

HAPPY HOUR / APPETIZERS

NxNW Wings 5.95
Asian honey OR buffalo sauce

Texas Poutine 5.95
French fries & braised brisket in an enoki mushroom cream sauce topped w/ monteray jack cheese & scallions

Mediterranean Meatballs 5.95
Beef, pork, fennel, kalamata olives, onions & mint tzatziki

Sausage Stuffed Mushrooms 5.95
Fennel sausage, bread crumbs & parmesan cheese served w/ red bell pepper cream sauce

Fried Calamari 6.50
Served w/ whole grain mustard & marinara

Beer Battered Onion Rings 5.50
Served w/ spicy BBQ ketchup

PPM Pizza 6.50
Pepperoni, pepperoncini, mushrooms, mozzarella & marinara

Garlic Pesto Pizza 5.95
Zucchini, mushrooms, grape tomatoes, red onions & asiago cheese

Roasted Garlic Bulbs 5.95
Whipped goat cheese & fresh garlic served w/ house beer grain flatbread

Spinach Caper Artichoke Dip 5.95
Asiago & parmesan cheese, capers, red bell peppers served w/ house beer grain flatbread

HAPPY HOUR 

4pm – 7pm Everyday

HAPPY HOUR / DRINKS

\$1 Off House Brewed Beers

Excludes specialty brews

\$6 Cabert Pinot Grigio or Dante Cabernet

\$5 Well Liquors

\$4 COCKTAILS

Frose

Frozen sparkling rose, strawberry puree, citrus vodka

Kentucky Sweet Tea

Jim Beam, peach schnapps, iced tea

Jim Beam Manhattan

w/ sweet vermouth, bitters

\$5 COCKTAILS

Margarita

Frozen or on the rocks

Bacardi Cosmo-Tini

Bacardi Silver, cranberry, sweet & sour

Cuervo-Loma

Cuervo tequila, grapefruit, soda, simple syrup

\$6 COCKTAILS

Mr. Collins

Revolution Spirits Austin's Reserve gin, lemon, simple syrup, soda

Austin Iced Tea

Tito's vodka, lemonade, lime

Tito's Lemonade

Deep Eddy lemon & peach, iced tea, agave

HH Growler Fill Pricing

Beer Style	1-Liter	2-Liter
Standard	\$8.00	\$12.00
IPA	\$10.00	\$14.00
Hi-ABV	\$18.00	\$22.00

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