



Happy Hour

Monday - Friday 4pm-6pm

Domestic Beers - \$3

Microbrews & Imports - \$5

6oz House Wines - \$5

Well Drinks - \$8

Half Off House Gin & Vodka Martinis
(No substitutions, Martinis Only)

Burton's Bar Bites

Escargot \$10

Garlic & Herb Butter, White Wine, Mushrooms

Prime Rib Sliders *Limited Quantity \$12

Caramelized Onions, Shoestring French Fries

Mango & Sausage Stuffed Mushrooms \$8

Button Mushrooms, Sausage & Mango

In-House Smoked Salmon \$10

Toast Points & Chef's Dressing

Baked Brie Cheese \$10

Butter, Cracked Pepper, Toast Points

BBQ Shrimp & Grits \$10

Stone Ground Yellow Corn Grits,
Chives, Bacon, BBQ Sauce



Specialty Cocktails & Martinis \$14

French Flirt Martini

St. Germain, Pineapple Juice, Champagne Float

Abigail's Martini

Pearl Cucumber Vodka, Domaine de Canton,
Limoncello, Sweet & Sour

Spicy Tequila Martini

Jalapeno Infused El Jimador Tequila,
St. Germaine, Simple Syrup, Fresh Lime Juice

Barrel Aged Manhattan

Old Forester, Martini & Rossi Sweet Vermouth,
Laird's Apple Jack

Sperry's Old Fashion

Old Forrester Bourbon, Smoked Citrus Syrup,
Bitters