

◆ **LATE NIGHT HAPPY HOUR**  
◆ Every Day, 11pm–1am

■ **BEER & SHOT**

- HIGH LIFE & JW DANT STRAIGHT BOURBON 6
- DOS EQUIS XX LAGER & CIMARRON TEQUILA 7
- DEVILS HARVEST IPA & EL DORADO 5YR RUM 8
- SHINER BOCK & SAILOR JERRY RUM 9
- URBAN SOUTH SECOND PILSNER & EL SILENCIO MEZCAL 11
- ANCHOR LAGER & FERRARI 12
- CHEF'S SPECIAL: ANCHOR LAGER & JAMESON 12

▼ ▲ **COCKTAILS**

FEATURED CLASSIC COCKTAIL 7

OLD FASHIONED 7  
bourbon or rye whiskey, bitters, demerara

SHERMANS CUP 7  
rose' wine, muddled blackberry and orange,  
lemon and lime

DAIQUIRI 7  
Don Q Cristal, lime

PUNCH 6  
house made, changes daily

●● **WINE**

SABINE ROSÉ 2016 7  
Grenache, Syrah, Cabernet Sauvignon, Cinsault, Provence,  
France

MESTRES 1312 RESERVA BRUT NV 10  
Xarel-Lo, Macabeo, Parellada, Penedes, Spain

▶◀ **BEER**

DOS EQUIS XX LAGER 4  
(16 OZ CAN) Monterrey, Nuevo León, Mexico (ABV 4.3%)

HIGH-LIFE, CHAMPAGNE OF BEERS 3  
(16 OZ DRAFT) Milwaukee, WI (ABV 4.6%)

◆ **LATE NIGHT FOOD MENU**  
◆ Every Day, 11pm–1am

■ **SMALL**

CEVICHE 13  
gulf fish, aji amarillo-citrus marinade, pickled yams, rice  
crisps

FRIED OYSTERS 16  
chili-lime aioli, spring onion, squash slaw

POPCORN SHRIMP 12  
tempura batter, charred corn remoulade

PORK BELLY 14  
clove glazed Berkshire pork belly, roasted and pickled  
beets, house-made ricotta, beet greens, sorrel

BLUE CRAB 16  
local jumbo lump blue crab, sherry cream, roasted shitake  
mushrooms, asparagus, radishes and Manchego cheese on  
french bread toast

▼ ▲ **LARGE**

GULF COAST ROLL 22  
gulf shrimp, blue crab, lemon-dulse emulsion,  
short pickled cucumber, hijiki seasoned french fries

BURGER 17  
8oz 50/50 brisket and chuck, fontal cheese,  
garlic aioli, roasted country ham, hijiki seasoned french  
fries, spicy bread and butter pickles

●● **SIDES**

PICKLE PLATE 8  
seasonal pickles

SWEET CORN HUSH PUPPIES 7  
steen's cane syrup

SMOTHERED GREENS 7  
abita amber, chili vinegar

FRENCH FRIES 7  
hijiki seasoning, sriracha ketchup, sage aioli

▶◀ **CAVIAR**

TROUT ROE 25  
France

BOWFIN 48  
Assumption Parish, LA

SIBERIAN STURGEON 150  
Athens, GA

served with sieved egg, red onion, house pickles,  
chives, crème fraîche, cornbread blini