

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 GRICIO
SAUVIGNON BLANC
CABERNET SAUVIGNON

SERVED IN BAR & PATIO ONLY