



HAPPY

Tuesday - Friday | 3PM to 6PM

DRINKS

A.K.A House Margarita | **\$6**

Moscow Mule | **\$6**

Proverbs House Wine | **\$5**

Red: **Cabernet** and **Rosé** or White: **Pinot Grigio** and **Sauvignon Blanc**

Well Spirits and Mixers | **\$5**

Rock Coast Beers | **\$4.50** or **\$5.50** for IPAs

FOOD

House Potato Chips | c: **\$3.5** b: **\$5**

Side O Fries | **\$3.5**

Frickles | **\$6**

Big @\$\$ Pretzel | **\$10**

Crispy Bacon Brussel Sprouts | **\$11**

Spinach Artichoke Dip | **\$11**

Loaded Nachos | **\$11**

*Add chicken | **\$6** *Add prime rib | **\$6.5** *Add shrimp | **\$7**

*Add salmon | **\$8**

DEALS

Purchase our exclusive Happy Hour Keychain [**\$10**] and unlock **Buy One, Get One FREE** Happy Hour Drinks!





WINE selection

Explore Our Wine Selection – A Handpicked Collection of Bold Reds, Crisp Whites, and More!

Don't forget about **Wine Wednesday** where house wines are happy hour prices and **all bottles are 1/2 OFF**, all evening. long!

RED WINES

House Red: Proverbs Cabernet | **g: \$8 b: \$24**

Portlandia, Cabernet | **g: \$13 b: \$39**

Dreaming Tree, Red Blend | **g: \$12 b: \$36**

Erath Resplendent, Pinot Noir | **g: \$12 b: \$36**

Hahn Pinot | **g: \$14 b: \$42**

Natura Malbec | **g: \$13 b: \$39**

WHITE WINES

House White: Proverbs Pinot Grigio | **g: \$8 b: \$24**

House White: Proverbs Rosé | **g: \$8 b: \$24**

House White: Archetype Sauvignon Blanc | **g: \$9 b: \$27**

Matua Sauvignon Blanc | **g: \$12 b: \$36**

Butter Chardonnay | **g: \$12 b: \$36**

Imagery Chardonnay | **g: \$14 b: \$42**

Wycliff Brut | **g: \$8 b: \$24**

NON ALCOHOLIC

NA Sparkling Rosé by Kylie Minogue | **g: \$9 b: \$27**

NA Sauvignon Blanc by FRE | **g: \$8 b: \$24**

Planning a night out with the girls? Celebrating something special with a loved one?

Ask about our private party food and wine package!

PLEASE DRINK RESPONSIBLY



SPECIALTY

MORNING KICKSTARTERS

AKA Bloody Mary | \$11

Vodka combined with house made Bloody Mary mix. Garnished with a chili salt rim, lime, and our olive pickle stick!

Grandpa's Ol' Coffee Medicine | \$12

Vanilla vodka, coffee liqueur, Irish cream combined with locally sourced, Dark Heart hot coffee or cold brew. Topped with whipped cream.

Chai White Russian | \$13

A unique twist on a traditional White Russian. Featuring locally made Charlie Joe Chai concentrate, you'll enjoy every sip. **Make it "dirty"! \$1**

A.K.A Sunrise | \$12

No tequila in this sunrise! We use Malibu and Bacardi Rum with OJ and Pineapple Juice and a dash of Boudreaux cherry juice for a sweet start to your day,

'Spresso Martini | \$13

Dark Heart's specialty coffee, vanilla vodka, coffee liqueur, Frangelico hazelnut liquer, shaken and served in a martini glass. Garnished with a sprinkle of coffee grinds.

Bottomless-ISH Mimosas | \$16 PER PERSON

Not quite all you can drink (we don't want you to lose your "ish"), but close enough! For your safety and ours, we serve up to one bottle, or four glasses, per person and comes with your choice of juice.

Served by the glass for an individual or by the bottle for multiple guests. **Single mimosas available for \$8**

Beer-Mosa

A pint of Rock Coast Brewery craft beer with a splash of your choice of juice. **Add \$1 to your beer!**

PLEASE DRINK RESPONSIBLY

SPECIALTY

drinks



MARTINIS

Dill Pickle Martini | \$12

Our version of a dirty martini but using our house made pickle juice and your choice of Spring 44 Vodka or Gin.

Gin Flower Martini | \$13

Top shelf gin, elderflower liqueur, pomegranate liqueur, shaken with a hint of lemon juice, and agave. Served with a sugar rim and lemon twist.

Lavender French 75 Martini | \$13

Your choice of Spring44 vodka or gin, lavender syrup, fresh lemon juice, topped with sparkling brut and garnished with a lemon twist.

COCKTAILS

Aperol Spritz | \$11

A classic Italian spritzer. Aperol aperitif or pomegranate liqueur, brut, and topped with soda water.

Pomegranate Spritz | \$12

Aperol spritz but make it Fall. Made with pomegranate liqueur, elderflower, champagne and topped with soda water.

Blackberry Smash | \$11

Old Forester bourbon muddled with fresh blackberries, lime, and mint, shaken with ice and garnished with fresh mint and a lime.

Strawberry Paloma | \$12

A sweet and tart take on a traditional paloma! Served in a tulip glass with a chili salt rim.

OLD FASHIONEDs

Good Ol', Old Fashioned

Choice of whiskey or bourbon, Angostura bitters, agave. Garnished with an orange peel and Boudreaux cherry.

Brown Butter Old Fashioned | \$13

Enhanced with brown butter syrup and Angostura bitters. Garnish with an orange peel and Boudreaux cherry.

Campfire Old Fashioned | \$14

Featuring local Fireside Bourbon, toasted marshmallow syrup, and chocolate bitters. Garnished with a toasted marshmallow and orange peel.

PLEASE DRINK RESPONSIBLY



SPECIALTY

MARGARITAS

A.K.A. Rita | \$10

Our “take” on the Adelita’s Rita; an homage to our restaurant predecessor. Tequila, triple sec, fresh lime juice, agave. Served with a salt rim and topped with brut.

Available Flavors: Original, Blood Orange, Strawberry, Mango, and Blackberry. **\$.50**

Cucumber Jalapeno Marg | \$12

Muddled cucumber and jalapenos, shaken with tequila, triple sec, fresh lime juice, and agave. Served over ice with a chili salt rim.

Seasonal Margarita | \$13

Seasonal specialty margarita, selected by your favorite bartenders. Ask your server for details.

NA Margarita | \$7

Lemon Lime soda, soda water, fresh lime juice, and agave. Shaken and served with a salt rim.

MULES

Moscow Mule | \$10

Vodka, lime juice, Rocky Mountain Soda ginger beer.

Morning Mule | \$10

Spring44 Honey vodka, orange and lime juice, Rocky Mountain Soda ginger beer.

Caribbean Mule | \$11

Captain Morgan spiced rum, lime juice, and ginger beer.

Kentucky Mule | \$10

Well whiskey, lime juice, and Rocky Mountain Soda ginger beer.

Seasonal Mule | \$11

Seasonal specialty mule, selected by your favorite bartenders. Ask your server for details.

NA Mule | \$8

Lemon Lime soda, soda water, lime juice, and ginger beer.

PLEASE DRINK RESPONSIBLY