



# HAPPY HOUR

Drink Specials

## SIGNATURE COCKTAILS \$6

### ~Fresh Squeezed Margarita~

Reposado tequila, orange liqueur, fresh lime juice and agave nectar, shaken and served up or on the rocks

### ~Pomegranate Margarita~

Pomegranate liqueur, reposado tequila, orange liqueur, a splash of o.j. and homemade sweet and sour

### ~Miguel's Mule~

Miguel brings back a classic. Titos Texas made vodka, fresh squeezed lime, cucumber, bitters and ginger beer served on the rocks in a copper mug.

### ~Sangria~

A deliciously refreshing mix of red wine, fresh fruits, juices, and super secret house ingredients which any bartender will gladly divulge

### ~Paloma~

Muddled orange and lime with a blanco tequila and grapefruit soda served on the rocks with a cayenne salted rim

### ~Mojito~

Muddled mint and fresh squeezed lime with cuban rum, agave nectar and a splash of soda water \*\*Add seasonal berries for \$1\*\*

### ~Wines by the Glass~

Whites - House White, Nugan Chardonnay, Simboli Pinot Grigio

Reds - House Red, Hope Merlot, Torbreck Shiraz

## WELL DRINKS & DRAFT BEER \$4

Nimbus "Dirty Guerra" Blonde, XX Amber, Pacifico, Kiltlifter, Mirror Pond Pale Ale, Oak Creek Nut Brown

## DOMESTIC BOTTLES \$3



\*\*Available 3 - 6 pm in Bar area only\*\*

