



Happy Hour – Monday – Friday 3PM 6PM

HAPPY HOUR DRINKS SPECIALS

Coors Light \$3 Corona \$3

Athletic Cans/Heineken Zero - \$4

White Wine Spritz \$6

Mimosa \$5

Transfusion \$7

Water Hazard \$7

HAPPY HOUR BITES \$7

MONDAY – FRIDAY 3PM-6PM

NACHOS

Crispy Nachos, House Made Chili, Signature Cheese Sauce, Pico De Gallo

3 CHICKEN TENDERS

with Side of Fries

ROAST BEEF SLIDERS

Sliced Ribeye, Provolone, Corropolese Buns

LOADED FRIES

French Fries with Beer Cheese, Bacon, Jalapenos

GRILLED CHEESE ON TEXAS TOAST

Ham, Bacon or Tomato

FLYING PIGLETS

Flights

MIMOSA FLAVORS

Blue Razz, Blood Orange, Original, Lavender

MARGARITA FLAVORS

Original, Spicy, Pineapple, Cranberry Coconut, Spicy Watermelon

Ask about our seasonal flavors!

SEASONAL COCKTAILS \$14

CRUSHED PIG

Captain Morgan, Cranberry, Apple Cider, Orange Juice, Bacon Garnish, Crushed Ice

PIG PEN RANCH WATER

Teremana Blanco Tequila, Lime Juice, Club Soda – Make it Spicy with A Touch of Ancho Reyes Chile Liqueur

FUNKY PIG MOJITO

Cruzan Banana Rum, Dekuyper Crème de Banana, Simple Syrup, Lime Juice, Mint, Splash of Club

MAPLE OLD FASHIONED

WhistlePig PiggyBack Rye Whiskey, WhistlePig Vermont Maple Syrup, Peach Bitters

FLYING OLD FASHIONED

Whistlepig PiggyBack Rye Whiskey, Blood Orange Syrup, Blood Orange Bitters

GRAND POM PIG MARGARITA

“Sweet Heat and Tart “Jose Cuervo Tradicional Tequila, Ancho Reyes Chile Liqueur, Grand Marnier, Pomegranate Juice, Lime Juice, Agave Nectar

MUDDY PIG

3 Olives Espresso Vodka, Frangelico, Bailey’s Irish Cream

STRAWBERRY APEROL SPRITZ

Aperol, Prosecco, Strawberry Puree, Club Soda

FIZZY PEAR - LIGHT AND REFRESHING

Bulldog Gin, Pear Puree, Lemon Juice, Club Soda, Crushed Ice, Cinnamon Sugar Rim

LAVENDER GIMLET JAWN

Sweet and Herbal- Revivalist Garden Gin, Marie Brizard Elderflower, Lime Juice, Lavender Syrup

OINK

Ketel One Vodka, Olive Juice, Slim Jim Olives

CACTUS CRUSH

Citrus Three Olives Vodka, Prickly Pear Puree, Lemonade, Splash of Club Soda, Crushed Ice