

HOWELL'S

— kitchen & bar —

SPECIALTY COCKTAILS

FLOR DE SAUCO

bulleit bourbon, elderflower liqueur, mint
simple, oj bitters

COSMIC BELLINI

asw bustletown vodka, triple sec, peach
liqueur, cranberry, lime, bubbles

BLOOD MOON

astral blanco tequila, blood orange liqueur,
lime juice, simple, tepache float

RONNIES BLUES

crop lemon vodka, blueberry liqueur, lemon,
lime, simple

(15)

— ROTATING TAPS —

HARPOON CITY ROOTS CIDER

dry cider, 4.8%

7

MONDAY NIGHT ATLANTA 404

light lager, 4.04%

6.5

TERRAPIN WATERMELON GOSE

sour ale, 5.1%

7

M O N T H L Y S P E C I A L S

STRAWBERRY FIELDS SALAD

arugula, strawberry, bruleed goat cheese,
passion pickled beets, shaved fennel, toasted
pistachios, preserved lemon and dill
vinaigrette - 16

TEQUILA LIME CHICKEN PASTA

pan-seared chicken breast, bell peppers,
spinach, red pepper flakes, parmesan,
fettuccini, tequila lime cream sauce - 20

CHORIZO BURGER

50/50 beef and chorizo blend, pepper jack,
chipotle aioli, lettuce, tomato, onion,
jalapeño bun - 16

CARNE ASADA PIZZA

cilantro pesto, pizza cheese, marinated steak,
pickled red onion, roasted poblano - 12/24