



Happy Hour Menu

Monday-Friday
4pm-6pm

Appetizers

-House-Made Hummus \$7
grilled pita, feta cheese, kalamata olives, cucumber,
sweet red pepper, cherry tomatoes

-Cheese Board \$11
brie, manchego, aged cheddar, grapes, apples,
brandied fig jam, port-bloomed dried cherries,
walnuts, assorted crackers

-Spinach & Artichoke Dip \$6
served with crisp pita chips

-Pomme Frites \$3
served with garlic aioli

-Sugarfire Smoked Pork Sliders \$3 Each
slaw, st. louis sweet bbq sauce, american cheese
on cyrano's special rolls

Wine by the Glass \$5

-Pam's Unoaked Chardonnay, California
-Collevento 921 Pinot Grigio, Italy
-Greywacke Sauvignon Blanc, New Zealand
-Featured Rose

-Ryder Estate Cabernet Sauvignon, California
-Parducci Pinot Noir, California
-Areyna Malbec, Argentina

-Scarpetta Prosecco, Italy
-La Perlina Moscato, Italy

Bottled Beer

Bud, Bud Light, Bud Select \$2

Microbrews \$4

Urban Chestnut Urban Underdog Lager
4 Hands City Wide Pilsner
Perennial Southside Blonde Ale
Weihestephaner Hefe-Weiss
Off Color Apex Predator Saison
2nd Shift Little Big Hop NEIPA
Rockwell Bryd Up! Rye Pale Ale
Modern Citrapolis IPA
Old Bakery Organic Porter
Founder's Breakfast Stout

Cocktails \$5

-House Margarita
-Manhattan
-Old Fashioned
-Pinckney Bend Hibiscus Gin & Tonic
-Rail Cocktails

Svedka Vodka / Cimarron Tequila / Bacardi Rum
Jim Beam Bourbon / Clan McGregor Scotch

Signature Martinis \$5

-Bellini Martini
peach vodka, peach schnapps, white peach juice, prosecco

-French Martini
vanilla vodka, chambord liqueur, pineapple juice

-Lemontini
citrus vodka, caravella limoncello, sweet and sour, lemon

-Pomegranate Kiss
pomegranate vodka, cointreau, POM juice

-Raspberry Cosmo
raspberry vodka, chambord, lime, cranberry juice

-Chocolate Martini
chocolate vodka, creme de cacao, godiva chocolate liqueur, bailey's

-Espresso Martini
vanilla vodka, frangelico, kahlua, bailey's, shot of fresh espresso

-Salted Caramel Martini
caramel vodka, salted caramel bailey's, frangelico