GROVE BAR

Social Hour

4:00p.m. - 6:00p.m. Monday - Friday

COCKTAILS

\$8 happy hour

\$10

43rd and Redemption

Redemption Rye and Licor 43 served on the rocks. A Spanish twist on a traditional Manhattan.

Rita Hayworth

Sauza cucumber-chili tequila, Citronge lime liqueur, fresh lime. Perfect sipping for the summer!

Honey Bee

Waterloo Gin, grapefruit and local honey. Shaken and served up, then topped with sparkling wine.

Majestic Mojito

Strawberry, basil, Treaty Oak Rum and Topo Chico

Pink Lady

Tito's Vodka with prickly pear makes a luscious lemon drop martini!

FROZEN

\$5 happy hour

\$7

Margarita

You know the ingredients. Our only secret is a whole lot of tequila.

Frosé

Rosé wine, New Amsterdam gin, triple sec and citrus

WINE

Please ask your server about daily \$5 or \$10 by-the-glass specials

Chicken Sliders

Pork Sliders

Brussel Sprouts

Meat Lover's Flatbread

Top Shelf Flatbread

BBQ Chicken Flatbread

Meatballs & Burrata

Crispy Goat Cheese

Bruschetta - pick two

Brie, Apple, Figs

Mozzarella, Tomato, Basil

Mushroom, Smoked Gouda, Balsamic

Goat Cheese, Sausage, Red Bell Pepper

BOTTLED BEER

Bud Light Dos Equis XX

Miller Lite Peroni

Coors Lite Devil's Backbone

Corona Lite Blue Moon Michelob Ultra Stella Artois

Shiner Bock Zoe Pale Lager

Live Oak Berliner Weibe Sour **Buckler** (non-alcoholic)

TAP BEER (\$2 off during happy hours)

We offer four seasonal and local selections.

Please ask about our current line-up!