

LOCAL

Provisions

HAPPY HOUR COCKTAILS \$7

PINEAPPLE EXPRESS

Cimmaron Reposado tequila, pineapple, lemon, simple syrup, bitters, ginger juice and a dash of chili drops (optional).

BLUEBERRY BERET

Tequila, Blueberry Mint Apple Cider Vinegar Shrub, Lemon Juice, Triple Sec, simple syrup, and Sour Mix.



THE GILLY

Bourbon, freshly brewed house tea, lemon juice, honey and peach schnapps.

PEACHY KEEN

Honeysuckle vodka, lemon juice, simple syrup, bitters, peaches, a Dirty Cherry, champagne floater and an edible flower.

FARMER'S FIZZ

Gin, Strawberry Basil White Balsamic Vinegar Shrub, Lemon Juice, simple syrup and Soda.

THE BRANCH

Empress Gin and Q Tonic with a Rosemary Sprig and Lime Wedge.

WINES \$5 by the glass



Pinot Grigio
Chardonnay
Sauvignon Blanc

Pinot Noir
Cabernet Sauvignon
Merlot

BEERS \$5



Budweiser
Bud Light
Mich Ultra
Corona
Stella Artois

Coors Light
Coors Banquet
Heineken
Yuengling

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HAPPY HOUR

APPETIZERS

GARLIC & GOAT CHEESE SPREAD 7

A creamy spread of local goat cheese topped with roasted garlic, grilled peppers and an olive oil tapenade. Served with baguette.

FILET FLATBREAD 8

Florida raised tenderloin tips, caramelized onions, bleu cheese and ranch on an artisan flatbread.

CHICKEN PESTO FLATBREAD 7

Roasted chicken, fresh mozzarella, house-made pesto and sliced tomatoes baked on an artisan flatbread and finished with olive oil.

BARBEQUE CHICKEN FLATBREAD 13

Barbequed chicken breast, fresh mozzarella, charred red onion and a house-made First Magnitude Wheat Ale barbeque sauce baked on an artisan flatbread. Finished with fresh cilantro and extra virgin olive oil.

BUFFALO DIP 6

Roasted chicken, cream cheese, sour cream and shredded cheese toasted in a cast iron and topped with buffalo sauce, ranch and greens.

HONEY BALSAMIC BRIE 9

Freshly baked brie wheel drizzled with a honey balsamic glaze and topped with toasted walnuts and fruit. Served with baguette.

HUMMUS & TOAST 7

House-made hummus topped with roasted bell peppers. Served with Chef's selection of fresh fruit, vegetables and fresh baguette.

OYSTER 2

One fresh oyster served raw on the shell. Accompanied by lemon, vinegar and a freshly prepared, zesty cocktail sauce.

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