

# HAPPY HOUR MENU

## HAPPY HOUR DRINKS

### COCKTAILS \$9

**APEROL SPRITZ** Aperol, Peychaud's Bitters, Bubbles

**OLD FASHIONED** Benchmark Bourbon, Demerara, Bitters

**MARGARITA** Corazon Reposado Tequila, Agave, Lime

**TAP GIN & TONIC** Gordon's Gin, Hibiscus & Jack Rudy Tonic

### WINE \$8

**SPARKLING WINE** Veuve Dubarry, France

**WHITE: GRECO** Librandi, Calabria - Italy

**RED: GRENACHE/SYRAH BLEND** Bonpas, Rhone- France

**WHITE SANGRIA** Grenache Blanc, Grapefruit, Peach, Lemon  
Add a Red Wine Sangria Float \$2

### BEER \$4

**IRON CITY LIGHT** 12oz. Bottle

### SPIRITS \$7

**WHEATLEY'S VODKA**

**GORDON'S GIN**

**CORAZÓN BLANCO & REPOSADO TEQUILA**

**BENCHMARK BOURBON**

**DEWARS SCOTCH**

**SIESTA KEY SILVER RUM**

Rocks Pour Add \$2, Martini & Double Pour Add \$5

# 1921

## HAPPY HOUR

4:00-6:30Pm Weekdays / 2:00-6:30PM Saturday & Sunday  
Bar / Deck / Courtyard only.

Chef's Choice of **ARTISAN CHEESE** served with  
Pickled Red Onion & Lavash Crackers **8**

Oven **ROASTED OYSTER** with Benton's BLT Butter & Chive **5 each**

Joyce Farms **CHICKEN LIVER MOUSSE** with Pumpernickel  
Texas Toast & Carrot Marmellata **16**

Backyard Smoked Florida **FISH DIP** with Lavash Crackers **12**

Craig's Slow Braised Sugar Top Farms **COLLARD GREENS** **8**

Soulsprout Farms Hot Streak **TOMATO** with Meyer  
Lemon Oil, Pickled Tomatillo, Tarragon & Smoked Maldon **11**

Tempura Fried ZephyrGills **LIONS MANE MUSHROOMS** with  
Yuzu Aioli & Chili Crunch **10**

1921 Wagyu **BURGER** with American Cheese,  
Smoked Duke's Mayo, Pickles, Caramelized Onions & Fries **24**

Cherry **SORBET** with Toasted Pistachio **9**

EXAMPLE MENU - UPDATED 01/03/26 - MENU CHANGES DAILY -

PLEASE CALL THE RESTAURANT IF YOU ARE INQUIRING ABOUT THE AVAILABILITY OF A SPECIFIC MENU ITEM