

HAPPY HOUR MENU

HAPPY HOUR DRINKS

WINE

Sparkling: CAVA *Los Dos, Barcelona - Spain* 7

White: MEDITERRANEAN BLEND *Zoe, Peloponnese - Greece* 7

Red: MONTEPULCIANO *La Quercia, Abruzzo - Italy* 7

WHITE SANGRIA *Grenache Blanc, Grapefruit, Peach, Lemon* 7.50

COCKTAILS \$8

APEROL SPRITZ *Aperol, Peychaud's Bitters, Bubbles*

OLD FASHIONED *Old Forester Bourbon, Demerara, Bitters*

TAP GIN & TONIC *Gordon's Gin, Mint & Jack Rudy Tonic*

BEER \$4

IRON CITY LIGHT

SPIRITS \$7

WODKA VODKA

GORDON'S GIN

LUNAZUL SILVER TEQUILA

OLD FORESTER BOURBON

DEWARS SCOTCH

SIESTA KEY SILVER RUM

-Rocks Pour or Up will incur a \$2 Charge

1921

HAPPY HOUR

4:00-6:30PM WEEKDAYS / 2:00-6:30PM SATURDAY & SUNDAY
BAR / DECK / COURTYARD ONLY

ROASTED OYSTER *with Escargot, Parsley, Garlic & Absinthe Gratineé* 5 each

Candied Coconut Curry CASHEWS 6

Barbequed Brown Butter POPCORN 7

Oven Roasted BROCCOLI *with Confit Sweet Potato, Mustard-Sugarcane Vinaigrette & Rye Crumble* 12

White Cheddar & Pimento HUSH PUPPIES *with Slow Turtle Goat Cheese & Romanesco Giardiniera* 15

Benne Seed SOURDOUGH *topped with Black Peppercorn Sheep's Milk Ricotta & BigDaddy's Strawberries* 14

Truffled TATER TOTS *with Black Garlic Aioli* 16

A Roasted Head of BABY CABBAGE *with Spring Onion Top Mornay* 14

1921 WAGYU BURGER *with American Cheese, Smoked Duke's Mayonnaise, B&B Pickles & French Fries* 24

EXAMPLE MENU - UPDATED 04/07/24 - MENU CHANGES DAILY -

PLEASE CALL THE RESTAURANT IF YOU ARE INQUIRING ABOUT THE AVAILABILITY OF A SPECIFIC MENU ITEM