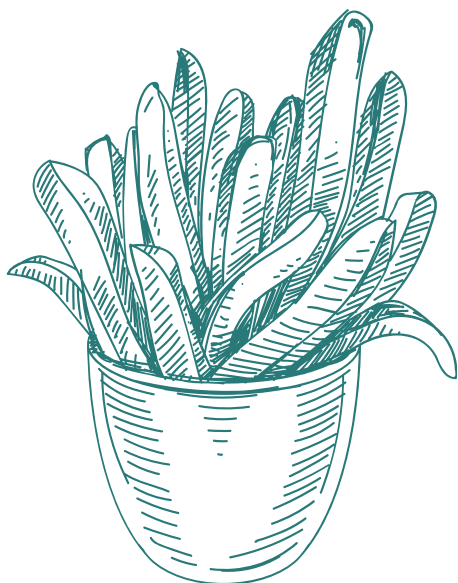
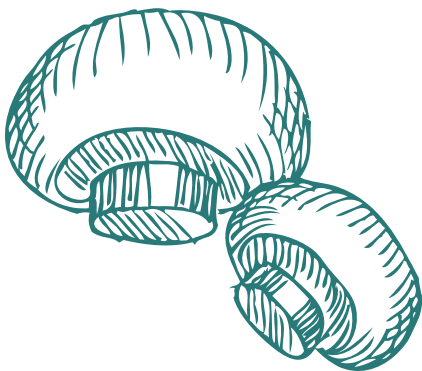


# Happy Hour



## Small Plates

<b>Garlic Olive Oil Dipping Sauce</b>	5
4 fried rolls served with our house garlic olive oil	
<b>Scallion Potato Cakes</b>	5 GF
Crispy potato cakes topped with aioli	
<b>Caesar Wrap</b>	5 GF
Romaine lettuce, grilled chicken, caesar dressing, and shaved parmesan	
<b>Aioli French Fries</b>	6 GF
Crispy fries topped with chipotle aioli, bacon, and scallions	
<b>2 BBQ Pork Tacos</b>	6
Slow cooked pork butt over shaved slaw with a BBQ drizzle	
<b>Fried Artichokes</b>	6
Lightly breaded and fried artichoke quarters with lemon poppyseed aioli	
<b>Stuffed Mushrooms</b>	6
Baby portabella mushrooms with spinach artichoke stuffing	
<b>Shrimp Beignets</b>	6
Fried dough with shrimp, corn, onion, peppers and served with aioli	
<b>Baxter's Tenders</b>	7
Fried chicken tenders tossed in sauce and served with ranch or bleu cheese dressing	
<b>2 Shrimp Tacos</b>	10
Gulf shrimp grilled over shaved slaw with remoulade	
<b>Drinks</b>	
<b>Amaretto Sour</b>	6
Fresh lemon and amaretto stirred over ice	
<b>Sangria</b>	6
House made and seasonal flavors	
<b>Fresh Fizz</b>	6
Gin, fresh lemon, simple and soda over ice	
<b>Cosmo</b>	7
Vodka, triple sec, lime, and cranberry	
<b>Cucumber Refresher</b>	8
Fresh cucumber juiced in house with vodka, lime and simple	
<b>Pickled Martini</b>	8
Olives, okra, pepperoncini pepper infused vodka	
<b>House Red or White Wine</b>	7
<b>Bottled Beer</b>	2.50
Budweiser, Bud Light, Miller Lite, Coors Light, Michelobe Ultra, Yuengling, Nutrl	
<b>Draft Beer</b>	4
Avalance Amber Ale, Michelobe Ultra, Miller Lite, 30A Blonde, Goose Island IPA	



Follow us at [@BasilandBaxtersKitchen](#) for announcements, events, and much more!  
Menu is subject to prices and availability