadog Wild Blueberry Wheat Ale**  
**Cointreau, Lemon**

**Spicy Papaya Margarita**

**Illegal Mezcal, Lunazul Reposado,**  
**Papaya Puree, Chile Simple Syrup,**  
**Lime, Hellfire Shrub Bitters, Mint**

**Pom Rose Margarita**

**Mi Campo, Pomegranate Liqueur,**  
**Lime, Agave**

**Pear Mule**

**Makers Mark, Pear Nectar Lemon, Ginger**  
**Beer**

*Snacks*

**Smoked Chicken Quesadilla |**  
**Roasted peppers, guacamole,**  
**fire roasted salsa | 5**

**Beef Barbacoa Nachos**  
**Barbacoa braised skirt steak,**  
**refried beans, marinated shaved**  
**cabbage, queso, pickled chile,**  
**guacamole, sour cream | 5**

**House Smoked Cheddar**  
**& Jalapeño Sausage**  
**Caramelized onions, whole grain**  
**Kolsch mustard, hoagie roll | 10**

**Pork Belly Sliders** **Chinese BBQ**  
**sauce, pickled carrots and radish,**  
**cilantro, chipotle aioli | 10**