

FAMILY OWNED RESTAURANT

HAPPY HOUR SPECIALS

4 p.m. - 6 p.m. Daily

House Liquors - \$4.5

Domestic Beer

Draft Pints - \$2.25 • Bottled - \$2.5 • Pitcher - \$9

Wine By The Glass - \$4.5

Copperidge Premium Pour

Frozen Drinks - \$5.5

Virgin Daiquiris and Kiddie Cocktails are also available.

BEERS

Domestic Draft

Pint - \$2.75 Pitcher \$10

Bud Light • Yuengling

Domestic - \$3

Budweiser • Bud Light • Miller Lite

Coors Light • Michelob Ultra

Beck's N/A

Specialty Beers

Pint / Pitcher / Bottle

Seasonal Selections

Please Ask Your Server

Premium - \$3.75

Samuel Adams • Corona • Stella Artois

By South Carolina Law, the minimum age for beer, wine and liquor is 21.

DRINKS

Milkshakes

Vanilla

Chocolate

Blueberry

Bottle Water

Spring

Perrier

Juice

Tea • Coffee

Soft Drinks

Milk

WHITE WINES

We proudly offer this selection of fine wines to enhance your dining pleasure.

	glass	bottle
<i>Miner Viognier, California</i>		42
Notes of citrus, peach, and honeysuckle with a plush feel on the palate		
<i>The Other White Blend by Peirano Estate, California</i>		32
Lush flavors of fresh ripe pears, apples, tropical fruit and homemade lemon pie lead to a long, totally seductive finish		
<i>Castellano Pinot Grigio, Trentino-Alto, Italy</i>	6	22
This light to medium-bodied wine is pronounced, clean, and elegant with a dry and crisp finish		
<i>King Estate Pinot Gris, Oregon</i>		34
Fruit forward aromas boasting citrus and tropical fruits		
<i>Kim Crawford Sauvignon Blanc, New Zealand</i>	8.5	32
Medium-bodied with plenty of tropical citrus aromas and fruit flavors		
<i>Phifer Pavitt "Date Night" Sauvignon Blanc, Napa Valley</i>		44
Vibrant, pure and focused, with a juicy mix of fresh apricots, sweet citrus and Meyer lemon zest		
<i>Steven Vincent Chardonnay, Sonoma</i>	7.5	30
Zesty and aromatic with lots of lively fruit characters		
<i>Meiomi Chardonnay, Santa Barbara</i>	8.5	32
Layers of tropical fruit, creamy mouthfeel of honey and butterscotch		
<i>Rombauer Chardonnay, Carneros</i>		60
Medium bodied, creamy with ripe tropical fruit, pear, and nectarines followed by soft spice, vanilla, and toasty oak		
<i>Stella Moscato, Italy</i>	7	26
Has bright fruit flavors including peach, tropical fruits, with a soft finish		
<i>Kung Fu Girl Riesling, Washington State</i>	7	26
Forward fruit and floral aromas of peaches and apples		
<i>Spindrift Rosé, Willamette Valley, Oregon</i>	8	30
Dry Rosé provokes ripe strawberry and crisp flavors complemented by a thrill of sour cherries		
<i>Fleur de Mer Rosé, Provence, France</i>		32
Aromas and flavors of fresh watermelon, cherry, subtle citrus, peach, lavender and Mediterranean herbs		

RED WINES

	glass	bottle
<i>Hahn Pinot Noir, Monterey</i> Aromas of black raspberry jam, cranberries and dried cherries	7.5	28
<i>A to Z Pinot Noir, Oregon</i> Aromas of cherries, raspberries, and blackberries, developing to iris, blueberries, strawberries and minerals		30
<i>J Winery & Vineyards Pinot Noir, Santa Barbara</i> Vibrant red cherry aromas that mingle with alluring cola, sweet spice and coffee bean tones		36
<i>The Velvet Devil Merlot, Columbia Valley</i> Aromas and flavors of plum, black cherry and blueberry		28
<i>Galevan Cotes du Rhone, France</i> Concentrated raspberry and cherry notes intermixed with kirsch and licorice. Supple tannins and a nice peppery finish		35
<i>Louis Martini Cabernet Sauvignon, California</i> Ripe flavors of black plum jam and black currant with a hint of oak	8	30
<i>J Lohr Cabernet Sauvignon, Paso Robles</i> Black cherry, plum and blueberry are accented by a barrel bouquet of hazelnut, dark chocolate and toasted oak		34
<i>Franciscan Cabernet Sauvignon, Napa Valley</i> A full-bodied, dry, powerful and intense Cabernet Sauvignon		39
<i>Silver Ghost Cabernet Sauvignon, Napa Valley</i> Opulent fruit with lush and well integrated tannins supporting a rich texture and depth that continue through the long finish		52
<i>North by Northwest Red Blend, California</i> Merlot, Syrah, Cabernet, Cabernet Franc Lush ripe fruit and well integrated tannins lead to a long smooth finish	8.5	32
<i>Robert Foley "The Griffin", Napa Valley</i> Merlot, Cabernet, Petite Sirah, Petit Verdot, Syrah, Charbono Aromas of red and black berry fruit, rose petals and just a touch of vanilla the full body is framed by smooth tannins		58
<i>The Prisoner Red Blend, California</i> A soft and velvety full bodied wine with notes of dark fruit on the palate heightened by hints of oak and Madagascar vanilla		64
<i>Trivento Reserve Malbec, Argentina</i> Rich and vibrant with blackberry and spicy white pepper flavors	7	26
<i>Estancia Meritage, Paso Robles</i> Cabernet, Merlot, Malbec Intense flavors of chocolate dipped black fruit with notes of sweet oak and structured ripe tannins		40

