

# HAPPY HOUR MENU

3-6pm daily

## DRINKS

**bottle and sprouts** – full order of brussels with a bottle of house red, house chardonnay, or house bubbles (limit one per customer) – 28

**bird boilermaker** – tall can of narangansett lager, shot of evan williams black label (limit one per customer) – 7

**jameo-ginger** – tall jameson and ginger ale – 6

**tanq & tonic** – tall tanqueray and tonic – 8

**house margarita/paloma** – choice of margarita or paloma with 100% agave tequila – 8

**moscow/kentucky mule** – Vodka or bourbon, lime, ginger beer, bitters – 7

**plain old fashioned** – Bourbon, muddled orange and bitters, splash of water – 8

**mont gravet** – granache-syrah-mourvedre (house red), herault, france '17 – 6

**cono sur, unoaked chardonnay, chile** – 6

**wiseacre tiny bomb** – pilsner, memphis – 5

**draft rotator** – (ask your server for selection) – 5

## BITES

**trio sliders** – one each of pulled pork, Red Bird fried chicken, and bird burger – 11

**fried chicken sliders** – Red Bird fried chicken, biscuit, candied bacon, truffle honey – 10

**zoe's mac 'n' cheese (v)** – cavatappi pasta, sharp white cheddar cheese, pecorino, arugula, heirloom tomato, bread crumbs, green onion – 10

**nashville hot chicken bites** – Red Bird breaded chicken thighs, tossed in nashville sauce, diced pickles, sliced texas toast, side of bird buttermilk sauce – 10

**duck wings** – ducks wings tossed in a sweet chili teriyaki sauce – 12

**pretzel bites (v)** – served with ratio beer cheese – 9

(v)-vegetarian

(ve)-vegan

(gf)-gluten free

**\*\*These items may be served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, seafoods, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**