



*AT DAUPHIN'S*

# HAPPY HOUR

## — MENU —

*MONDAY - FRIDAY | 3PM-6:30PM*

**\$2**

### **CHICKEN SALAD SLIDER**

Wickles pickles, Sister Shubert roll

### **BEEF TENDERLOIN SLIDER**

onion, radicchio relish, black & blue sauce, Sister Shubert roll

### **BARBACOA SLIDER**

guava bbq sauce, broccoli slaw, Sister Shubert roll

**\$4**

### **SMOKED GULF FISH DIP**

with crackers

### **FRIED GREEN TOMATOES**

with a New Orleans-inspired remoulade

### **FRIED WICKLES & PICKLES**

with ranch

**\$8**

### **POKE\***

yellowfin tuna, sesame, pecans, sambal, green onion, jasmine rice, house-pickled cucumbers & ginger

### **CHEESE PLATE**

local, artisan cheeses

### **CRAB CAKE SANDWICH**

lemon aioli

### **“LA” PHILLY**

shaved filet mignon, grilled Conecuh sausage, sautéed peppers & onions, blanco cheese

### **SEAFOOD TACO**

choice of shrimp or fish

### **BAUMHOWER'S BURGER**

½ lb. ground chuck & beef brisket burger with lettuce, tomato, onion & pickle

\*The consumption of raw and undercooked foods such as meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have a medical condition.

107 St. Francis Street, Suite 3400, 34th Floor | [GoDauphins.com](http://GoDauphins.com)

# HAPPY HOUR LIBATIONS

## cocktails | 6

### THYME OUT

vodka, elderflower, thyme-infused lemonade,  
pomegranate liqueur

### RAMBLE ON

blood orange, Chambord, gin, lemon juice,  
simple syrup, sparkling wine, berry garnish

### ROYAL STREET CUP

Pimm's, cognac, cucumber, lemon, lime,  
sour mix, simple syrup, mint, ROOT ginger  
water, ginger ale, Angostura bitters

### VIEUX CARRE

rye whiskey, cognac, Carpano Antica, Benedictine,  
Peychaud's bitters, Angostura bitters

### ALOHA SWIZZLE

Mount Gay rum, Myer's rum, amaretto, pineapple  
juice, grapefruit juice, Bittermen's Tiki Bitters,  
spiced simple syrup, lime juice, mint

### TOP FLOOR MARGARITA

Herradura Reposado, fresh lime juice, splash of orange  
juice, Grand Marnier floater, sugar & salt rim

### DAUPHIN'S MANHATTAN

Bulleit Rye, Carpano Antica, Luxardo Cherries,  
Angostura bitters, orange twist

### CUBAN MULE

dark rum, spiced mint syrup, ginger beer, lime garnish

## mocktails | 3

### THYME LEMONADE

### CUCUMBER-MINT ROOT GINGER WATER

featuring Alabama-made ROOT Ginger Water

## beer

### domestics | 2.50

BUD LIGHT

MILLER LITE

COORS LIGHT

MICHELOB ULTRA

BLUE MOON

### imports | 3

STELLA ARTOIS

STELLA CIDRE

CORONA PREMIER

NEGRA MODELO

BUCKLER  
NON-ALCOHOLIC

### craft | 4

HAINT BLUE  
IPA

LAZY MAGNOLIA  
SOUTHERN PECAN ALE

AVONDALE  
SPRING STREET SAISON

VICTORY  
GOLDEN MONKEY

ORPHEUS  
TRANSMIGRATION OF SOULS

FAIRHOPE BREWING COMPANY  
JUDGE ROY BEAN COFFEE STOUT

GENERAL MANAGER | Tom Young | EXEC. CHEF & PARTNER | Steve Zucker