HAPPY HOUR MENU

WELCOME TO THE HAPPIEST OF HOURS!
TUESDAY THRU FRIDAY FROM 3PM-7PM
RESTAURANT WIDE

$10 APPETIZERS

SRIRACHA MAC N' CHEESE BALLS
Crispy panko coated mac and cheese balls, spiced with sriracha seasoning served with our house ranch

BBQ WINGS (6)
Hand tossed crispy wings coated in our signature Bourbon sauce, blending rich bourbon sweetness with a peppery kick and smoky depth

CALAMARI
Crispy calamari and Southern cornmeal-battered shrimp, served with smoky chipotle aioli and blistered shishito peppers

BEEF & BACON SLIDERS
Juicy in-house ground beef sliders with bourbon bacon jam, creamy garlic aioli, melted cheddar cheese and peppery arugula

FRIED GREEN TOMATOES
Cornmeal dusted fried green tomatoes topped with creamy pimento cheese, house tabasco remoulade, and marinated crab

$16 BRUSCHETTA BOARDS

CHOOSE FOUR (4)

STREET CORN
Roasted sweet corn tossed with chili-lime aioli, cotija, smoked chili powder, fresh cilantro, and a squeeze of lime

MARGHERITA
Roasted cherry tomatoes, fresh mozzarella, basil pesto, extra virgin olive oil, balsamic glaze, and flaky sea salt

STRAWBERRY & GOAT CHEESE
Crumbled goat cheese, macerated strawberries, toasted pistachios, balsamic glaze, and fresh mint

BURATTA & STONE FRUIT
Creamy burrata, grilled peaches, toasted walnuts, honey

CRAB & AVOCADO
Marinated lump crab, avocado mousse, pickled red onions, and fresh lemon

CRAWFISH
Whipped ricotta topped with Cajun-seasoned crawfish, finished with scallions, lemon zest, and smoked paprika

PROSCIUTTO & MASCARPONE
Prosciutto di Parma, whipped mascarpone, hot honey, cracked black pepper

SMOKED SALMON
Smoked salmon, herbed cream cheese, capers, pickled red onions, and fresh dill

ARTICHOKE
Charred artichokes, caramelized onions, crumbled goat cheese, and balsamic glaze

HAPPY HOUR DRINK SPECIALS

½ OFF FROSÈ

½ OFF SELECT BOTTLES OF WINE

½ OFF ENTIRE BACK BAR

½ OFF ALL COCKTAILS & MOCKTAILS

BOGO BEER BOTTLES (LIMIT 2 PER PERSON)

HAPPY HOUR TABS ARE SUBJECT TO A 20% SERVICE CHARGE.

HAPPY HOUR MENU

THE WEEKEND STARTS AT CITY CELLARS!
SATURDAY AND SUNDAY FROM OPEN TO CLOSE
AVAILABLE AT THE BAR TOP & OUTDOOR GARDEN AREAS

$15 BRUNCH ENTREES (10AM-1PM)

CARNE ASADA HASH
Crispy brunch potatoes topped with tender carne asada, sofrito, sunny side up egg and tangy pickled onions

CHICKEN & WAFFLES
Crispy fried chicken over a fluffy buttermilk waffle, topped with fresh fruit, powdered sugar and vanilla infused whipped cream

SOUTHERN BREAKFAST
A fluffy triple stack pancakes, eggs your way, crispy bacon and brunch potatoes

COUNTRY BENEDICT
Crispy fried chicken and perfectly poached eggs served over homemade buttermilk biscuits, smothered in rich country-style gravy

$16 HOUSE BRUSCHETTA BOARDS
1 OF EACH

CRAB & AVOCADO
Marinated lump crab, avocado mousse, pickled onions, microgreens*

MARGHERITA
Heirloom tomatoes, fresh mozzarella, basil chiffonade, extra virgin olive oil, and balsamic glaze

PROSCIUTTO & MASCARPONE
Prosciutto di Parma, whipped mascarpone, and a drizzle of hot honey

SMOKED SALMON
Smoked salmon, herbed cream cheese, capers pickled onion, and fresh dill

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