

# MARDI GRAS Bar



HURRICANES



THUNDER RITAS



FLAMIN' HOT CHEETO BLOODY MARYS



MAI TAIS

ALL 4 JUST  
**\$5.00**

**ALL DAY & ALL NIGHT!**  
WITH COLLECTOR'S CUP

## CRABTOWN'S COCKTAILS

### RED DIRT MULE

Prarie Vodka, lime and ginger beer

### PIÑA COLADA

Coconut Rum, coconut cream and pineapple juice

Served over ice (NOT FROZEN)

### DANTE'S MULE

House made Cinnamon Bourbon, lime and ginger beer

### BOURBON SMASH

Bulleit Bourbon, lemon, simple syrup and mint

### SINCHATA

Rumchata and house made Cinnamon Bourbon

Served with a cocoa and sugar rim

### SKINNY STRONG MARGARITA

Hand shaken Hornitos 100% Agave, lime and agave

(UNDER 100 CALORIES)

### SPICY THREAT

Loyal Gin, cucumber, jalapeño, lime and simple syrup

### PERFECT MARGARITA

Served in a chrome shaker with a martini glass and olives

### THE "JOHN DALY"

Deep Eddy "Sweet Tea" Vodka and Lemonade

Blows an Arnold Palmer Away!

### CAJUN BLOODY MARY

Served spicy with our house infused jalapeño vodka

## CRABTOWN'S DESSERTS

### BANANAS FOSTER BREAD PUDDING \$12.50

Our New Orleans bread pudding and Blue Bell vanilla ice cream topped with bananas sauteed in caramelized brown sugar, rum, butter and cinnamon.

### CRACKER JACK CARAMEL SUNDAE \$8.50

Salted Caramel ice cream with chocolate and caramel sauce topped with caramel corn and peanuts.

### CHOCOLATE LOVE CAKE \$9.50

Three layers of Heavenly chocolate cake and chocolate sauce served on a bed of white chocolate and raspberry sauce topped with Blue Bell ice cream.

### NEW ORLEANS BREAD PUDDING \$9.50

With walnuts and cinnamon, topped with our "Whiskey Sauce", raisins and powdered sugar.

### KEY LIME PIE \$9.50

Graham cracker crust with Key Lime sweetness topped with whipped cream and Pearl's Pecan topping.

### BLACKBERRY COBBLER \$8.00

Sweet blackberries with a flaky crust warmed to perfection and served with Blue Bell ice cream.



## HAPPY HOUR

MONDAY - FRIDAY 4:00PM TO 6:00PM  
OKLAHOMA CRAFT BEER 16oz. DRAFT \$3.50  
ALL DAY & NIGHT - \$5.00 SPECIALTY DRINKS  
W/ COLLECTOR'S CUP

## WINES BY THE GLASS

Ask your server about today's sweet wine selection.

### CHARDONNAY 10

Smooth and rich with tropical fruit flavors.

### PINOT GRIGIO 10

Crisp and bright white wine.

### SAUVIGNON BLANC 10

A light, elegant wine with sweet juicy flavors with bright acidity.

### ROSÉ 10

A pink wine varietal with hints of fruits and florals.

### CABERNET SAUVIGNON 10

A medium to full bodied wine with hints of black cherry and spice.

### PINOT NOIR 10

A light, silky red wine with fruit forward aromas.

## SPARKLING WINES

Domaine Ste. Michelle Brut (FULL BOTTLE) 35

Wycliff Brut Rosé (FULL BOTTLE) 16

Champagne by the Glass (187 ml) 11

TO EXPEDITE SERVICE, WINES BY THE BOTTLE ARE OPENED TO ORDER AT THE BAR. 187's ARE APPROXIMATELY 6 1/2 oz.

## BEERS

(FROM OKLAHOMA)

ANTHEM OK PILS 5.5%

ANTHEM UROBOROS 8.5%

ANTHEM PROPHETS OF HAZE 6.2%

COOP DNR 10.0%

COOP F5 IPA 7.1%

COOP NATIVE AMBER 6.5%

IRON MONK MILK STOUT 6.0%

MARSHALL SUNDOWN WHEAT 4.7%

PRAIRIE RAINBOW SHERBERT 5.2%

STONECLOUD ASTRODOG 7.0%

STONECLOUD NEON SUNSHINE 5.5%

## BEERS

(NOT FROM OKLAHOMA)

ANGRY ORCHARD 5.0%

BLUE MOON 5.4%

BUD LIGHT 4.2%

BUDWEISER 5.0%

COORS LIGHT 4.2%

CORONA 4.6%

DOS XX LAGER 4.3%

KONA BIG WAVE 4.4%

MICHELOB ULTRA 4.2%

MILLER LITE 4.2%

PABST BLUE RIBBON 4.7% (16oz. CAN)

SHINER BOCK 4.4%

STELLA ARTOIS 5.2%

YEUNGLING 4.5%

### ON TAP

ASK YOUR SERVER FOR TODAY'S  
DRAFT BEER SELECTION.

### NON - ALCOHOLIC

ODOULS U.S.A.

