

BAR MENU

Happy Hour Monday - Saturday 4pm – 7pm

Dine in only & no substitutions

Appetizers & Flatbreads **8.95**

Half Dozen/Dozen Oysters **8.95/15.95**

\$2 off Grilled Oysters

Burgers & El Cubano **10.95**

\$2 off Beer & Libations, \$3 off all glasses of wine or \$12 off any bottle from by the glass list.

SMALL BITES

Crispy Spiced Chickpeas 8.95

Bacon Wrapped Figs 9.95

Truffle & Garlic Fries 8.95

Roasted Brussels Sprouts with Bacon 8.95

SMALL PLATES

Bar Surf & Turf 44.95 (Bar area only)

*6oz Filet Mignon, Bacon Wrapped Shrimp
Diablo & Whipped Potatoes*

Bacon Wrapped Shrimp Diablo 14.95

Jalapeño, Mango Habanero Glaze & Whipped Potatoes

APPETIZERS

Fried Brie Honey & Strawberry Chipotle 12.95

Bacon Wrapped Chicken Bites 12.95

Jalapeno, Mango, Pepper Jack & Spicy Hoisin

Coconut Shrimp Thai Chili Sauce 11.95

Chipotle Popcorn Chicken Thai Chili Sauce 12.95

Shrimp or Fish Tacos 12.95

Mango Pico de Gallo, Cabbage & Sriracha Mayo

Meatballs al Forno Homemade Marinara Sauce 12.95

OYSTERS ON THE HALF SHELL

Half Dozen/Dozen **10.95/18.95**

GRILLED OYSTERS

Foursome of Grilled Oysters 16.95

Bacon Jam & Jalapeno Grilled Oysters 12.95

Pico de Gallo & Parmesan Grilled Oysters 12.95

Scampi Butter Grilled Oysters 12.95

Carpet Bagger Oysters 18.95

Fried Oyster, Prime Ribeye & Bleu Cheese

FLATBREADS 12.95

Margarita *Fresh Mozzarella, Tomatoes & Basil*

Meat *Prosciutto, Salami, Meatballs & Italian Sausage*

Italian *Smoked Applewood Bacon & Salami*

BURGERS & SANDWICH WITH FRIES OR ONION RINGS

\$2 Extras *Avocados, Bacon, Bacon Jam, Prosciutto*

Caramelized Onions, Fried Egg, Tomatillo Salsa

Drake's Burger 15.95

Cheddar Cheese, Onions, Bacon, Lettuce & Tomatoes

Bacon Jam Burger 15.95

Homemade Bacon Jam, Brie & Caramelized Onions

El Cubano 16.95

Pulled Pork, Ham, Mustard, Pickles & Swiss Cheese

WINES BY THE GLASS (\$3 OFF PER GLASS OR \$12 OFF PER BOTTLE DURING HAPPY HOUR)

WHITES

House White **9|36**

Chardonnay, Alexana, *Willamette Valley* **15|60**

Chardonnay, Mer Soleil "Reserve", *Santa Barbara* **12|48**

Moscato D'Italia, Candoni, *Puglia, Italy* **10|40**

Pinot Grigio, Santa Margherita, *Valdadige, Italy* **12|48**

Riesling, Dr. Loosen, *Rheinhessen, Germany* **12|48**

Sauvignon Blanc, Jean Francois, *Touraine, France* **12|48**

REDS

House Red **9|36**

Blend, Opolo "Grand Rouge", Paso Robles **13|52**

Cabernet Sauv, Educated Guess, *Napa Valley* **15|60**

Cabernet Sauv, Rodney Strong Reserve, *Sonoma* **20|80**

Chianti Classico, San Felice, *Tuscany, Italy* **14|56**

Malbec, Colome Estate, *Salta, Argentina* **12|48**

Merlot, Raymond Reserve Selection, *Napa* **15|60**

Pinot Noir, Lichen, *Anderson Valley* **18|72**

Pinot Noir, Meomi, *Monterey* **12|48**

Pinot Noir, Siduri, *Willamette Valley* **18|72**

Super Tuscan, Tolaini "Al Passo", *Tuscany, Italy* **16|64**

LIBATIONS (\$2 OFF DURING HAPPY HOUR)

