



HAPPY HOUR MENU

Tuesday — Friday 4pm — 6:30pm
 EXCLUSIVELY SERVED IN OUR BAR AREA

One Dollar Gulf Oysters | Half — Priced East Coast Oysters

BAR BITES

- Black Angus Beef Sliders 13**
 Parker House Buns, Bacon, Dill Pickle, Grilled Onions, Beer Mustard, Bourbon Ketchup,
- Caribbean Style Mussels 12**
 Jamaican Curry, Coconut Milk, Charred Pineapples, Shishito Peppers
- Louisiana Catfish Tacos 10**
 Red Curry-Ginger Rub, Kimchi Slaw, Avocado
- Korean Beef Wraps 15**
 Kalbi Marinade, Spicy Lime Vinaigrette, Serrano

FLATS

- Calabrese Style 13**
 Roasted Chicken, Calabrian Chili Peppers, Mozzarella, Pomodoro
- Ricardo's Margherita 12**
 Heirloom Tomatoes, Chihuahua Cheese, Basil, Chimichurri Sauce
- Pulled Pork Gordita 14**
 Cilantro, Bohemia BBQ Sauce, Pickled Red Onions, Fontina Cheese
- Pink and Green 16**
 Shrimp, Mozzarella, Arugula, Tomato Sauce, Roasted Garlic

COCKTAILS

10

- The Penthouse View**
 Cucumber-Infused Vodka, Pear Syrup, Lemon, Topo Chico
- Mally's Choice**
 Bartender's Drink of the Day— See Server for Daily Selection
- Sir Lancelot**
 Cherry-Infused Bourbon, Rye, Mint, Lime, Vanilla-Bourbon Syrup
- Springtime in Cognac**
 Cognac, Lemon, Honey Syrup, Prosecco
- Island Spice**
 Jalapeño Infused Tequila, Coconut Rum, Agave, Lime, Pomegranate

MARTINIS

9

- Skyscraper**
 Vodka, Triple Sec, Lime, Cranberry
- Sweet Lady**
 Vodka, Lemon Juice, Simple Syrup, Sugar Rim
- Shaken, Not Stirred**
Choice of
 Bombay Dry Gin or Titos Vodka

FAN FAVORITES

- Crispy Thai Shrimp 21**
 Cabbage Slaw, Thai Chili Sauce, Cilantro-Avocado Aioli
- Boutte's Gumbo 19**
 Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice
- Nola Style Charbroiled Oysters 21**
 Garlic Butter, Parmesan, Rosemary
- Crabmeat Deviled Eggs 20**
 Ravigote Sauce, American Caviar
- Crispy Bacon Brussel Sprouts 17**

Half—Priced Beer

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| TX. Leaguer Knuckle Bock | Saint Arnold Art Car IPA |
| Hung Jury Hefeweizen | Karbach Crawford Bock |
| Southern Star Buried Hatchet Stout | Southern Star Bombshell Blonde Ale |

Half—Priced Wine

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|------------------------|--------------------------------|
| Relax Riesling | Sea Glass Pinot Noir |
| Pomelo Sauvignon Blanc | Duchman Red Blend |
| St. Francis Chardonnay | El Portillo Malbec |
| Duchman Vermentino | Robert Hall Cabernet Sauvignon |