

THE TUCK ROOM

HAPPY HOUR

Monday – Friday 4 – 7 p.m.

BITES

- CROQUETTES**  6
potato and sweet corn, smoked gouda, honey mustard
- PAPAS BRAVAS** 7
crispy meatballs, fingerling potatoes, goat cheese,
spiced tomato sauce
- LOADED TATER TOTS** 7
bacon ketchup
- CHICKEN CAESAR SALAD** 8
petite romaine, shaved parmesan, crisps, caesar dressing
- FISH TACOS** 8
grilled snapper, cabbage slaw, hass avocado,
cilantro vinaigrette, tortilla chips
- MARGHERITA PIZZA**  8
buffalo mozzarella, pomodoro, garden basil
- BUTTERMILK FRIED CHICKEN** 8
spicy maple bacon syrup
- PULLED PORK SLIDERS** 8
BBQ pork, smoked gouda, pickled peppers

WINES

- RIESLING** Bex Nahe, Germany 2013 7
- SAUVIGNON BLANC** SeaGlass, Santa Barbara 2013 7
- MERLOT** Trinity Oaks, California 2013 7

COCKTAILS

- HOUSE HAND SHAKEN MARGARITA** 8
- NORMA JEAN** 8
strawberries, vodka, lemonade

BEER

CRAFT ON DRAFT Pint 6 | 22oz 8 | Flight of Four 10

Stella Artois, Sam Adams Seasonal, TEXAS BREWS: *Spoetzl* Shiner 'Original' Bock, Saint Arnold *Houston* 'Elissa' IPA, Oasis *Austin* 'Luchesa' Unfiltered Pils, Buffalo Bayou *Houston* '1836' Copper Ale, Oasis *Austin* "Limited Release" Pub Series ,B-52 Lake *Conroe* 'Breakfast' Stout

BOTTLES

- Amstel Light, Bud Light, Corona, Heineken, Woodchuck Cider, 5
St. Pauli Girl N/A
- Oasis Texas Brewing Company Seasonal, Guinness Draft Can, 6
Chimay Blue Belgian Ale, Saint Arnold Houston Endeavor Double
IPA, Saint Arnold Houston Weedwacker Blonde Hefeweizen

 Vegetarian Option