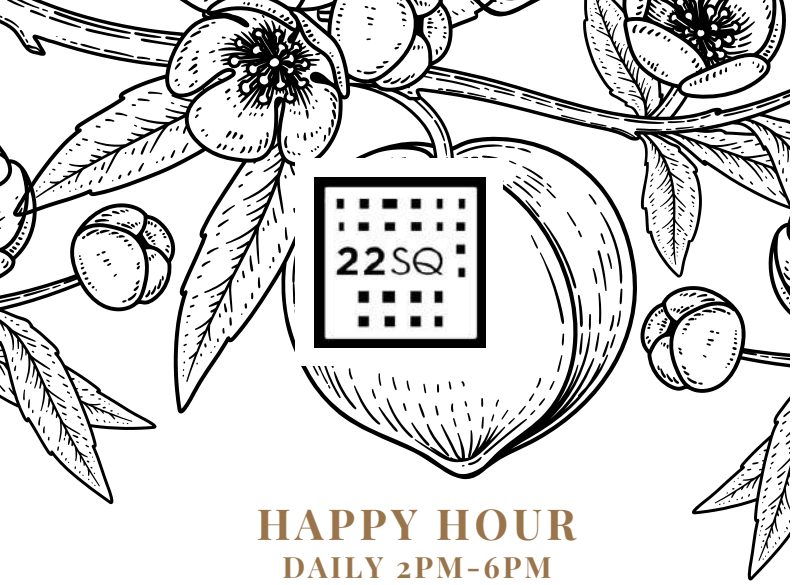

HAPPY HOUR

DAILY 2PM-6PM

Craft, Draft + Domestic Beer 6

Misfits and Mavens, Cabernet, California 10

Benvolio, Pinot Grigio, Italy 10

Mionetto Prosecco, Italy 12

House Classic Cocktails 12
Old Fashioned, Cosmopolitan, or Margarita.

Bartender's Favorites 12

Ryan's Peach Tea
bourbon, peach liquer, lemon, iced tea

Kim's Lavender Lemondrop
vodka, lemon, lavender syrup, orange liquer

Justin's Pumpkin Coconut Margarita
reposado tequila, coconut cream, pumpkin, orange liquer, lime

BAR BITES

Chicken & Waffles Lite 14
Half-sized portion featuring cajun buttermilk brined chicken thighs, belgian waffle, and hot honey.

Brown Sugar Candied Bacon, Chili Flakes (5) 13

Grass Fed Beef Sliders (3) 18
Potato Bun, Cheddar Cheese, Horseradish Mayo, House Chips

Blackened Shrimp Tacos (3) 21
Flour Tortillas, Corn Salsa, Avocado, Pickled Onion

Farm Raised Catfish Fingers 16
Cajun Tartar Sauce, Fried Okra

Fried Green Tomato Tartine 17
Toasted Sourdough, Confit Cherry Tomatoes, Pimento Cheese, Bacon, Sunny Up Egg

Jumbo Pretzel 13
Served with cheese sauce and dijon mustard

COCKTAILS

THE CLASSICS

Espresso Martini 18
vodka, coffee liquer, espresso, vanilla

Paper Plane 18
bourbon, amaro nonino, aperol, lemon

Side Car 16
cognac, orange liquer, lemon

Cosmopolitan 15
vodka, orange liqueur, cranberry, lime

French 75 15
gin, prosecco, lemon, sugar syrup

Daquiri 15
white rum, lime, sugar syrup

THE ORIGINALS

After Hours 20
Ketel One vodka and Salted Caramel Baileys blended with rich espresso and Borghetti coffee liquer for a smooth, creamy, indulgent cocktail with the perfect balance of bold coffee and sweet caramel.

Savannah Solstice 20
High West Double Rye, Campari, blood orange ginger shrub, and bitters combine for a bold spirit-forward cocktail with bright citrus and warming ginger.

Georgia Queen 16
A vibrant blend of Tito's vodka, hibiscus, and peach. Floral, bright and effortlessly elegant - this cocktail captures the spirit of Savannah in every sip.

