

# Royal Street Tavern

## HAPPY HOUR

**Monday – Friday 4:30-6:30**

\$2 off drafts

House Wines \$5

House Wells \$5

## (16 oz.) DRAFT BEERS

Domestic \$4

Import and Regional Craft \$6.25

Seasonal Micro \$8

## BOTTLED BEERS

### Domestic

Bud, Bud Light, Miller Light,  
Coors Light, Michelob Ultra, Yuengling, Blue Moon

\$5

### Premium Domestic and Regional Craft

Sam Adams Boston Lager, Abita Amber, Truckstop Brown Ale,  
Sierra Nevada Pale Ale, Angry Orchard

\$6

### Imports

New Castle, Heineken, Heineken Light, Corona, Corona Light, Corona Premium,  
Becks, Amstel Light, Guinness, Negra Modelo, Modelo Especial, Stella Artois Hoegaarden,

\$6

Chimay Blue \$12 - Chimay Red \$12 - Chimay White \$12

### Non- Alcoholic

O'Douls

\$3.75

## *Crafted Cocktails*

All cocktails are hand-crafted using freshly squeezed juices, freshest ingredients, and shaken or stirred to perfection.

### **Martinis**

#### **Sliding in to second \$14**

Steal all the envy with this stimulating martini. Muddled cucumber, Hendricks's Gin, fresh lemon juice, and simple syrup shaken and strained in to a salt-rimmed glass topped with black pepper.

#### **Split finger fast-ball \$12**

Follow this drink all the way through or it just might surprise you. Tart with a punch of sweet featuring Pomegranate liqueur, Absolut Raspberry, Razzmatazz, and sour mix.

#### **Sweet Sassy Mollasy! \$12**

It's a Grand slam! Featuring Absolut Vanilla, Frangelico, Godiva White Chocolate Liqueur, light cream, and topped with chocolate and chopped nuts.

### **Cocktails**

#### **Locker Room Celebration \$10**

Celebrate like a champion with this twisted champagne cocktail with Absolut Raspberry, fresh lemon juice, simple syrup, and served in strained sugar rimmed flute.

#### **Foreign Substance \$14**

Get ready for this curveball of flavor! Patron Resposado, Mezcal rinse, honey syrup, Lemon juice, shaken, strained, and topped with Angostura bitters.

#### **Hammering Hank \$15**

We knocked it out of the park with this Sazerac Favorite. Featuring Remy Martin VSOP, Absinthe rinse, cane sugar, Angostura Bitters, and a lemon twist.

#### **Re-fashioned \$14**

Old Traditions with a new look. This classic reimagined with Knob Creek Rye, Hennessy VS, Cocchi Di Torino Sweet Vermouth, aromatic bitters, turbinado syrup, served over orange and cherry encapsulated ice.

# Play Ball...

## **Beef and Pork Meatballs \$7**

Hand Rolled Meatballs, Slow Cooked San Marzano Tomatoes Sauce, Parmesan Reggiano

## **Fritto Misto \$12**

Fried Shrimp, Calamari, Zucchini, Asparagus,  
Spicy Tomato & Basil Tapenade

## **Spicy Sautéed Gulf Shrimp \$9**

Toasted Garlic and Red Chili Flakes, Pinot Grigio and Butter Sauce,  
Fresh Herbs, Grilled Crusty Bread

## **Antipasto Board \$12**

Italian Charcuterie, Artisan Cheeses, House Made Pickles  
and Marinated Olives

## **Grilled Romaine Caesar \$7**

Marinated Olives, Croutons, Parmesan Reggiano,  
Cracked Pepper Caesar Dressing

## **House Made Chips \$.99**

South Alabama Smoked Bacon and Chive Dip

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.\***

# At Bat...

## **Grilled Beef Tenderloin Medallions \$29**

Fried Sage & Brown Butter Potato Gnocchi,  
Cremini Mushrooms, Asparagus Tips,  
Blistered Grape Tomatoes, Red Wine Sauce

**Seared Diver Scallops \$30**

Mushroom risotto, Sautéed spinach, white truffle oil

**Battle House Burger \$14**

Brisket, Chuck, & Short Rib, Ciabatta Bun, Tillamook Cheddar,  
BH Bacon, Mixed Greens, Tomato, Truffle Fries

**Tavern Wings \$13**

Chipotle BBQ, Celery, Ranch or Blue Cheese

**Sweet....extra innings**

**Vanilla Bean Panna Cotta \$6**

Amaretto Berry Sauce & Almond Laced Biscotti

**The Signature Roasted Strawberry Cheesecake \$7**

Mixed Berry Sauce, Sugar Tuile & Whipped Cream

**Mini Chocolate Chip Cannoli's \$7**

Candied Orange Peel, Chocolate Ganache Drizzle

**Chocolate Tiramisu \$8**

Espresso Anglaise, Dusting of Cocoa & Powdered Sugar