



HAPPY HOUR

3-5 PM

BOWL O' FRIES | 6

Garlic Aioli, Special Sauce, Ketchup

CAST IRON CORNBREAD | 9

(HALF | 5)

Sorghum Butter, Apple Butter

PIMENTO CHEESE | 7

Red Wheat Crackers

CRISPY BRUSSELS SPROUTS | 6

Sorghum Chile, Sesame

TEXAS CAVIAR | 6

Black Eyed Peas, Roasted Corn, Hot Sauce

Vinaigrette, Tostadas *GF

DEVEILED EGGS | 7

Candied Bacon, Hot Sauce Vinaigrette*GF

BLACK-EYED PEA HUMMUS | 9

Crispy Shallots, TX Olive Oil, Chilies & Herbs,

Grilled Sourdough

MILO CAESAR | 11

Romaine Lettuce, House Caesar Dressing, Rustic

Croutons, Parmesan, Lemon

ADD GRILLED OR FRIED CHICKEN +\$8

MAD BURGER | 16

Texas Beef, Caramelized Onions, New School

American Cheese, Chimichurri Aioli, Housemade

Pickles, Seeded Bun, Herbed Fries

HOT CHICKEN TACOS (2) | 14

Nashville Hot Chicken, Special Sauce, Chow

Chow, Queso Cotija, Flour Tortillas

*GF = GLUTEN FRIENDLY.

OUR KITCHEN IS NOT A CERTIFIED GLUTEN-FREE FACILITY;

CROSS-CONTACT MAY OCCUR.



\$9

CLASSIC COCKTAILS

DAIQUIRI
GIMLET
COSMO
FRENCH 75
GOLD RUSH
WHISKEY SMASH
MARTINI

NEGORNI
APEROL SPRITZ
MANHATTAN
OLD FASHIONED
M.A.D. MARG
CORPSE REVIVER

BEER | \$4 DRAFTS

ROTATING SURPRISE | ASK YOUR SERVER

COORS | BANQUET

BEER | \$3 CANS

MILLER HIGH LIFE

MONTUCKY COLD SNACKS

SHINER BOCK

WINE | \$6 GLASS

CROSBY Cabernet Sauvignon, California

BETTER HALF Sauvignon Blanc, New Zealand

MONTELVINI Prosecco, Italy