
HAPPY HOUR DRINKS

EVERY MONDAY - FRIDAY 4PM-6PM

DRAUGHT BEERS

Funky Buddha Floridian Hefeweizen
Veza Sur Mala Yerba IPA
Stella Artois
Wynwood "La Rubia"

•••••
\$5

WINES BTG

Mionetto, Prosecco DOC, Treviso, Italy
Kendall Jackson Chardonnay
Wairau River Sauvignon Blanc
Finca Flichman Malbec, Argentina, NV
Il Ducale, Super Tuscan, Ruffino, 2016

•••••
\$6

COCKTAILS & WELL

FORTY 3

Vodka, grapefruit, lemon, Amaro Nonino

APEROL SPRITZ

Aperol, prosecco, club soda

NO BULLS ABOUT IT

Altos Tequila, Passion fruit, Lemon, Habanero

PRE-GAME WARMUP

Bombay gin, lemon, honey, strawberries, champagne

MIAMI MULE

Tito's Vodka, cucumber sake, ginger beer

FROZÉ

Frozen rosé + vodka slushy

BROWN DERBY

Jim Beam bourbon, grapefruit, honey

|||||

HAPPY HOUR EATS

|||||

EVERY MONDAY - FRIDAY 4PM-6PM

SNACKS



SPREADS & CRUDITE [v]

Hummus, eggplant, spicy feta, crispy vegetables, warm pita.

\$8

WOODFIRED ARTICHOKE [v]

Woodfired jumbo artichoke, lemon butter, pecorino romano.

UD'S 800 WINGS

Calabrian chile, creamy gorgonzola dip.

PERFECT CAESAR

Anchovy & garlic dressing, parmigiano, toasted croutons.

GRASS-FED MEATBALLS

House chopped beef, ricotta, tomato, pecorino, grilled bread.

SHISHITO PEPPERS [vg]

Wood oven blistered, sesame tahini.

SMALL PLATES



PRIME RIB FRENCH DIP SLIDERS

Thinly shaved prime rib, au jus, horseradish sauce, caramelized onions.

\$10

BABY BACK RIBS

Fall-off-the bone tender with BBQ glaze.

CRAB CAKE

Lump crab, Calabrian chili remoulade.

UD'S 800 CHICKEN MINIS

Two Bell & Evans chicken sliders, lettuce, tomatoes, house made dill pickles, garlic aioli, UD's Calabrian chili glaze.

DWADE'S 800 SLIDERS

Two Dry-aged beef sliders, bacon jam, caramelized onion, aged white cheddar, roasted garlic aioli.

