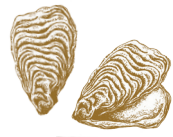
HAPPY HOUR

EVERY DAY • 3 - 7PM | LATE NIGHT SUN & MON • 9PM – 11:30PM

$2.50

(3 PC MINIMUM)



OYSTERS ON THE HALF SHELL*

local oysters, traditional condiments

$5.00

CHICKEN & SAUSAGE GUMBO

applewood smoked bacon, chicken, rice

SHRIMP COCKTAIL

1pc • horseradish & cocktail sauce

$8.00

HAND CUT FRIES

old bay seasoning

BRUSSEL SPROUTS

honey sriracha, red fresno

CHEESY TATER TOTS

caviar infused creme fraiche, espellete

$14.00

CRISPY CALAMARI

flash fried calamari, fresno chilies

BEEF TENDERLOIN CHOP

(2) 2oz chops, pickled mushroom, soy jus

LOCH BAR BURGER

black angus, lto, white cheddar, pickle, churchill sauce

MOULES FRITES

blue mussels, baguette, fries

Happy hour available at the bar only. *A customary gratuity of 20% will be added to parties of 6 or more guests. Please alert your server of any food allergies. *Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health. A 3% facility fee will be added to thed total of each check. This fee is not a tip or sevice charge.*

HAPPY HOUR

EVERY DAY • **3 - 7PM** | **LATE NIGHT** SUN & MON • 9PM – 11:30PM

Drinks

$3.00



OYSTERS SHOOTERS*

CHOOSE: VODKA OR HOUSTON SHOOTER

$7 BEERS

ASK YOUR SERVER OR BARTENDER
ABOUT OUR FEATURED DRAFT BEERS
FOR HAPPY HOUR

$8 WINE

Happy Hour White

Happy Hour Sparkling

Happy Hour Red

$10 CRUSHES

Orange

Grapefruit

Arnold Palmer

Ranch Water

$10 SPIRITS

CHOICE SPIRIT WITH MIXER

Wheatley Vodka | Fords Gin | Planteray Rum

Cimarron Blanco | Four Roses Bourbon

$3 UPCHARGE FOR CLASSIC COCKTAIL

VISIT OUR SISTER LOCATIONS

THE SYLVIE AZUMI Marmo

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