PREMIUM HOUSE POURS

Copper Ridge Wines, California

Chardonnay • Pinot Grigio • Merlot • Cabernet Sauvignon

Glass \$5.5 • ½ Carafe \$10.5 • Full Carafe \$17.5

SPARKLING WINES

LaMarca Prosecco, Italy

	glass	bottle
	split 7.5	25

Fresh and clean, with ripe citrus, green apple, and touches of minerality

LOCAL & CRAFT DRAFT

Coast, I.P.A. (North Charleston) 4.7% ABV

New South, Nut Brown (Myrtle Beach) 5.4% ABV

Westbrook, One Claw (Mt. Pleasant) 6% ABV

Bells, Oberon (M.I.) 5.8% ABV

IMPORTED & CRAFT BOTTLES

SweetWater 420, Extra Pale Ale (G.A.) 5.7% ABV

Bells Two Hearted Ale, American I.P.A. (M.I.) 7.0% ABV

Samuel Smith's Taddy Porter, English Porter (UK) 5.0% ABV

Maudite, Belgium Strong Dark Ale (Quebec) 8.0% ABV

Maisel's Weisse, Original Hefeweizen (Germany) 5.4% ABV

Stella Artois, Euro Pale Lager (Belgium) 5.0% ABV

Samuel Adams, Boston, Vienna Lager (M.A.) 4.9% ABV

Corona Extra, Lager (Mexico) 4.6% ABV

COCKTAILS

Pawleys Island Wave - \$7

Patron Silver Tequila, Triple Sec, Sour and a splash Blue Curaçao

Litchfield Lemonade - \$6

Jack Daniels, Sour, Sprite and Triple Sec

Carolina Sunrise - \$7

Bacardi Rum, Malibu Coconut Rum, Pineapple, OJ and a splash of Grenadine

Bahama Mama - \$8

Bacardi Rum, Meyers Dark Rum, Captain Morgan, Pineapple, OJ, Sour and a drop of Grenadine

Peach Beach* - \$7

Strawberry Infused Vodka, Peach Schnapps, Sour, Sprite and Cranberry

White Peach Sangria - \$8

Pinot Grigio, Peach Schnapps, Splash OJ, Splash Cranberry and Club Soda garnished with Fresh Fruit

Moscow Mule - \$8

Tito's Handmade Vodka, Ginger Beer, Fresh Squeezed Lime and a Mint Leaf

MARTINIS

Strawberry Lemon Drop Martini* - \$7

Strawberry Infused Vodka, Lemon Infused Vodka, Fresh Lemon and Simple Syrup served up with a Sugared Rim

Hawaiian Martini - \$7

Malibu Coconut Rum, Absolut Vodka, Pineapple Juice, splash of Blue Curaçao

Sour Apple Martini - \$7

Absolut Vodka, Sour Apple Pucker and a splash of Sour

AFTER DINNER

Not Your Fathers Root Beer Float - \$7

Two scoops of Vanilla Ice Cream topped with Not Your Fathers Root Beer

Almond Kiss - \$7

Godiva Chocolate Liqueur, Disaronno Amaretto and a Splash of Cream

Chocolate Chip Cookie Martini - \$8

Grand Marnier, Buttershots, and Baileys served in a Chocolate Drizzled Martini Glass

Chocolate Martini - \$8

White Creme de Cocoa, Godiva, Frangelico, and Disaronno with Cream served in a Chocolate Drizzled Martini Glass

**Offered Seasonally and/or While Ingredients Last*

WHAT IS HANSER HOUSE?

The Hanser House is built on years of family tradition and good food. Our family has been a part of Georgetown County since the early 1800's. Juanita Hanser (Nita), or Granny, as we refer to her, is the owner and family mentor. With over 50 years of restaurant experience, Granny is the backbone and creator of the restaurant. She is surrounded by a great supporting family, which includes her husband Herman (Papa), youngest son Heath H. Hanser (business graduate from Wofford College), oldest son Henry (who owns Henry's Lawn and Landscaping), two daughters Geneva and Patrice, all of the grandchildren, a niece Rebecca (Becky), and many other great employees. With so much family involved, the restaurant was designed to feel like you are coming home to your grandmother's beach house, and that is exactly how Granny is going to make you feel. The decor of the restaurant has changed a little, but the quality and freshness of the local cuisine has remained the same over the years. You will find a few of the old decorations like the family photos, Henry's Minnows memorabilia, Papa's shell collection, and Granny's wedding dress.

All of our food is cooked to order, which ensures freshness and satisfaction. The menu is created to provide you with a large selection of choices, ranging from traditional, lightly breaded seafood, to deliciously grilled, broiled, or blackened. We sell Angus and choice aged beef, cut and trimmed in our kitchen, then cooked to your specifications. Our seafood is fresh from our neighboring Carolina waters, including our catch of the day, which is caught off the boats in Murrells Inlet. Our shrimp, crab and oysters are hand selected out of McClellanville, SC. We have homemade, made-from-scratch soups, creole, sauces, and desserts, all coming together to provide a unique and memorable experience. The taste of home cooking is what everyone loves and we take pride in it. If you have any questions or comments please let Granny, Heath or Becky know.

Thank you all for joining our family. Please come again.

HOMEMADE DESSERTS

Ask your server to see our Dessert tray