

## HAPPY HOUR LIBATIONS

### DOMESTIC BOTTLES | \$3

Bud Lite / Miller Lite /  
Coors Lite / Michelob Ultra

### BEERS ON DRAFT | \$4

Brash IPA / Rahr & Sons Ugly Pug Black Lager/  
B-52 Payload Pilsner / 11 Below Lame Duck Pale Ale

### HOUSE SPIRITS | \$5

Wheatley Vodka / Ford's Gin / Cana Brava Rum /  
Corazon Tequila / Four Roses Bourbon /  
Copper & Kings Brandy

### CLASSIC COCKTAILS | \$6

Four Roses Old-Fashioned / Ford's Gin Aviation /  
Wheatley Moscow Mule / Cana Brava Rum Daiquiri /  
Copper & Kings Brandy Sidecar / Corazon Tequila Margarita

### HOUSE WINE | \$7

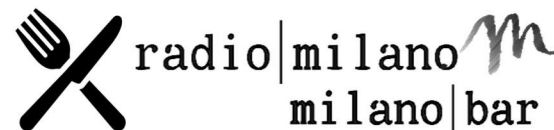
*Featuring Liberation de Paris*  
Cabernet Sauvignon | Chardonnay

### FEATURED WINE | \$5

*Ask your bartender about today's featured wine!*

### FEATURED SPIRITS | \$8

Woodford Reserve Bourbon / Absolut Elyx Vodka /  
Roxor Artisan Gin / Casamigos Blanco Tequila /  
Hennessy VS Cognac / Pyrat XO Reserve Rum /  
Xicaru Mezcal / Suntory Toki Japanese Whisky



## HAPPY HOUR NOSH

### PETITE CRAB CAKES | 2 for \$8

*lump blue crab meat | panko | lime aioli*

### FORMAGGIO | \$8

*chef's selection of fresh cheeses | lavash*

### MINI BEEF TAQUITOS | 2 for \$7

*corn tortilla | red cabbage | citrus vinaigrette*

### FRIED GREEN TOMATO | 3 for \$7

*semolina batter | ranch*

### BEEF AND CHIPS | \$7

*ground beef | house-made chips | queso | jalapeño*

### FRIED SHRIMP WITH FRIES | 3 for \$7

*panko | deep fried*

### CALAMARI | \$8

*buttermilk batter | basil lime cilantro aioli | lime*

### MARGHERITA PIZZA | \$10

*basil | marinara | mozzarella*

### WINGS | \$10

*fried wings & legs | buffalo & ranch dressing | celery | carrots*

### FRIES | \$4/\$6

*traditional or truffle fries*

### TIRAMISU | \$6

*lady fingers | espresso | mascarpone cream*

~ HAPPY HOUR IS THE BEST HOUR ~  
THANK YOU FOR CHOOSING MILANO BAR