



CHICKEN & WAFFLES - \$14

Option to toss in cinnamon toast
or Fruity Pebbles

SHRIMP & GRITS - \$16

TURKEY SLIDERS - \$16

Vegan option available

DRUNKEN CHICKEN WINGS - \$15

Dry rub, cajun-marinated wings tossed in
our house-made liquor-infused sauces

- CAJUN (VIRGIN)

- HENNESSY BBQ

- SWEET & SPICY SOCIAL RUM

- REMY MARTIN GARLIC PARMESAN

- CIROC LEMON PEPPER

- TENNESSEE WHISKEY HOT

SPINACH & ARTICHOKE DIP - \$14

CRAB CAKES - \$14

BUFFALO CAULIFLOWER - \$12

STEAK & CHEESE EGGROLL - \$14

SOUL ROLL - \$14

Mac 'n Cheese & candy yams eggroll

A LA CARTE

SHOESTRING FRIES - \$8

HOMESTYLE POTATOES W/

BELL PEPPERS & ONIONS - \$8

TWO SCRAMBLED EGGS - \$4

SEASONAL FRUIT - \$4





HAPPY HOUR MENU

2 PM - 4 PM

- BOTTOMLESS MIMOSA - \$30 PER PERSON
- 2 GREY GOOSE BOOTLES - \$600
- 2 DON JULIO BLANCO - \$550
- WATERMELON SPRITZ TOWER - \$200
(WATERMELON CIROC, LEMONADE, CRANBERRY JUICE)

TEQUILA

- CINCORO BLANCO - \$400
- CINCORO REPOSADO - \$450
- CINCORO ANEJO - \$600
- CASAMIGOS BLANCO - \$350
- CASAMIGOS REPOSADO - \$400
- CASAMIGOS ANEJO - \$450
- CLASE AZUL REPOSADO - \$700
- DON JULIO BLANCO - \$350
- DON JULIO REPOSADO - \$400
- DON JULIO 1942 - \$700
- 1942 MAGNUM - \$1300
- LOBOS 1707 BLANCO - \$300
- LOBOS 1707 REPOSADO - \$350
- LOBOS 1707 EXTRA ANJEJO - \$450

VODKA

- TITO'S - \$325
- GREY GOOSE - \$350
- KETLE ONE - \$350
- CIROC - \$400

COGNAC

- HENNESSY - \$400
- D'USSE - \$400

CHAMPAGNE

- CHANDON BY MOËT - \$250
- MOËT IMPERIAL - \$300
- MOËT ROSE - \$350
- MOËT ICE ROSE - \$400
- ACE OF SPADES - \$750
- ACE OF SPADES ROSE - \$900

HookaGuyz

Hookah flavors



STRAWBERRY



WILD MANGO



PURPLE HAZE



RAINBOW



ICE MINT



APPLE



PINEAPPLE



CUBAN MOJITO



HONEY MELON



PINK LEMONADE



BLUEBERRY



SOUR CHERRY



GUMMIE BEAR



COCONUT



MARY JANE



ORANGE



WATERMELON



PEACH FUZZY

Station
1640