

NOVEMBER SPECIALS

FOOD

Buffalo Chicken Dip - \$8⁹⁵

served warm with tortilla chips & celery

Fried Green Tomatoes- \$6⁹⁵

served with cajun cream sauce, whipped goat cheese & tomato jam

Local Cuebano - \$11⁹⁵

mojo roasted pork loin, black forest ham & pulled pork, topped with lusty monk mustard, house made pickles, swiss cheese, served with yucca fries

Spinach & Artichoke Dip - \$8⁹⁵

served warm with tortilla chips

Tennessee Mud Mousse - \$5⁹⁵

jack daniels mousse with pistachio & oreo crumble



DRINKS

Hawaiian Goose - grey goose, pineapple juice passion fruit puree \$9

Irish Coffee - jameson, brown sugar, coffee, topped with whipped cream \$7

Apple White Russian- whiskey girl apple whiskey, amaretto, spiced brown sugar syrup \$7

Dragon Crush - bacardi dragonberry, bacardi oakheart, strawberry puree, pineapple, ginger beer \$7

SHOTS

Pink Starburst - pinnacle vanilla vodka, watermelon pucker & sour mix \$5

The Basic - kahlua pumpkin spice & rumchata \$5