

Cedar Bar

Happy Hour 4pm-6pm

Draft Beer.....\$3

Mexican Lager, Juicy Pale Ale, Savannah Brown Ale,
Sweet Water 420, Michelob Ultra, Bud Light

Bottled/Craft Beer.....\$4

Blue Moon, Corona, Corona Premier, Heineken,
Modelo Especial, Modelo Negra, Miller Lit, Stella Artois,
Yuengling, Tybee Island Blonde, Southern Delight Amber,
Inshore Slam IPA, Classic City Lager, Tropicalia IPA,
Athena Paradiso Sour

Cider/Seltzer.....\$4

ACE Pineapple Cider, ACE Pear Cider, Wild Basin Seltzer

Wine.....\$4

Sterling Chardonnay, Sterling Cabernet Sauvignon

Premium House Liquor.....\$4

Tito's, Tanqueray, Dewar's, Four Roses, Lunazul Blanco
Captain Morgan White

Happy Cocktails.....\$5

Margarita, Tequila Sunrise, Whiskey Sour, Cosmopolitan,
Manhattan

Bar Bites

Black & Blue Bites.....\$5

Cajun Beef Tenderloin Tip, Gorgonzola, Grilled Focaccia

Cauliflower Wings.....\$5

Buttermilk, Panko Crust, Buffalo sauce, Crisp vegetables,
Herb ranch

Deviled Eggs.....\$5

Smoked Salmon Mousse, Tobiko Caviar, Capers Berries,
Chives, Bagel Chips

Fontina Fondue.....\$5

Smashed Potato & Pretzel Coins, Candied Bacon Crumbles

Oaks Club Wings.....\$5

Dry Brined Whole Wings, Bourbon Peach BBQ, House Pickle
Jar & Mesquite Potato Chips

French Onion Dip & Chip.....\$5

Gruyere & Horseradish Cheddar, S&P House Chips,
Herb Puff Pastry Crust.

We take pride in preparing our food from scratch every day. Some items will have limited availability.

We are concerned for your well-being. If you have special dietary requirements or food allergies, please communicate with us, not all ingredients are listed!

It is our responsibility to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

Thank you for dining with us.