

# WESTEND

KITCHEN & BAR

## HAPPY HOUR MENU

### SMALL PLATES

#### CRAB DEVILED EGGS 5

*crab, spicy mayo, herbs*

#### HUMMUS 10

*feta, spices, pita*

#### LOCAL CHEESE BOARD 12

*fruit, preserves, honeycomb, crackers*

#### SMOKED TURKEY SLIDERS 11

*Alabama white BBQ sauce, bacon, avocado, lettuce, tomato, pickle  
served with fries*

#### 1808 BURGER SLIDERS 12

*house ground patty, sharp cheddar, onion jam, lettuce, tomato, pickle  
served with fries*

### COCKTAILS 9

#### BOURBON/CREAMSICLE OOLONG

*Evan Williams, High Garden Oolong tea, oleo saccharum, lemon, sparkling wine, grated nutmeg*

#### GIN/FAVORITE JASMINE PEARLS

*Blue Tanqueray 10 Gin, High Garden Jasmine Pearl tea, lemon, Benedictine*

#### MEZCAL/CHAMOMILE CITRUS

*Illegal Mezcal, High Garden Chamomile tea, lemon, soda, Cocchi Americano*

#### RUM/WHISKEY/FIREFLY COCO CHAI

*Mellow Corn, Eldorado 5, High Garden Chai tea, Angostura, cherry, orange*

#### VODKA/GOLDEN ROOTS

*Hanger One Vodka, High Garden Golden Roots tea, tumeric, pineapple juice, cucumber wrap, mint sprig*

### DRAFT BEER 4

#### FRONT ROW

STARR HILL BREWERY GOLDEN ALE 4.90% ABV

*smooth, refreshing and lightly hopped with cascade, honey-like malt and oats bring a bit of sweetness*

#### OBERON

BELL'S BREWERY, AMERICAN WHEAT ALE 5.80% ABV

*wheat ale fermented with a signature house ale yeast, mixing a spicy hop character with mildly fruity aromas*

#### GOTTA GET UP TO GET DOWN

WISEACRE, COFFEE MILK STOUT 5.00% ABV

*coffee stout with flavors of blueberry pie from Konga region of Ethiopia*

#### NEW HEIGHTS

IPA 6.90% ABV

*piney & resinous with notes of grapefruit*