

Happy Hour

TUE-FRI 4-6PM

SALTBIRD

SNACKS \$9

FRIED GREEN TOMATOES
Baby Arugula, Avocado Ranch

CHICKEN WINGS
Buffalo, Lemon Pepper, or Cider BBQ,
Blue Cheese & Celery

**BLACK-EYED PEA &
BOILED PEANUT HUMMUS**
Cornichons, Grilled Bread

BBQ CHICKEN EGG ROLLS
Peach Duck Sauce

CRISPY CALAMARI Sesame Peach-Soy Glaze,
Garlic Aioli, Fresh Lemon

PIMENTO CHEESE Buttered Saltines, Celery

SB QUARTER POUNDER

American Cheese, Pickles, Fries 12

Add TOMATO, SHAVED ONION 1.5 *Add* EXTRA BEEF PATTY 5

★ BUTTERMILK *Fried Chicken* TENDERS ★

Honey Mustard, Cider BBQ 12

SIGNATURE COCKTAILS \$6

ESPRESSO MARTINI Vanilla Vodka

FLORIDA SPRITZ
Prosecco, Pineapple Juice, Aperol, Soda

GEORGIA MULE
Sveda Vodka, Peach Puree, Ginger Beer, Lime

SUN CRUISER ICE TEA & VODKA \$5

SPIRITS \$6

SVEDKA VODKA
SAUZA TEQUILA
JIM BEAM

BOMBAY GIN
CANADIAN CLUB
BACARDI RUM

BEER

MILLER HIGH LIFE "PONY" BOTTLE | 4
PBR CAN | 4
MODELO DRAFT | 5

HOUSE WINE \$7

CHARDONNAY
PINOT GRIGIO
SAUVIGNON BLANC
CABERNET SAUVIGNON

SERVED IN BAR & PATIO ONLY