Fireside Sour 16
A warming blend of Jim Beam bourbon, lemon, chai, and vanilla, shaken into a smooth, perfectly balanced sour with notes of cinnamon, clove, and cardamom.

Moon River Margarita 16
A vibrant twist on the classic margarita, blending Altos tequila with tart pomegranate, fresh lime, and aromatic rosemary. Bright, refreshing, with a subtly herbal finish.

Southern Heat Wave 16
A bold blend of smoky Del Maguey Vida mezcal. spicy hot honey, fresh lime, and orange liquer - bright and refreshing up from with a warm, lingering finish.

Harvest Moon 16
Bacardi Black rum meets rich apple butter, and smooth maple, balanced with Fever Tree Ginger Beer. Warm cinnamon spice and deep caramel notes create a layered, refreshing twist on the classic Dark & Stormy.

London Fog 16
A sophisticated Negroni featuring Beefeater London Dry gin, Campari with fragrant Earl Grey bitters and finished with rich maple syrup, balancing bright citrus, botanical herbs, and a velvety finish.

BEER + WINE

Bottles + Cans

Bud Light 7
Miller Light 7
Michelob Ultra 7
Yuengling 7
Corona 8
Stella Artois 8
Heineken 8
Guinness 8

Ask about our rotating seasonal selection on tap

Georgia Canned Craft Beer 8

Scattered Sun Witbier
Southbound Brewing, SAV

Compass Rose IPA
Service Brewing, SAV

Senor Delicioso Mexican Lager
Service Brewing, SAV

Tybee Island Blonde Ale
Coastal Empire, SAV

Rapturous Raspberry Sour Ale
Three Taverns Brewery, Decatur

Classic City Lager
Creature Comforts, Athens

Sweetwater 420 Extra Pale Ale
Sweetwater Brewing, Atlanta

Atlanta Hard Cider
Seasonal Flavor, Marietta

Canned Cocktails

High Noon 9
Sun Cruiser 7
White Claw 7

Red Wine

Seeker 14/56
Pinot Noir, France

Hahn 15/60
Pinot Noir, California

Jean-Luc Colombo 16/64
Red Blend, Cotes du Rhone

Don David Reserve 15/60
Malbec, Argentina

Misfits and Mavens 14/56
Cabernet, California

Carta Vieja 16/64
Cabernet, Chile

White Wine

Bertani Velante 15/60
Pinot Grigio, Italy

Benvolio Friuli 12/48
Pinot Grigio, Italy

Chateau Saint-Sulpice 15/60
Bordeaux Blanc, France

La Crema 14/56
Chardonnay, California

Sonoma-Cutrer 18/72
Chardonnay, California

Kim Crawford 15/60
Sauvignon Blanc, New Zealand

Rose

La Fete du Rose 18/72
Cotes de Provence, France

Poema Brut Rose 15/60
Sparkling, Spain

Sparkling

Poema Cava 14/56
Spain

Mionetto Prosecco 16/64
Italy

SPIRIT-FREE

Athletic Brewing Co, Upside Down Golden 7

Heineken 0.0 7

Apple Ginger Fizz 12
Lyre's White Cane Non-Alcoholic spirit, rich apple butter, maple, and Fever Tree Ginger Beer combine for a fun seasonal sip.

Hibiscus Sparkler 14
A vibrant blend of Ritual Zero Proof Gin, hibiscus and citrus, lightly sweetened and finished with sparkling soda.

Fauxspresso 14
A bold, alcohol-free Lyre's Coffee Original take on a beloved classic - shaken with rich espresso and vanilla syrup for a smooth and velvety finish.

Blood Orange Bliss 14
Lyres Agave Blanco Non - Alcoholic spirit, blood orange and ginger shrub, and lime come together for a bright, citrusy kick and perfectly balanced sweetness.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk for foodborne illness. Our kitchen handles common allergens: dairy, eggs, peanuts, tree nuts, shellfish, fish, soy, wheat, and gluten. Please let your server know of any allergies. | Andaz Savannah is a cash-free environment, all major credit cards are accepted. | For parties of seven or more, a gratuity of 22% will be added. A 20% service charge will be added to all unsigned guest checks.

