

# HAPPY HOUR

MONDAY – THURSDAY • 5PM – 7PM

## COCKTAILS & MARTINIS 8

THE RUBY RED

43RD & BROADWAY

BLUE MERMAID

PEAR MARTINI

COOL CUCUMBER MARTINI

BRENNER'S SIGNATURE MARGARITA

## WINES BY THE GLASS 7

BARONE FINI PINOT GRIGIO

*Alto Adige*

FOX HOLLOW CHARDONNAY

*California*

PADRILLOS MALBEC

*Mendoza*

HAYES VALLEY MERLOT

*Central Coast*

HAHN ESTATE PINOT NOIR

*Monterey*

FOX HOLLOW CABERNET SAUVIGNON

*California*

## CRAFT BEERS 4

SAINT ARNOLD 'SEASONAL'

SOUTHERN STAR 'BOMBSHELL BLONDE'

CRAFT BEER OF THE DAY

# SPECIALTY COCKTAILS

## UP

### THE RUBY RED 10

Deep Eddy Ruby Red Grapefruit Vodka (TX),  
Tito's Handmade Vodka (TX), Fresh Grapefruit Juice

### PEAR MARTINI 1 1

Pear Infused Vodka, St. Elder Elderflower Liqueur, Fresh Lemon Juice

### COOL CUCUMBER MARTINI 1 1

D. George Benham's Gin, St. Elder Elderflower Liqueur, Fresh Cucumbers

### 43RD & BROADWAY 1 3

George Dickel Rye, Licor 43, Sweet Vermouth, Orange Bitters

### BITTER SWEET 1 2

Countess Walewska Vodka, Aperol, Fresh Lemon Juice,  
Monin Lavender Syrup, Reäl Strawberry Syrup

## ICED

### EMPRESS 'G&T' 1 2

Empress Gin, Fever-Tree Tonic

### BRENNER'S SIGNATURE MARGARITA 1 2

Cazadores Reposado Tequila,  
Cointreau Orange Liqueur, Sour Mix

### ROSÉ SANGRIA 1 2

Il Poggione 'Brancato' Rosé, Combier Pamplemousse Rosé,  
Fresh Seasonal Fruit

### MOSCOW MULE 1 2

Ketel One Vodka, Fever-Tree Ginger Beer, Fresh Lime Juice

### BRENNER'S BARREL OLD FASHIONED 1 3

Brenner's Select Knob Creek Single Barrel,  
Orange Bitters, Bruléed Orange Slice

### ADA'S NEGRONI 1 4

Ada Lovelace Gin, Campari, Lillet Blanc

### BLUE MERMAID 1 2

Plantation Pineapple Rum, Bayou Silver and Satsuma Rum,  
Velvet Falernum, Liber & Co. Passion Fruit Syrup,  
Pineapple Juice, Fresh Lime Juice

## FROZEN

### PINEAPPLE GIN MULE 1 4

D. George Benham's Gin, Pineapple Juice,  
Fresh Lime Juice, Reäl Ginger Syrup

### BANANA COLADA 1 2

Bacardi Banana Rum, Reäl Banana Syrup,  
Coco Reäl Cream of Coconut, Kahlua, Pineapple Juice

# CRAFT BEERS

## BLONDE/PILSNER/HEFE-WEISSBIER

- Real Ale 'Firemans #4' Blonde (12oz) 6
- Southern Star 'Bombshell Blonde' (12oz) 6
- North Coast 'Scrimshaw' Pilsner (12oz) 6
- Franziskaner Hefe-Weissbier (12oz) 6

## IPA

- Stone (12oz) 6
- Deschutes 'Inversion' (12oz) 6

## PALE ALE

- Deschutes 'Mirror Pond' (12oz) 6
- Real Ale 'Rio Blanco' (12oz) 6

## AMBER/LAGER/BROWN

- Abita Amber (12oz) 6
- Abita 'Turbodog' Brown Ale (12oz) 6
- Samuel Adams Boston Lager (12oz) 6

## SPECIALTY CRAFT

- Real Ale 'Sisyphus' Barleywine (12oz) 11

# WINES BY THE GLASS

- JCB No. 21 Cremant de Bourgogne Brut, France 14
- Il Poggione 'Brancato' Rosé, Montalcino 13
- Luc Beldaire Sparkling Rosé, France 17
- Barone Fini 'Valldige' Pinot Grigio, Alto Adige 8
- St. Paul Pinot Grigio, Alto Adige 12
- Mohua Sauvignon Blanc, Marlborough 9
- Patient Cottat Sauvignon Blanc, Sancerre 16
- Fox Hollow Chardonnay, California 8
- Hahn Estate Pinot Noir, Monterey 9
- Padrillos Malbec, Mendoza 9
- Chateau Pey La Tour Bordeaux, Bordeaux Superior 12
- Hayes Valley Merlot, Central Coast 9
- Fox Hollow Cabernet Sauvignon, California 8
- Joseph Carr Cabernet Sauvignon, Paso Robles 10
- Smith & Hook Red Blend, Central Coast 15

For a broader selection, please ask for our complete wine list.

## SMALL PLATES

### HOUSE MADE PRETZELS 7

Whole grain mustard, cheese sauce & whipped cream cheese

### TUNA TARTARE TACOS 8

Avocado, habanero salsa

### MEXICAN STREET CORN POPPERS 9

Cotija, Lime Juice, Guajillo Pepper Aioli

### CHIPS & DIPS 7

Corn Salsa, Queso, Salsa, Guacamole

### PARMESAN FRIES 6

Black pepper aioli

### DUCK CONFIT EMPANADAS 10

Salsa verde

### BABY BACK RIBS 10

Barbeque Sauce, Brussel Sprout Slaw

## ROASTED GULF OYSTERS 9

Mix & match. Choose 3.

PASILLA CHILE BUTTER  
ROASTED GARLIC & CHIPOTLE  
TEXAS SAUSAGE & SAFFRON  
SPINACH & BACON

\*Additional oysters 3 each

## SLIDERS 8

### ANGUS BEEF

Crispy red onions, chipotle aioli, smoked cheddar

### SLOPPY JOE

Chopped brisket, pickled red onions

### LOBSTER & SHRIMP

Classic Maine style