

OASTHOUSE

KITCHEN+BAR

HAPPY HOUR LIBATIONS

BLUES ON THE GREEN OLD FASHIONED 8

house blend bourbon, blueberry matcha syrup,
citrus lemongrass bitters

MARGARITA (FROZEN OR ROCKS) 7

monte alban 100% agave tequila,
lime, house made triple sec

PAMPLE TIME 7

waterloo gin, pamplemousse liqueur,
lime, basil simple, regan's bitters

FIRE UNDER THE SEA 7

drippings springs vodka, chateau aloe liqueur,
pineapple & habanero simple, lemon, ginger beer

ROSÉ SANGRIA 7

rosé wine, lemon, grapefruit,
simple, lillet rose, apricot liqueur

1/2 PRICE BOTTLE OF WINE

*ask server for today's selection

WINES ON TAP 5G/15C

ryder cabernet sauvignon
line 39 sauvignon blanc

\$1 OFF ALL BEERS

AVAILABLE ONLY IN THE BAR & PATIO
DINE IN ONLY

OASTHOUSE

KITCHEN+BAR

HAPPY HOUR TASTY TREATS

CARNITAS POUTINE 8

smoked pork belly gravy, house pulled pork,
goat cheese, cilantro, house fries,
pickled jalapeños & red onion

WHITE BEAN HUMMUS GF 7

vindaloo spiced sunflower dukkah, fried garlic &
spearmint oil, pita

FRIED CHEESE CURDS 7

wisconsin cheese curds, buttermilk ranch
san marzano tomato sauce,

WHITE WINE STEAMED MUSSELS GF 13

herbs, butter, lemon,
toasted baguette

HOUSE PRETZEL 8

beer mustard, house pickles

MON-SAT 3PM-6:30PM
SUNDAY FUNDAY 3PM-CLOSE

AVAILABLE IN THE BAR AREA & PATIO
DINE IN ONLY