



HAPPY HOUR

3:00-6:00

SELECT DRAFT BEER / 6

WINE / 6

BORSAO ROSE
GORDO SPANISH BLEND
SANTA MARINA PINOT GRIGIO
WENTE CHARDONNAY

COCKTAILS / 7

Finch Collins

Farmers botanical gin, orange, ginger, vanilla, cinnamon

Old Fashioned Tomahawk

1792 small batch bourbon, orange and black walnut bitters, brown sugar, expressed orange

Dark & Stormy

Plantation 3 Dark rum, lime, ginger, ginger beer

EATS

BOILED PEANUTS / 5

BRAVAS & BRUSSELS / 11

Traditional Spanish papas, confit brussel sprouts, feta, black garlic aioli

TOMATO BACON BRIE SLIDERS / 10

Three 2oz. black angus sliders topped with tomato, bacon, brie, and basil aioli

FINCH NIBBLERS / 11

Five crispy boneless wings smothered in house-made buffalo or BBQ sauce, bleu cheese crumbles and ranch for dipping

VIDALIA ONION DIP / 10

With crispy wontons



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