

HAPPY HOUR MENU

4 - 6 pm

APPETIZERS

Fish and Chips 7

house made tartar sauce | thin cut potatoes

Calamari 11

buttermilk marinate | unbleached flour dusted
garlic lime aioli

Filet Bites 12

signature filet bites | spring onion | cabernet sauce

Lan Roc Pork Short Ribs 14

northwest slaw | rum bbq sauce

Wagyu Beef Sliders 7

toasted brioche bun | house made ketchup

Steamed Manila Clams 7

garlic | shallots | white wine

Baby Iceberg Lettuce Salad 7

heirloom tomatoes | Point Reyes blue cheese dressing
micro watercress | sourdough chips

Shrimp Cocktail 19

jumbo shrimp | cocktail sauce | caper berries
micro greens | ogo seaweed

CHEESES 15

a selection of four artisan cheeses
with appropriate accompaniments

DRAFT BEERS

Coors Light 3.00 12oz

Bud Light 3.00 12oz

Mac & Jack's 4.00 12oz

Manny's Pale Ale 4.00 12oz

Kona Brewing Big Wave Golden Ale 4.00 12oz

Pyramid Hefeweizen 4.00 12oz

Stella Artois 4.25 12oz

Lucille IPA 4.25 12oz

WINES BY THE GLASS

Featured Red 6.00 6oz

Featured White 6.00 6oz

COCKTAILS

Martini 8

absolut vodka | vermouth | olives

Mashed Old Fashioned 6

old forester bourbon | orange | cherry | bitters



* Consuming raw or under cooked items may increase your risk of food borne illness.

* We will do our very best to accommodate our guest with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

* All prices do not include sales tax.