

- HAPPY HOUR -

MONDAY THRU FRIDAY 3PM TO 6PM

Available in Bar & Outside Lounge Only

- BEER ME -

\$5 DRAFT BEER

8th Wonder 'Hopston'

Austin Eastciders

Blue Moon

Bud Light

Dos Equis Lager Especial

Guinness Draught

Karbach Brewery 'Love Street'

Lone Pint 'Yellow Rose'

New Belgium 'Citradelic'

No Label 'El Hefe'

Saint Arnold Amber

Spindletop Brewery 'Honey Hole'

- WINE DOWN -

\$7 WINES ON TAP (6 OZ)

Cabernet Sauvignon, Michael David "Freakshow"

Champagne, JCB "No 21"

Chardonnay, Hahn

Grenache, Beckmen "Cuvee Le Bec"

Malbec, Altos Las Hormigas

Pinot Grigio, Gazerra

Organic Sparkling Wine, Social Elderflower Apple

Rosé, Blackbird "Arriviste"

Sauvignon Blanc, Spy Valley



- TAP & BARREL -

\$8 SPECIALTY COCKTAILS

Barrel Aged Boulevardier

Margarita Verde

PX Old Fashioned

The Moscow Mule

Remember The Maine

Mamajauna

- BITES -

1/2 DOZ GULF OYSTERS ON THE HALF 6

1/2 LB BOILED SHRIMP 6

ONION STRINGS 5

DEVILED EGGS 6

BUFFALO CHICKEN SLIDERS 6

THAI CHICKEN SKEWERS (3) 7

JALAPEÑO BUTTERMILK

BEEF SKEWERS (3) 7

- SUSHI BAR -

\$9 SUSHI ROLLS

SPICY TUNA

cucumber, avocado, eel sauce,
secret ingredient

POST OAK

hamachi, crab mix, tempura shrimp,
gochujang aioli, cucumber, avocado

TEMPURA SHRIMP

cream cheese, jalapeño-tomato jam,
crab mix, eel sauce

KOREAN BEEF TARTARE

gochujang aioli, sushi rice,
avocado