

TBONZ

W E S T A S H L E Y

HAPPY HOUR MENU

DAILY 4PM - 7PM

AVAILABLE IN BAR & PATIO

LOWCOUNTRY FRIED PICKLES \$4

Dill pickle chips, ranch dressing

TOMMY TEXAS CHEESE FRIES \$4

Fried potato wedges, applewood smoked bacon, mixed cheese, ranch dressing

SOUTHERN FRIED CHICKEN TENDERS \$6

Buttermilk brined, Tabasco honey-maple syrup

WORLD FAMOUS CHICKEN WINGS (8 PER ORDER) \$6

traditional or double fried

Choice of sauce

buffalo mild, buffalo medium, buffalo hot, buffalo fire, BBQ, teriyaki

Celery, bleu cheese or ranch dressing

CRISPY CALAMARI \$6

Seaweed salad, sriracha-lime aioli

CHEESE BURGER SLIDERS (3) \$7

American Cheese / Add french fries for \$2

SANTA FE CHICKEN ROLLS \$8

Black beans, corn, spinach, sharp cheddar, diced jalapenos

Served with roasted red pepper cilantro aioli

HOMEGROWN ALES

\$3.5 PINTS

LOWCOUNTRY LAGER 4.3%

Light golden color, very refreshing, all malt lager has a very clean taste from its cold brewing process

COOPER RIVER RED 4.8%

Amber colored red ale with a malty, caramel finish and a very light hop character

NUT BROWN ALE 4.8%

Mahogany colored brown ale with a mellow hop character and hints of caramel and chocolate

NEW SOUTH ALES

\$4 PINTS

WHITE ALE 4.5%

Wheat based ale brewed with coriander seed and sweet orange peel, this makes for a distinct citrus flavor and aroma

INDIA PALE ALE 6.2%

The most hoppy of all our homegrown ales, this IPA exudes hoppy bitterness with an undertone of caramel and munich malts

HOUSE WINE

LIBERTY CREEK \$4

CHARDONNAY / WHITE ZINFANDEL

MERLOT / CABERNET SAUVIGNON

\$3 HOUSE LIQUORS

————— DINE IN ONLY —————