

happy hour
menu



4-6pm
monday-friday
available at our
bar, patio & dining
room

SANGRIAS & COCKTAILS

RED SANGRIA red wine, apples, oranges, orange liqueur and brandy 7/25

SPARKLING SANRIA sparkling wine, blueberries, brandy, orange juice 7/25

SEASONAL SANGRIA our seasonal option changes almost daily 7/25

PINEAPPLE MARTINI tito's vodka, soaked in fresh pineapple for seven days, shaken and frothed 8

HOUSE MARGARITA classic or spicy jalapeño, both prepared with fresh lime juice and simple syrup 8

BOTA OLD FASHIONED buffalo trace bourbon, simple syrup, angostura bitters, expressed orange, cherry 11

HAPPY HOUR WINES

VIÑA JARABA COSECHA BLEND / SPAIN
tempranillo, cabernet and merlot; red fruits, bold 8/30

TUPA MALBEC / ARGENTINA
unoaked, with notes of dark cocoa and plum 8/30

ROTATING WHITE WINE SELECTIONS
ask your bartender or server for current selections 8/30

CLOT D'IVERN BRUT SPARKLING / SPAIN
bottled solely for botanero; crisp, refreshing 8/30

ROTATING ROSÉ WINE SELECTIONS
ask your bartender or server for current selections 8/30

DRAFT BEERS

LONE OAK LAGER / LONE OAK BREWING
light american lager brewed with local heirloom corn 7

SEVEN LOCKS & LONE OAK ROTATING SELECTIONS
ask your bartender or server for current selections 7

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HAPPY HOUR PLATES

VEGETABLE EGG ROLLS carrot, cabbage, mushroom, slightly spicy pineapple dipping sauce 7

FRIED MAC AND CHEESE CROQUETTES elbow pasta with gouda cheese sauce, battered and deep-fried 7

PARMESAN TRUFFLE FRIES shoestring fries tossed in truffle oil, parmesan and parsley, malt vinegar aioli 5

BBQ SLIDERS pulled beef, bbq sauce, kale and cabbage slaw, brioche bread 8.5

HAPPY HOUR DEALS

MUSHROOM & BACON FLATBREAD roasted mushrooms, garlic herb olive oil, bacon, mozzarella, provolone, arugula, balsamic truffle vinaigrette 11.25

SQUASH & ARTICHOKE FLATBREAD butternut squash purée, feta cheese, charcoaled-red onions, sun-dried tomatoes, artichoke, sage aioli, pedro jimenez glaze 11.25

SHORT RIB FLATBREAD pulled beef short ribs, brie cheese, caramelized vidalia onions, horseradish aioli, fried shallot, piquillo aioli 12

BBQ CHICKEN FLATBREAD diced barbecue chicken, mozzarella cheese, red onions, olive, green onion, pepperoncini, jalapeño aioli 11.25

PROSCIUTTO AND BURRATA FLATBREAD sliced cured prosciutto, creamy burrata, arugula, balsamic glaze 11.25

HUMMUS SPREAD house garlic hummus, olive oil, roasted carrot, pickled red cabbage, pita 9

BOURBON WINGS fried chicken wings tossed in a sweet and spicy bourbon glaze 9

DEVILED EGGS slightly spicy jalapeño deviled eggs, bacon, pickled vegetables, piquillo pepper aioli 6.75

BEEF EMPANADAS stuffed pastry shells, red wine simmered ground beef, mozzarella, citrus aioli 7.50