Veritas Martini 14

Hendricks Gin, Solerno Blood Orange Liquor, Basil & Fresh Lime Juice

Lake Pointe Martini 14

Hendricks Gin, Ketel One Oranje Vodka, St. Germain Liquor, Cucumber, Mint, Lemon & Simple Syrup

Steve Griffith Daiquiri 12

Bacardi Torched Cherry Rum, Luxardo Maraschino Liquor & Fresh Grapefruit Juice

Ruby Rose Martini 14

Kettle One Vodka, St. Germain Elder Flower Liquor, Freshly Squeezed Grapefruit Juice and Rosemary

Texas Manhattan 12

TX Texas Bourbon, Martini & Rossi Sweet Vermouth & Angostura Bitters

Bourbon Mule 12

Makers Mark Bourbon, Ginger Beer & Fresh Lime Juice

Texas Mule 10

Tito's Vodka, Ginger Beer & Fresh Lime Juice

Berry Martini 14

Grey Goose Vodka, Chambord with muddled berries & homemade sweet & sour

BOTTLED BEER (\$2 OFF DURING HAPPY HOUR)

Bud Light **5**

Miller Light **5**

Michelob Ultra **6**

Dos XX Green (Mexican) **6**

Paulaner Hefewiezen **7**

Stella Artois **6**

Lone Pint Brewery "Yellow Rose" IPA (Magnolia) **9**

Saint Arnold "Amber Ale" (Houston) **6**

Shiner Bock (Shiner, Texas) **6**

SPIRITS & LIQUEURS

BOURBON

Angel's Envy **12**
Basil Hayden **11**
Blanton's **14**
Bulleit **9**
Four Roses Small Batch **12**
Herman Marshal "Texas Bourbon" **10**
Jack Daniels **9**
Jack Daniels "Single Barrel" **12**
Knob Creek **9**
Knob Creek Rye **12**
Makers Mark **10**
Makers Mark "46" **12**
W.L. Weller Special Reserve **10**
Woodford Reserve **11**

SINGLE MALT SCOTCH

Balvenie 12 "Double Wood" **12**
Balvenie 17 "Double Wood" **25**
Glenmorangie 10 year **10**
Glenmorangie 12 "Lasanta" **14**
Oban 14 year **16**
Glenfiddich 12 year **12**
Glenfiddich 18 year **20**
Glenlivet 12 year **13**
Glenlivet Founders Reserve **12**
Glenlivet 18 year **19**
Macallan 12 year **15**
Macallan 18 year **44**
Highland Park 12 year **12**
Highland Park 18 year **18**
Lagavulin (Islay) 16 year **18**

BLENDED SCOTCH

Chivas 12 year **9**
Chivas 18 year **17**
Johnnie Walker Red **9**
Johnnie Walker Black **12**
Johnnie Walker Blue **44**
Dewars White Label **9**

JAPANESE WHISKEY

Yamazaki 12 year **14**

IRISH & CANADIAN WHISKEY

Jameson **9**
Crown Royal **9**
Crown Royal Reserve **12**
Canadian Club **7**

GIN

Bombay **9**
Bombay Sapphire **9**
Beefeater **9**
Tanqueray Ten **10**
New Amsterdam **7**
Hendrick's **10**

VODKA

Grey Goose **12**
Ketel One **10**
Ketel One Citroen **10**
Ketel One Oranje **10**
Belvedere **12**
Ciroc **12**
Chopin **12**
Tito's (Texas) **9**
Stolichnaya **9**
Stolichnaya Vanil **9**
Svedka **7**

RUM

Myers Dark **8**
Captain Morgan Spiced Rum **8**
Don Q Coconut **8**
Brugal "1888" **12**
Pyrat "Cask 1623" **50**
Bacardi Light **9**

TEQUILA

Casamigos Blanco **12**
Casamigos Repesado **14**
Casamigos Anejo **16**
Don Julio "1942" **24**
Don Julio Blanco **12**
Don Julio Repesado **14**
Don Julio Anejo **16**

CORDIALS (2 OZ. SERVED IN A SNIFTER)

Grand Marnier **14**
Grand Marnier "100" **30**
Grand Marnier "Cuvee 1880" **50**
Frangelico **10**
Kahlua **10**
Disaronno Amaretto **9**
Drambuie **14**
Baileys **10**
B&B **14**

COGNAC

Remy Martin XO **25**
Remy Martin VSOP **12**
Hennessy VS **10**