

# HAPPY HOUR

## BAR BITES

4PM - 7PM DAILY

### BLEU CHEESE POTATO CHIPS 8

Warm bleu cheese sauce, bleu cheese crumbles, scallions, balsamic glaze

### FRIED PICKLES 8

Dill pickle chips, ranch dressing

### LIBERTY FRIES 9

Potato wedges OR french fries, ranch dressing, mixed cheese, applewood smoked bacon

### BLACKENED CHICKEN SPRING ROLLS 9

Spicy ranch

### BUFFALO SHRIMP 9

Fried shrimp, choice of sauce: buffalo mild, buffalo medium, buffalo hot, BBQ, teriyaki celery, bleu cheese or ranch

### WINGS (10) 12

Traditional OR double fried. choice of sauce: Medium • Hot • Honey Sriracha • Garlic Parm • Mango Habanero BBQ • Teriyaki • Hot Honey • Korean BBQ • House made Dry Rub celery, bleu cheese OR ranch dressing

### AHI TUNA WONTON NACHOS 15

Seared blackened ahi tuna, diced cucumbers, seaweed salad, topped with eel sauce, wasabi mayo and a side of Yum Yum sauce

### HOT HONEY PEPPERONI FLATBREAD 10

Mozzarella cheese, pepperoni and a drizzle of hot honey

### PIMENTO CRAB DIP 13

Southern style pimento cheese and crab served warm with toasted flatbread and celery

## BAR BOOZE

4PM - 7PM DAILY

### LOCAL DRAFTS \$5

Grand Strand Jolene

New South Nut Brown Ale

New South White

New South IPA

Tidal Creek Harmonic Hefe

### DRAFT PINTS \$4

Blue Moon

Bud Light

Guinness

Miller Lite

Yuengling

### HOUSE WINE \$5

Chardonnay

Pinot Grigio

White Zinfandel

Cabernet

Merlot

### HOUSE LIQUOR \$4

Vodka / Rum

Bourbon / Tequila

Gin / Scotch

Whiskey

### \$8

Knob Creek Bourbon

Ketel One Vodka

Patron Tequila

Hendricks Gin

## FROSÉ [froze-ay] 16oz \$7

a mixed drink made from Rosé wine frozen to a slush  
Ask what flavors are available today!