



AT DAUPHIN'S

HAPPY HOUR

M E N U

MONDAY - FRIDAY | 3PM-6:30PM

\$3

CHICKEN SALAD SLIDER
with Wickles pickles

PORK BARBACOA SLIDER
with broccoli slaw

POT ROAST SLIDER
crispy leeks, black & blue sauce

CRAB CAKE SLIDER
with remoulade

\$6

**FRIED GREEN
TOMATOES**
with remoulade

**FRIED WICKLES,
PICKLES &
PICKLED OKRA**
with ranch

\$9

POKE *

Yellowfin tuna, jasmine rice, sesame, sweet and spicy roasted local pecans, sambal, green onion, house-pickled ginger and cucumber



CHEESE PLATE

Chef's selection of local artisan cheeses, hibiscus honey, sweet and spicy local pecans, fresh and dried fruit

PORK BARBACOA TACOS

Monterey jack and cheddar cheeses, cilantro lime sour cream

BAUMHOWER'S BURGER *

Always fresh, 100% USDA Choice custom grind burger, lettuce, tomato, onion, pickle, brioche bun

+\$1 for white cheddar cheese

+\$1 for bacon

+\$2 Sidewinder fries

GF GLUTEN FREE

Please inform your server of any food allergies or dietary restrictions – our kitchen is happy to accommodate when possible.

**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

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

DOMESTIC • \$2.50

BUD LIGHT

MILLER LITE

COORS LIGHT

MICHELOB ULTRA

BLUE MOON

IMPORT • \$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

Wine

HALF OFF GLASSES & BOTTLES OF WINE (UP TO \$100)

Ask your server for our full wine list

GENERAL MANAGER Tom Young
EXECUTIVE CHEF Allie Henderson